

TAXI KITCHEN

LET US TAKE YOU ON A JOURNEY...

TASTING MENU \$85 PER PERSON

WINE MATCH \$60 PER PERSON

Freshly shucked oysters, tosazu

NV Seppelt Prosecco, Grampians



Sake washed tuna, crispy soy bean, yuzu jelly

2017 A.T. Richardson Chockstone Riesling, Grampians



Candy pork, pickled papaya, nam jim

2017 Lightfoot & Sons 'Myrtle Point' Chardonnay, Gippsland



Humpty Doo barramundi, seared scallop, black garlic dressing

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



Sichuan duck, hot mint salad, 5 spice caramel, fresh lime

2015 Tahbilk 'GSM', Nagambie/Heathcote



Blood orange curd, vermouth jam, orange sable, Four Pillars Gin sorbet

Delatite 'Catherine-Late Harvest' Gewürztraminer

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



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