

TAXI KITCHEN

SHARING MENU \$80 PER PERSON

ENTRÉES

Wagyu & ginger dumplings, sesame scorched wombok

Sake washed tuna, crispy soybean, yuzu jelly

Candy pork belly, pickled papaya, nam jim



MAINS

Whole baby Barramundi, caramelised lemon, seaweed butter

Slow cooked lamb shoulder, salt bush, pickles, shiso jelly

SIDES

Green leaf salad, beans, radish & ginger dressing

Shoestring fries, sriracha salt



DESSERTS

Taxi cheeseboard, miso rye bread & lavosh

24 hours notice required for this menu
Menu subject to change according to seasonal availability.



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

TAXI KITCHEN

3x3x3 MENU **\$85 FOR 3 COURSES** **\$70 FOR 2 COURSES (LUNCH ONLY)**

ENTREES

Candy pork belly, seared scallop, pickled papaya, nam jim

Sake washed tuna, crispy soy bean, yuzu jelly

Wagyu & ginger dumplings, sesame scorched wombok

MAINS

Humpty Doo barramundi, seared scallop, black garlic dressing

Roasted chicken breast, masterstock leg, shiitake mushroom, grilled leeks

Sichuan duck, hot mint salad, 5 spice caramel

SIDES

Green leaf salad, beans, radish & ginger dressing

Shoestring fries, sriracha salt

DESSERTS

Espresso soufflé, Marsala ganache, mascarpone ice cream

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

Zokoko dark chocolate brûlée, vanilla bean ice cream

Menu subject to change according to seasonal availability

TAXI KITCHEN

LET US TAKE YOU ON A JOURNEY...

TASTING MENU \$90 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

Pre-dessert

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.

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TAXI KITCHEN

3x4x3 MENU **\$95 FOR 3 COURSES** **\$80 FOR 2 COURSES (LUNCH ONLY)**

ENTREES

Candy pork belly, seared scallop, pickled papaya, nam jim

Sake washed tuna, crispy soy bean, yuzu jelly

Wagyu & ginger dumplings, sesame scorched wombok

MAINS

Humpty Doo barramundi, seared scallop, black garlic dressing

Roasted chicken breast, masterstock leg, shiitake mushroom, grilled leeks

Sichuan duck, hot mint salad, 5 spice caramel

Roasted eye fillet, confit potato, mustard greens, sansho pepper butter

SIDES

Green leaf salad, beans, radish & ginger dressing

Shoestring fries, sriracha salt

DESSERTS

Espresso soufflé, Marsala ganache, mascarpone ice cream

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

Zokoko dark chocolate brûlée, vanilla bean ice cream

Menu subject to change according to seasonal availability



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TAXI KITCHEN

4 COURSE MENU \$110 FOR 4 COURSES

CHEF'S CANAPES*

Kangaroo, quandong chutney, salt & vinegar cracker

Prawn & chilli wontons, Thai dipping sauce

Crispy fried turnip cakes, nori vinegar dipping sauce

ENTREES

Candy pork belly, seared scallop, pickled papaya, nam jim

Sake washed tuna, crispy soy bean, yuzu jelly

Hiramasa kingfish, spicy plum, ponzu dressing

Wagyu & ginger dumplings, sesame scorched wombok

MAINS

Humpty Doo barramundi, seared scallop, black garlic dressing

Roasted chicken breast, masterstock leg, shiitake mushroom, grilled leeks

Sichuan duck, hot mint salad, 5 spice caramel

Roasted eye fillet, confit potato, mustard greens, sansho pepper butter

SIDES

Green leaf salad, beans, radish & ginger dressing

Shoestring fries, sriracha salt

DESSERTS

Espresso soufflé, Marsala ganache, mascarpone ice cream

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

Zokoko dark chocolate brûlée, vanilla bean ice cream

L'Amuse Brabander semi hard, Brabant Netherlands, miso rye bread

Menu subject to change according to seasonal availability
*Chef's canapes examples only and subject to change.