

# taxi kitchen

## 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, hot & sour dressing  | 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, garlic stems, son in law egg   | 22 |
| Wok tossed Ho Fun noodles, summer 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 250g, crispy potato, sesame, Bulgogi          | 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 |
| Shoestring fries, shichimi salt                             | 14 |
| Shiso Steamed rice  | 8  |

## DESSERTS

|   |     |
|---|-----|
| Espresso martini souffle, Baileys ice cream, vodka jelly      | 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  |
| Summer berry tart, white chocolate crème, raspberry sorbet    | 21  |
| TK Mooncake OR Madeleine                                      | 8ea |

# TAXI Shawstapper

Taxi's ever-evolving specials menu 90pp

Rare seared kangaroo, salt & vinegar cracker,  
quandong chutney

Swordfish katsu sando, kabosu mayo, toasted nori  
*\*\* Leura Park Estate '25 d'Gris' Pinot Gris*

Silken egg tofu, grilled leek, asparagus,  
ginger ponzu & crispy potato

---

Pure Black Angus porterhouse, coriander salsa

Cos leaf salad  
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, hot & sour dressing

*2023 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*

---

Wagon Wheel, marshmallow, chocolate mousse, jam, Biscoff

*2022 Delatite Late Harvest Gewürztraminer, Mansfield*

**taxi  
kitchen**