



TAXI 2 COURSE LUNCH

**\$40 PER PERSON
(ENTRÉE & MAIN)**

ENTREES

Kangaroo, quandong chutney, salt & vinegar cracker
Crispy fried turnip cakes, nori vinegar dipping sauce
Hiramasa Kingfish, iced coconut, chilli & lemongrass
Roasted mushrooms, garlic soy butter, Jerusalem artichoke, son-in-law egg

MAINS

Crispy skin salmon, sugarloaf cabbage, black bean dressing
Roasted chicken breast, baby leek, grilled eggplant, chilli oil
Wagyu & ginger dumplings, sesame scorched wombok
Silken tofu dumplings, kombu XO sauce, crispy bean curd

ADD A SIDE FOR \$5

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

Menu subject to change according to seasonal availability

◆
Ph (03) 9654 8808
groupbookings@sovhotels.com
taxikitchen.com.au