

TAXI KITCHEN

3x3x3 MENU

\$85 FOR 3 COURSES

\$70 FOR 2 COURSES (LUNCH ONLY)

\$10 EXTRA TO INCLUDE PREMIUM CAPE GRIM PORTHOUSE AS A MAIN

ENTREES

Candied pork, seared scallop, pickled papaya & red nam jim

Buckwheat noodles, broccolini, butter beans, kombu dashi

Rare seared tuna, pickled ginger, mint, wasabi, shichimi pepper

MAINS

Crispy skin salmon, fennel, mussels, Kimchi & shitake broth

Szechuan duck, hot Vietnamese mint salad, 5 spice caramel

Roasted herb stuffed chicken, Jerusalem artichoke, wild mushroom, madeira jus

SIDES

Green leaf salad, beans, radish & honey mustard dressing

Pommes frites, chilli salt

DESSERTS

Taxi's lemon soufflé, olive oil sorbet

White chocolate parfait, raspberry honeycomb crumble, cassis sorbet

Warm Gingerbread, rhubarb, custard, caramelised banana ice cream

Menu subject to change according to seasonal availability.



Ph (03) 9654 8808
groupbookings@taxikitchen.com.au
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