

taxi kitchen

Freshly shucked oysters, natural or scorched	5.50
Smoked salmon buns, wasabi cream, sesame macadamia crumble	16
Banh Mi croquettes, chicken parfait, pickled carrot salad	18
Golden silken tofu, oroshi daikon, soy dashi	18
Confit potato, bresaola, green goddess.	16
Culatello, grapes, breakfast radish, grissini	24
Wild mushroom fricassee, roasted chilli relish, toasted yolk	22
Cured kingfish, pickled daikon, yuzu chilli ponzu	26
Sake washed tuna, soybean pesto, yuzu jelly	26
Wagyu dumplings, white kimchi, sauce Cesco	24
Prawn & ginger dumpling, Wood ear mushroom, Tom Yum dressing	24
Baked Shark Bay scallops, chilli miso butter, Vietnamese mint salad	28
Crispy skin salmon, crushed kipfler potato, slow cooked red cabbage, jus gras	44
Szechuan roast duck, pumpkin daikon salad, 5 spice caramel, fresh lime	45
Butternut pumpkin & eggplant curry, crispy rice cake	42
Roasted chicken breast, crispy leg, macadamia nut cream, Bois Boudran sauce	44
Red wine braised beef cheek, bacon lardons, mushrooms, celeriac puree & jus	48
Four leaf salad, ginger vinaigrette	12
Fries, chilli salt	12
Roasted cauliflower, caramelized miso, sesame furikake	13
Roasted baby beet salad, goat's cheese, barrel aged sherry vinegar	21
Passionfruit souffle, caramelized white chocolate, mandarin sorbet	17
Warm chocolate fondant, vanilla bean ice cream	17
Rum & ginger brulee, coconut sorbet	16
Nougat parfait, poached winter fruits, hazelnut ice cream	17
Sweet treats	8
Selection of local & international cheeses	35

4 Course Tasting Menu \$85 + Wine Match \$40

6 Course Tasting Menu \$105 + Wine Match \$60

