

# TAXI KITCHEN

LET TAXI KITCHEN TAKE YOU ON A JOURNEY  
4 COURSE TASTING MENU \$65  
6 COURSE TASTING MENU \$85 + WINE MATCH \$60

## Small Plates

Scallop, red radish, smoked chilli mayo & kataifi [2] .....	10
Crispy fried turnip cakes, nori vinegar dipping sauce [4] .....	12
Tempura bug tails, sesame yuzu mayonnaise [4] .....	12
Bundarra capocollo, white radish remoulade & crisp bread .....	14
Candy pork belly, pickled papaya, nam jim .....	16

## Raw & More

Freshly shucked oyster, ponzu dressing .....	4
Kangaroo, quandong chutney, salt & vinegar cracker .....	14
Asparagus, son-in-law egg, feta, green nam prik .....	16
Hiramasa Kingfish, iced coconut, chilli & lemongrass .....	17
Tuna, crispy soy bean, white radish, yuzu jelly .....	18

## Buns & Dumplings

Chilli beef buns, pickled daikon, hot mint [2] .....	12
Sticky pork buns, shallot, coriander [2] .....	12
Silken tofu dumplings, kombu XO sauce, crispy bean curd [3] .....	16
Duck & water chestnut pan fried dumplings, black vinegar & chilli [3] .....	17
Wagyu & ginger dumplings, sesame scorched wombok [3] .....	18

## Meat & Fish

Crispy skin salmon, sugarloaf cabbage, cuttlefish, black bean dressing .....	37
Chilli pork hock, gai lan, bean shoot salad, rolled noodles .....	38
Roasted chicken breast, shaoxing pickled veg, lup chong crumb .....	38
Szechuan duck, hot mint salad, 5 spice caramel .....	39
Chargrilled porterhouse, bean & mizuna salad, Yakiniiku sauce .....	42
Whole baby barramundi, caramelised lemon, seaweed butter .....	42
Slow cooked lamb shoulder, salt bush, pickles, shiso jelly .....	43

## Leaf & Vegetables

Green leaf salad, beans, radish & mustard dressing .....	9
Shoestring fries, sriracha salt .....	9
Wombok coleslaw, nashi pear, mint & 'Tears of Dragon' .....	9
Roasted cauliflower, caramelised miso, furikake .....	10

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#taxikitchen #youhavearrived #totheview



\*\* All card payments will incur a 1% surcharge