

# TAXI KITCHEN

## CHRISTMAS DAY MENU

**\$185 FOR 5 COURSES, CHILDREN (15 AND UNDER) \$105**

### AMUSE BOUCHE

Sher wagyu bresaola, malted mustard seeds, crisp flat bread



### ENTRÉES

Crayfish dumplings, salted cucumber spaghetti, red vinegar dipping sauce

Ginger cured kingfish, coconut ice, chilli & lemongrass dressing

Salt & pepper quail, yakiniku, ginger salt



### MAINS

Roasted eye fillet, confit potato, Sancho pepper butter

Master stock turkey, shiitake mushrooms, grilled leek, imperial butter sauce

Crispy skin Humpty Doo barramundi, seared scallops, coriander snake beans

### SIDES

Garden salad, ginger dressing

Truffle salted shoestring fries



### DESSERTS

Steamed Christmas pudding, baileys ice cream

Summer berry cheesecake, toasted meringue, milk sorbet

Zokoko dark chocolate parfait, cherries, coconut sorbet



### PETITE FOURS

Shortbread, minced tarts & brownies



Menu subject to change  
All dietary requirements can be catered for with notice



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