



SET MENU

\$105PP

\$15 EXTRA TO INCLUDE PREMIUM WAGYU PORTERHOUSE AS A MAIN

ENTRÉE

Poached veal, capers, parsley, smoked miso mayonnaise

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

Buckwheat noodles, broccolini, butter beans, kombu dashi



MAINS

Crispy skin salmon, fennel, mussels, Kimchi & shitake broth

Szechuan Duck, hot Vietnamese mint salad

Roasted herb stuffed chicken, Jerusalem artichoke, wild mushroom, madeira jus

SIDES

Green leaf salad, honey mustard dressing

Pommes frites, chilli salt



DESSERTS

Warm Gingerbread, rhubarb, custard, caramelised banana ice cream

White chocolate parfait, raspberry honeycomb crumble, cassis sorbet

Honey yoghurt, oat crumb, quince, coffee tequila, milk chocolate ice cream

Menu subject to change according to seasonal availability.



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