

TAXI KITCHEN

LET US TAKE YOU ON A JOURNEY...

TASTING MENU \$85 PER PERSON

WINE MATCH \$60 PER PERSON

Freshly shucked oysters, ponzu dipping sauce

2017 Pizzini Prosecco, King Valley



Sake washed tuna, daikon salad, soybean pesto, yuzu jelly

2015 Elmswood Riesling, Yarra Valley



Candied pork, seared scallop, pickled papaya & red nam jim

2016 Lightfoot & Sons 'Myrtle Point' Chardonnay, Gippsland



Crispy skin salmon, crushed kipfler, fennel, cuttlefish, kimchi dressing

2016 Hanging Rock 'Jim Jim Three', Riesling, Gris & Gewurztraminer, Macedon Ranges



Crispy Szechuan duck, hot mint salad, 5 spice caramel

2014 Levantine Hill 'Rubeus' Red Blend, Yarra Valley



Taxi's passionfruit soufflé, caramelised white chocolate ganache centre, coconut sorbet

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

Sample menu & subject to change
Dietary requirements are catered for individually.



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