

## PREMIUM OYSTERS

Freshly shucked, shallot, sherry vinegar	3pc	18
Freshly shucked, chilli, orange ponzu dressing	3pc	18
Spanner crab, Nam Jim, crisp shallots	3pc	21

## SMALL PLATES

Baker Bleu country sourdough, cultured chilli butter		8
Steak tartare, nashi, black garlic, confit yolk, wonton crisp		18
Sake washed tuna, soybean pesto, yuzu jelly		28
Hiramasa kingfish sashimi, lemongrass, kaffer lime, coconut		26
Stone Axe wagyu, smoked miso mayonnaise, capers, radish		26
Tempura bug tails, nori dust, sesame yuzu aioli		28
Turnip cake, shiitake, spring onion, chinkiang & ginger dressing		16
Baked half-shell scallops, Tokyo butter, hot mint salad		29
Golden silken tofu, oroshi daikon, soy dashi		22
Crispy potato & cabbage bao, tonkatsu, sansho pepper kewpie		18
Prawn & ginger dumpling, wood ear mushrooms, tom yum dressing		26
Szechuan wagyu dumpling, apple soy dressing		27
Candy pork belly, pickled papaya salad, red chilli dressing		24

## LARGER PLATES

Humpty Doo barramundi, cuttlefish, confit black bean vierge	46
Szechuan spiced duck, watercress, chilli dressing	52
Roasted eggplant, charred broccolini, chickpea, miso, furikake	38
Chinese chopped chicken, finger lime, green tea roasted rice salt	45
Slow cooked lamb shoulder, kohlrabi puree, XinJiang spices	55
Scotch fillet (330g), salsa Verde, horseradish crème	62

## SHARED PLATES

Whole market fish, served on the bone, nduja XO, garlic shoots	MP
Crispy pork hock, crayfish tail, rolled rice noodle, garlic choy sum	98

## VEGETABLES & SIDES

Green beans, pickled ginger, rocket, silken tofu dressing	14
Claypot rice, lup chong, shiitake, son in law egg	22
Wombok coleslaw, nashi pear, pickled red onion, lime kewpie mayo	14
Roasted cauliflower, caramelised yoghurt, grandma's pickles	17
Pomme frites with sriracha salt	12

## FML FEED ME LUNCH

Choose any 3 small  
plates + 1 large plate  
to share for the table  
Available 12-3pm

45  
per person

## TAXI KITCHEN FEAST

A selection of nine dishes over four courses 105

Baker Bleu country sourdough, cultured chilli butter

Smoked Goulburn river trout, zen yolk, horseradish, crisp bread

Steak tartare, nashi, black garlic, confit yolk, wonton crisp

Golden silken tofu, oroshi daikon, soy dashi

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Prawn & ginger dumpling, wood ear mushrooms, tom yum dressing

Humpty Doo barramundi, cuttlefish, confit black bean vierge

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Szechuan spiced duck, watercress, chilli dressing

*Claypot rice, lup chong, shitake, son in law egg*

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Dark chocolate creme, cherry feuilletine, coconut sorbet

## DESSERTS

Yuzu souffle, caremelised white chocolate, burnt orange ice cream 22

House made yoghurt pannacotta, grilled peach, strawberry 19

Hazelnut parfait, rhubarb, financier, dark chocolate ice cream 18

Dark chocolate creme, cherry feuilletine, coconut sorbet 21

Lemon meringue pie - frozen like Nan's, raspberry 20

## CHEESE

Brillat Savarin, cows milk, Normandy 50gm 14

Monforte section 28, raw cows milk, Adelaide Hills 50gm 16

Berry Creek Mossvale blue, cows milk, Gippsland 50gm 14

Selection of cheeses, olive bread, accompaniments 150gm 38