

TAXI KITCHEN

TAHBILK WINE DINNER

WEDNESDAY 10TH OCTOBER, 6:30PM

\$130 FOR 5 COURSES WITH MATCHED TAHBILK WINES

CANAPES

Freshly shucked oysters, pear & ginger sorbet, wasabi

NV Coueslant Chardonnay Pinot Noir Sparkling



FIRST COURSE

Sake washed tuna, soy bean pesto, yuzu

2008 Estate Marsanne

2018 Estate Marsanne



SECOND COURSE

Cone Bay barramundi, spanner crab curry, coconut sambal

2008 1927 Vines Marsanne

2012 1927 Vines Marsanne



THIRD COURSE

Slow cooked lamb shoulder, grandma pickles, caramelised yoghurt

2015 Estate Cabernet Sauvignon

2014 Eric Stevens Pubrick Cabernet Sauvignon

2010 Museum Cabernet Sauvignon



DESSERT

Victorian sponge, lavender crumb, milk sorbet

2014 Cane Cut Marsanne



TO BOOK CALL 03 9923 2065

OR EMAIL GROUPBOOKINGS@SOVHOTELS.COM

WWW.TAXIKITCHEN.COM.AU