

BITES & SMALL

Pacific oysters- ponzu & wasabi mignonette	36/72
Baker Bleu sourdough, Mount Zero olive oil & Yukari	10
Baked half-shell scallops, Tokyo butter	2pcs 18
Kataifi Skull Island prawns, black garlic aioli	2pcs 26
Saikyo miso swordfish skewers, pickled ginger, wasabi	2pcs 26

Sake washed tuna tataki, daikon, spring onion, yuzu	27
Hiramasa kingfish, coconut, lemongrass, chilli	26
Typhoon shelter tofu, black bean, prickly ash	24
Southern rock lobster dumplings, black vinegar, Taberu Rayu	29
Flinders Island lamb larb, nam prik, betel leaf	26
Candy pork belly, pickled papaya salad, red nam jim	25

RICE & NOODLES

Claypot rice, shiitake, spring garlic, son in law egg	22
Wok tossed Ho Fun noodles, spring greens, egg sauce	28
Kooweerup asparagus, bibim guksu, enoki, nashi, kimchi	25

LARGE

Humpty Doo barramundi, coriander green beans, lobster wontons	49
Szechuan spiced duck, watercress, five spice caramel	54
Roasted eye fillet, crispy potato, fermented black bean, pepper jus	68
Western Plains pork belly, apple, spicy hoisin, Japanese mustard	45
Japanese pumpkin, crispy rice, yellow curry sauce	40

SHARED

Beef cheek rendang, toasted coconut, steamed rice	86
Slow roasted lamb shoulder, Xinjiang spices, mantou, cos salad	90
Skull Island prawns, Singapore chilli noodles, Chinese broccoli	88

SIDES

Grilled broccolini, whipped tofu, almond, chilli, feta	19
Wombok coleslaw, nashi, pickled red onion, lime kewpie	16
Roasted cauliflower, caramelised yoghurt, grandma's pickles	19
Pomme frites, shichimi salt	14
Shiso Steamed rice	8

DESSERTS

Passionfruit souffle, Bergamont milk sorbet	22
Dark chocolate & miso parfait, peanut koji caramel, dacquoise	22
Ginger pannacotta, pickled pineapple, lime, sesame, coconut	20
Mandarin mascarpone, mille-feuille, yuzu, orange sherbet	20
Wagon Wheel, marshmallow, chocolate mousse, jam, Biscoff	21
TK Mooncake OR Madeleine	8ea

FML

FEED ME LUNCH

Choose a selection of 3 dishes from
BITES to NOODLES + 1 LARGE dish
for the table to share **55**
Available 12-3pm daily per person

TAXI Shawstapper

Taxi's ever-evolving specials menu 90pp

Crispy yakisoba pancake, arrow squid, chilli, lime
2020 Catalina Sounds 'Sounds of White' Chardonnay

Red cos salad, smoked anchovy dressing,
crispy lup cheong, candied hijiki seaweed

Ginger braised wagyu dumplings,
pickled onion, yakiniku sauce

Crispy skin barramundi, roasted scallop,
snow pea shoots, prawn bisque

Typhoon shelter kipfler potatoes

Taxi Petit fours

TAXI BANQUET

Eight favourites shared over four courses 110pp

With wine pairing 50pp

Kataifi Skull Island prawns, black garlic aioli

Candy pork belly, pickled papaya salad, red nam jim

Grilled asparagus, bibim guksu, enoki, nashi pear, kimchi

2023 Crabtree Estate Riesling, Watervale Clare Valley

Humpty Doo barramundi, coriander green beans

Southern rock lobster dumplings, black vinegar, Taberu Rayu

2022 Lake Breeze Reserve Chardonnay, Langhorne Creek

Szechuan spiced duck, watercress, five spice caramel

Wombok coleslaw, nashi, pickled red onion, lime kewpie

2022 Taltarni SGM, Pyrenees

Mandarin mascarpone, mille-feuille, yuzu, orange sherbet

Saito Shuzo Yuzu Liqueur, Kyoto

**taxi
kitchen**