

TAXI KITCHEN

LET US TAKE YOU ON A JOURNEY...

TASTING MENU \$115 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

2016 Fowles 'Are you Game?' Sauvignon Blanc, Strathbogie Ranges



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

2014 Bress Riesling, Harcourt, Bendigo



Szechuan duck, hot Vietnamese mint salad, 5 spice caramel

2015 Bress Silver Label Shiraz, Heathcote & Bendigo



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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