

TAXI KITCHEN

NYE MENU

Tempura Skull Island prawn, yuzu kosho aioli
Candy pork belly bao, red nam jin

ENTREE

Baked scallops, sambal butter, lime
Flinders Island lamb larb, cassava cracker, betel leaf
Tempura zucchini flowers, goats cheese, hot honey
Kangaroo water chestnut dumplings, kimchi daikon, Quandong

MAIN

Aloo Saag curry, pomme fondant, crispy rice
O'Connor's grain-fed porterhouse, Bulgogi sauce
Baby barramundi fillet, black garlic, Kipfler potato, Sauce Vierge
Szechuan spiced duck, watercress, five spice caramel

DESSERT

Passionfruit & white chocolate crème, native finger limes, mini donuts
Coconut soufflé, pineapple sorbet, rum ganache, lime sherbet
Amaretto frangipane tart, nougat ice cream
Viet-misu — Vietnamese coffee & dulce leche

PETIT FOURS

Raspberry macaroons
Miso caramel slice

May be subject to change

TAXI KITCHEN BEVERAGES

BEER & CIDER

Kirin
Stone & Wood
Voodoo Ranger IPA
Balter 'Captain Sensible' Pale Ale
Heaps Norma XPA
CBCo 'Bertie' Apple Cider

CHAMPAGNE & SPARKLING

Piper Heidsieck
NV Paul Louis Rose Cremant

WHITE & ROSE

Leura Park Estate '25 d'Gris', Pinot Gris, Mornington Peninsula
Lake Breeze Reserve Chardonnay, Langhorne Creek
Levantine Hill Estate Sauvignon Blanc/Semillon, Yarra Valley
Camille de Labrie Rose, Languedoc

RED

Coldstream Hills Pinot Noir, Yarra Valley
La Celia Reserve Malbec, Argentina
Tim Adams 'Schaefer' Shiraz, Clare Valley

MOCKTAILS

New Yorker
Mandarin Madness
Yuzu Same Same
Chill Bill

May be subject to change