

TAXI KITCHEN

NYE 2018 MENU

\$150 FOR 4 COURSES

AMUSE BOUCHE

Sher wagyu bresaola, pickled red onion & crisp bread



ENTRÉES

Sake washed tuna, soy bean pesto, yuzu jelly

King prawn dumpling, sugarloaf cabbage, Shaoxing and black bean dressing

Candied Pork, seared scallops, pickled papaya, red nam jim



MAINS

Crispy Szechuan duck, hot mint salad, 5 spice caramel

Grilled porterhouse, caramelised eggplant, soused onions, mustard greens, jus gras

Crispy skin salmon, crushed kipfler, fennel, cuttlefish, kimchi dressing

SIDES

Green leaf salad, beans, radish & honey mustard dressing

Pommes frites, chilli salt



DESSERTS

Lemon meringue pie, frozen like Nan's

Zokoko dark chocolate parfait, honeycomb, violet ice cream

Passionfruit soufflé, caramelised white chocolate, coconut sorbet



Menu subject to change
All dietary requirements can be catered for with notice



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