



6 COURSE TASTING MENU

\$115 PER PERSON

WINE MATCH \$60 PER PERSON

Scorched oyster, salt & vinegar cracker

2016 Dal Zotto 'Pucino' Prosecco, King Valley, VIC



Sake washed tuna, soy bean pesto, yuzu jelly

2016 Seppelt 'Drumborg' Riesling, Henty, VIC



Candied pork, coconut salad & red nam jim

2016 Delatite 'High Ground' Pinot Noir, Mansfield, Goulbourn, VIC



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

2015 Helen's Hill Breachley Block' Chardonnay, Yarra Valley, VIC



Castlemaine Szechuan duck, hot Vietnamese mint salad

2014 St Huberts Cabernet Merlot, Yarra Valley, VIC



Zokoko white chocolate cream, goats' yoghurt foam, honey oat crumble, berry sorbet

2013 Mitchelton 'Blackwood Park' Botrytis Riesling, Nagambie Lakes, VIC

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