

# TAXI KITCHEN

## **3x3x3 MENU** **\$85 FOR 3 COURSES** **\$70 FOR 2 COURSES (LUNCH ONLY)** **\$10 EXTRA TO INCLUDE STEAK AS A MAIN**

### **ENTREES**

Candied pork, seared scallop, pickled papaya & red nam jim  
Warm soba noodles, scorched garlic stems, broad beans, enoki, kombu dashi  
Rare seared tuna, pickled ginger, mint, wasabi, shichimi pepper

### **MAINS**

Crispy skin salmon, cuttlefish, sugarloaf cabbage, confit black bean & Shaoxing dressing  
Szechuan duck, hot Vietnamese mint salad, 5 spice caramel  
Roasted chicken breast, Broccolini, beans, nut cream, chilli oil

### **SIDES**

Green leaf salad, beans, radish & honey mustard dressing  
Pommes frites, chilli salt

### **DESSERTS**

Taxi's raspberry & cardamom soufflé, bergamot sorbet  
Zokoko white chocolate cream, coconut, strawberry, blood peach  
Warm carrot cake, orange, juniper crumble, minted pea sorbet

Menu subject to change according to seasonal availability.



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