

TAXI KITCHEN

LET US TAKE YOU ON A JOURNEY...

TASTING MENU \$85 PER PERSON

WINE MATCH \$60 PER PERSON

Scorched oyster, salt & vinegar cracker

2017 Pizzini Prosecco, King Valley



Sake washed tuna, soy bean pesto, yuzu jelly

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, goats' yoghurt foam, honey oat crumble, berry sorbet

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

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



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