

# TAXI KITCHEN

## CHRISTMAS MENU 2017

**\$95PP FOR 3 COURSES**

**\$80 FOR 2 COURSES (LUNCH ONLY)**

**\$10 EXTRA TO INCLUDE PORTERHOUSE AS A MAIN**

**\$5PP TO ADD ON CHRISTMAS BON BONS FOR THE TABLE**

### ENTRÉES

Sake washed tuna, soy bean pesto, yuzu jelly

Warm soba noodles, scorched garlic stems, enoki, kombu dashi

Robbins Island rare roasted wagyu, cucumber, peanut chilli dressing

Candied Pork, seared scallops, pickled papaya, red nam jim



### MAINS

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

Szechuan duck, hot Vitenamese mint salad

Barramundi fillet, seared scallops, leeks, shellfish emulsion

Crispy turkey, confit leg, salad, hot & sour sauce

### SIDES

Green leaf salad, beans, radish & honey mustard dressing

Pommes frites, chilli salt



### DESSERTS

Taxi's mango soufflé, coconut sorbet

Lemon meringue pie – frozen like Nan's

Dark chocolate parfait, brownie crumb, mandarin sorbet

Taxi Christmas cake, cranberry compote, honey oat crumble, burnt butter ice cream

Menu subject to change according to seasonal availability.

