



## 6 COURSE TASTING MENU

**\$115 PER PERSON**

**WINE MATCH \$60 PER PERSON**

Rare seared kangaroo, quandong chutney, sesame cracker

*2016 Dal Zotto 'Pucino' Prosecco, King Valley, VIC*



Sake washed tuna, soy bean pesto, yuzu jelly

*2016 Seppelt 'Drumborg' Riesling, Henty, VIC*



Candied pork, coconut salad & red nam jim

*2016 Delatite 'High Ground' Pinot Noir, Mansfield, Goulbourn, VIC*



Crispy skin salmon, cuttlefish, white cabbage, confit black bean & Shaoxing dressing

*2015 Helen's Hill Breachley Block' Chardonnay, Yarra Valley, VIC*



Roasted chicken breast, broccolini, beans, nut cream, chilli oil

*2014 St Huberts Cabernet Merlot, Yarra Valley, VIC*



Zokoko white chocolate cream, goats' yoghurt foam, honey oat crumble, berry sorbet

*2013 Mitchelton 'Blackwood Park' Botrytis Riesling, Nagambie Lakes, VIC*

Menu subject to change according to seasonal availability.  
Dietary requirements are catered for individually.



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