

# 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 |
| Heirloom tomatoes, stracciatella, pickled green chilli, shiso ..... | 16 |
| Hiramasa kingfish, iced coconut, chilli & lemongrass .....          | 18 |
| Tuna, crispy soy bean, white radish, yuzu jelly.....                | 18 |

## Buns & Dumplings

|   |    |
|---|----|
| Chilli beef buns, pickled daikon, hot mint [2] .....                        | 12 |
| House smoked salmon buns, horseradish cream & macadamia [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 |
| Roasted chicken breast, baby leek, ginger pickled eggplant, chilli oil ..... | 38 |
| St Bernard's pork cutlet, apple, shiitake, salsa verde .....                 | 39 |
| Szechuan duck, hot mint salad, 5 spice caramel.....                          | 39 |
| Chargrilled porterhouse, bean & mizuna salad, yakiniku 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  |
| Broccolini, garlic oyster sauce, crispy onion.....          | 10 |
| Roasted cauliflower, caramelised miso, furikake .....       | 10 |

## Sweet Delights

|   |    |
|---|----|
| Yuzu soufflé, ginger white chocolate ganache, jasmine ice cream .....   | 15 |
| Grilled mango, whipped panna cotta, peach, cashew praline .....         | 14 |
| Caramelized Zokoko dark chocolate brûlée, vanilla bean ice cream .....  | 14 |
| Taxi's strawberry cheesecake, oat crumble, passionfruit ice cream ..... | 14 |
| Handmade sweet treats - 3 pieces.....                                   | 7  |
| Affogato .....  | 9  |
| ** Add Frangelico, Baileys, Amaretto, Drambuie, Kahlua .....            | 6  |

## Cheese

|  |    |
|--|----|
| Brillat Savarin brie, Burgundy France.....       | 12 |
| Onetik Chebris Semi hard, Chebris France.....    | 9  |
| Berry Creek blue, Gippsland Victoria.....        | 9  |
| Taxi's cheeseboard, miso rye bread & lavosh..... | 27 |

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@taxikitchen

#taxikitchen #youhavearrived #totheview



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