



Sharing Menu

\$80pp for 3 courses

Entrées

Sake washed tuna, crispy soybean, yuzu jelly
Sher wagyu dumplings, sesame scorched wombok, black pepper dressing
Candy pork belly, pickled papaya, nam jim

Mains

Whole baby barramundi, caramelized lemon, seaweed butter
Slow cooked lamb shoulder, salt bush, pickles, caramelized yoghurt

Sides

Green leaf salad, beans, radish & ginger dressing
Shoestring fries, sriracha salt

Desserts

Taxi's cheeseboard, truffle sourdough & lavosh

Menu subject to change according to seasonal availability

Ph (03) 9654 8808

bookings@transporthotel.com.au



3x3x3 Menu

\$85pp for 3 courses, \$70pp for 2 course lunch

Entrées

Sake washed tuna, crispy soybean, yuzu jelly
Sher wagyu dumplings, sesame scorched wombok, black pepper dressing
Candy pork belly, seared scallop, pickled papaya, nam jim

Mains

Roasted Sichuan duck, confit leg dumpling, pumpkin cake, 5 spice jus
Crispy fried Masterstock chicken, fermented black beans, Shaoxing dressing
Humpty Doo barramundi, kohlrabi, scallop, black garlic dressing

Sides

Green leaf salad, beans, radish & ginger dressing
Shoestring fries, sriracha salt

Desserts

Banana & passionfruit souffle, milk chocolate gelato & banana crumb
Taxi's seasonal tart
Coconut cake, yoghurt, sorbet, rum pineapple, lime caramel

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Let Taxi Kitchen take you on a journey!

Tasting Menu \$90pp + Wine Match \$60pp

Freshly shucked oysters, tosazu

NV Seppelt Prosecco, Grampians

—

Sake washed tuna, crispy soybean, yuzu jelly

2017 A.T. Richardson Chockstone Riesling, Grampians

—

Candy pork belly, 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*

—

Roasted Sichuan duck, confit leg dumpling, pumpkin cake, 5 spice jus

2015 Tahbilk 'GSM', Nagambie/Heathcote

—

Pre-dessert

—

Coconut cake, yoghurt, sorbet, rum pineapple, lime caramel

Delatite 'Catherine-Late Harvest' Gewürztraminer

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3x4x3 Menu 2019

\$95pp for 3 courses, \$80pp for 2 course lunch

Entrées

Sake washed tuna, crispy soy bean, yuzu jelly
Sher wagyu dumplings, sesame scorched wombok, black pepper dressing
Candy pork belly, seared scallop, pickled papaya, nam jim

Mains

Roasted Sichuan duck, confit leg dumpling, pumpkin cake, 5 spice jus
Crispy fried Masterstock chicken, fermented black beans, Shaoxing dressing
Humpty Doo barramundi, kohlrabi, scallop, black garlic dressing
Roasted eye fillet, confit potato, mustard greens, sansho pepper butter

Sides

Green leaf salad, beans, radish & ginger dressing
Shoestring fries, sriracha salt

Desserts

Banana & passionfruit souffle, milk chocolate gelato & banana crumb
Taxi's seasonal tart
Coconut cake, yoghurt, sorbet, rum pineapple, lime caramel

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4 Course Menu

€110pp 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

Entrées

Hiramasa kingfish, spicy plum, ponzu dressing
Sake washed tuna, crispy soybean, yuzu jelly
Sher wagyu dumplings, sesame scorched wombok, black pepper dressing
Candy pork belly, seared scallop, pickled papaya, nam jim

Mains

Humpty Doo barramundi, kohlrabi, seared scallop, black garlic dressing
Roasted Sichuan duck, confit leg dumpling, pumpkin cake, 5 spice jus
Crispy fried Masterstock chicken, fermented black beans, Shaoxing dressing
Roasted eye fillet, confit potato, mustard greens, sansho pepper butter

Sides

Green leaf salad, beans, radish & ginger dressing
Shoestring fries, sriracha salt

Desserts

Banana & passionfruit souffle, milk chocolate gelato & banana crumb
Taxi's seasonal tart
Coconut cake, yoghurt, sorbet, rum pineapple, lime caramel
L'Amuse Brabander semi hard, Brabant Netherlands, lavosh

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