

EAT

LET TAXI KITCHEN TAKE YOU ON A JOURNEY:
6 COURSE TASTING MENU \$85

APPETISERS

Tempura Lakes Entrance Bug tails, salt & vinegar sesame	8
Candied pork, pickled papaya & red nam jim	12
Crispy turnip cakes, spring onion & ginger dipping sauce	12
Spicy lamb buns, Szechuan pickled cucumber	13
Greenvale Farm capocollo, pickled cucumber & crisp bread.....	14

ENTREES

Warm soba noodles, scorched garlic stems, broad beans, enoki, kombu dashi	17
Steamed Clarence River prawn dumplings, Szechuan broth	19
Willow Zen egg, pork & barley congee, snipped nori	17
Kingfish, pickled daikon, ponzu jelly, shiso & toasted sesame	19
Milk Fed Beef Brisket, mustard cream cheese, pickled onion, miso rye	23
OX tail & shitake ragu, capunti, red wine shallots, toasted almonds	22
Rare seared tuna, pickled ginger, mint, wasabi, shichimi pepper	23

MAINS

Pumpkin, almond tortellini, buttermilk puree, crispy sage.....	29
Crispy skin salmon, fennel, mussels, kimchi & shitake	38
Roasted herb stuffed chicken, Jerusalem artichoke, brussels sprouts, madeira jus .	38
Barramundi fillet, seared scallops, leeks, shellfish emulsion	39
Szechuan duck, hot Vietnamese mint salad, 5 spice caramel	40
Braised beef cheek, celeriac puree, bacon lardons, shallots, red wine jus	39
Whole Lobster tail, crispy pork hock & hand rolled noodles [perfect for 2]	95

SIDES

Pommes frites, chilli salt.....	9
Green leaf salad, beans, radish & honey mustard dressing	9
Wombok coleslaw, nashi pear, mint & 'Tears of Dragon'	9
Roasted cauliflower, caramelised miso, broccoli furikake	10
Sesame scorched greens, garlic, oyster sauce.....	11

DESSERTS

Taxi's rhubarb soufflé, gingerbread ice cream.....	15
Zokoko white chocolate cream, roasted ganache, blood orange sorbet	14
Warm poached pear, licorice crumb, chocolate cream, burnt butter ice cream	14
Yoghurt semifreddo, walnut dacquoise, cherry jam, cassis sorbet	13
Victorian sponge, almond crumble, olive sherbet, milk ice cream	12
Handmade sweet treats - 3 pieces	7

CHEESE

Woombye triple cream brie, waldorf salad, truffle honey.....	11
Yarra Valley Black Savourine, pickled beets, walnuts.....	11
Shropshire blue, fig jam	11
Taxi's cheeseboard, miso rye bread & lavosh.....	30

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#taxikitchen #youhavearrived #totheview

