

TAXI KITCHEN

LET US TAKE YOU ON A JOURNEY...

TASTING MENU \$95 PER PERSON

WINE MATCH \$60 PER PERSON

Freshly shucked oysters, ponzu dressing

2016 Leura Park Estate Blanc de Blanc, Curlewis, Geelong



Tuna, crispy soy bean, white radish, yuzu jelly

2015 Elmswood Riesling, Yarra Valley



Candied pork, pickled papaya & nam jim

2017 Lightfood & Sons 'Myrtle Point' Chardonnay Gippsland



Crispy skin salmon, sugarloaf cabbage, cuttlefish, black bean dressing

2017 Hanging Rock 'Jim Jim Three', Riesling, Gris & Gewurztraminer, Macedon Ranges



Szechuan duck, hot mint salad, 5 spice caramel

2017 Helen's Hill Pinot Noir Yarra Valley



White chocolate cream, honey oats, fresh berries, blackberry sorbet

2014 Punt Road Botrytis Semillion, Yarra Valley



Mince Pies

Menu subject to change according to seasonal availability.
Dietary requirements are catered for individually.



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