



6 COURSE TASTING MENU

TASTING MENU \$115 PER PERSON

WINE MATCH \$55 PER PERSON



Scorched oyster, salt & vinegar cracker

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

Candied pork, pickled papaya & red nam jim

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

Szechuan duck, hot Vietnamese mint salad, 5 spice caramel

White chocolate parfait, raspberry honeycomb crumble, cassis sorbet

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



Ph (03) 9923 2089
events@taxiriverside.com.au
taxiriverside.com.au