

Monday 14 November 2022

taxi kitchen

Rare seared kangaroo, quandong chutney,
salt and vinegar cracker

Freshly shucked oysters, wasabi,
ginger and white balsamic sorbet

Baker Bleu sourdough, Aquna Murray Cod brandade
& Isigny butter

Sake washed Petuna Ocean Trout, soybean pesto,
yuzu jelly

Aquna Murray Cod sashimi, toasted nori,
ponzu dressing

Roasted Lamb Saddle - slow cooked lamb shoulder,
eggplant, confit garlic, basil jus

Roasted cauliflower, caramelised yoghurt,
grandma's pickles

Summer greens, parmesan custard,
willow zen egg

Dark chocolate, cherry feuilletine,
coconut sorbet

Beverages

Yuzu Southside - Mountain Goat hopped gin,
yuzu, mint

Mountain Goat Pale Ale

Heidsieck & Co Monopole Rose NV

2021 Tokar Estate Yarra Valley Chardonnay

2020 Tokar Estate Yarra Valley Carafe
and Tumbler Pinot Noir Shiraz

2018 Tokar Estate Yarra Valley 'Coldstream Vineyard'
Cabernet Sauvignon

Schweppes Lemon Lime Bitters / Lemonade

Pepsi / Pepsi Max

Voss Sparkling Water

This menu has been created by
Executive Chef / General Manager Tony Twitchett and
Head Chef Sam Forte



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