

EAT

LET TAXI KITCHEN TAKE YOU ON A JOURNEY:
6 COURSE TASTING MENU \$85 + WINE MATCH \$60

APPETISERS

Freshly shucked oyster, ponzu dipping sauce	4
Tempura bug tails, yuzu mayonnaise, nori salt	8
Crispy turnip cakes, ginger vinegar dipping sauce	12
Rare seared kangaroo, quandong chutney, sesame cracker	12
Bundarra capocollo, white radish remoulade & crisp bread	14

ENTREES

Butternut pumpkin, dashi custard, gem lettuce, toasted grains	17
Lightly cured kingfish, pickled radish, ponzu jelly, toasted sesame	19
Ginger braised wagyu dumpling, rare wagyu, shio broth	20
Candied pork, seared scallops, pickled papaya & red nam jim	22
Sake washed tuna, daikon salad, soy bean pesto, yuzu jelly	22

MAINS

Silken Tofu dumplings, scorched garlic stems, Taxi's kombu XO sauce	28
Crispy skin salmon, crushed kipfler, fennel, cuttlefish, kimchi dressing	37
Roasted chicken breast, Taxi yoghurt, pickled veg, lup chong crumb, sticky jus ...	38
Crispy Szechuan duck, hot mint salad, 5 spice caramel	39
Grilled porterhouse, caramelised eggplant, soused onions, mustard greens, jus gras	40
Whole baby Barramundi, caramelised lemon, seaweed butter	68
Slow cooked lamb shoulder, salt bush, grandma pickle, shiso & mint jelly [to share]	85

SIDES

Pommes frites, chilli salt	9
Green leaf salad, beans, radish & honey mustard dressing	9
Wombok coleslaw, nashi pear, mint & 'Tears of Dragon'	9
Roasted cauliflower, caramelised miso, broccoli furikake	10

DESSERTS

Taxi's passionfruit souffle, caramelised white chocolate, coconut sorbet	14
Lemon meringue pie, frozen like Nan's	13
Zokoko dark chocolate, whisky butterscotch, hazelnut, burnt orange ice cream	14
Sake ice cream, ginger poached pears, warm almond financier	13
Handmade sweet treats - 3 pieces	7

CHEESE

Brillat Savarin "cow's milk brie"	9
Onetik Chebris "goats' milk semi-hard"	9
Berry Creek "cow's milk blue"	9
Taxi's cheeseboard, miso rye bread & lavosh	27

TAXIKITCHEN.COM.AU

@taxikitchen

#taxikitchen #youhavearrived #totheview

