

TAXI KITCHEN

DOWN THE RABBIT HOLE

SATURDAY 21 SEPTEMBER 2019

\$95 PER PERSON

FIRST COURSE

Smoked ocean trout, horseradish cream, caper, cornichons, sieved egg

Fyans St Lager



SHARED SECOND COURSE

Freshly shucked oysters, spanner crab salad, red chilli dressing

Scallop sashimi, spiced plum, ponzu dressing

White Ale



SHARED THIRD COURSE

Crispy fried chicken, black caviar, milk buns

Truffle salted Pomme Frites

Gabs 2019 *Limited Release "Le Rameau D'or" Barrel Aged Brut IPL*



SHARED MAIN

Whole lamb shoulder slow cooked in White Rabbit Dark Ale

Caramelised sheep's yoghurt

Spring greens, madadamia nut cream, tears of dragon

Honey carrots, pear & ginger, fossil carrot

Dark Ale



DESSERT

Cherry malt cake, ganache, black cherry gel

Barrel Aged Sour Red

Menu subject to change

All dietary requirements can be catered for with notice

