

TAXI KITCHEN

LET US TAKE YOU ON A JOURNEY...

TASTING MENU \$85 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

2017 A.T. Richardson Chockstone Riesling, Grampians



Candied pork, pickled papaya & nam jim

2017 Lightfoot & 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



Taxi's strawberry cheesecake, oat crumble, passionfruit ice cream

Delatite 'Catherine-Late Harvest' Gewürztraminer

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



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