

TAXI KITCHEN

LET US TAKE YOU ON A JOURNEY...

TASTING MENU \$85 PER PERSON

WINE MATCH \$60 PER PERSON

Scorched oyster, salt & vinegar cracker

2016 Dal Zotto 'Pucino' Prosecco, King Valley



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

2015 Range 'Life' Garganega, King Valley



Candied pork, pickled papaya & red nam jim

2015 Helen's Hill 'Breachley Block' Chardonnay, Yarra Valley



Crispy skin salmon, cuttlefish, sugarloaf cabbage, confit black bean & Shaoxing dressing

2016 Hanging Rock 'Jim Jim Three', Macedon Ranges



Szechuan duck, hot Vietnamese mint salad, 5 spice caramel

2015 Jones Rd Malbec, Rutherglen District



Zokoko white chocolate cream, coconut, strawberry, blood peach

2016 Mitchelton 'Blackwood Park', Botrytis Riesling, Nagambie Lakes

Menu subject to change according to seasonal availability.
Dietary requirements are catered for individually.



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