

This set menu is current as at October 2011.
It does change seasonally and therefore, if you would like the latest copy, please email events@transporthotel.com.au or
phone 9660 9911 and we will respond as soon as possible.



EXECUTIVE CHEF
Tony Twitchett

HEAD CHEF
Perry Schagen

ENTRÉE

Chicken & coconut soup with shitake mushrooms	21.5
Taxi's sticky pork with roasted sea scallops & hot chilli dressing	27.5
House smoked salmon belly with confit tomato & macadamia crumble	25
Individual duck terrine with foie gras, smoked duck breast & toasted brioche	27.5
Whole quail with garlic crumbed drumstick & roasted chilli sauce	26
Tempura seasonal vegetables with spicy tomato sauce	25.5
Kataifi wrapped Japanese scallops with smoked chilli mayonnaise	26.5

**In addition, Tony Twitchett can create a
Taxi 'Jo Degustation' menu for the table**

Please ask your waiter for details

Available for lunch & dinner 7 days

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DINING ROOM

ENTRÉE SUSHI

Hiramasa kingfish sashimi with ponzu jelly, spring onion & sesame 26.5

Taxi's tuna tartare with scampi, calamari & truffle vanilla dressing 30

David Blackmore's 9+ Wagyu beef aburi with nikiri glaze 32

Soft shell crab sushi roll with yuzu miso dressing 26

Lightly cured snapper sashimi with ginger pear dressing 26.5

Tempura Yuba wrapped King prawn sushi roll with avocado & aioli 27

Sushi & sashimi entrée selection 26

Jo Moriawase: premium selection of sushi & sashimi 53

MAKE YOUR OWN

3 pieces 18

5 pieces 24

Maguro (Tuna)

Sake (Salmon)

Hiramasa (S.A. Kingfish)

Shiromi (Fresh Market Fish)

Kuruma-Ebi (King Prawn)

Unagi (Grilled Eel)

Kani (Crab)

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MAINS & GRILL

Crispy fried baby barramundi with mud crab, kaffir lime & coconut curry	46
Pan fried snapper with scallops, mussels & pippies in a tamarind broth	46
Rolled saddle of rabbit with baby vegetables & smoked buffalo yoghurt	48
Butter poached King George whiting with crushed kipflers & scampi tail	48
Stockyards Wagyu porterhouse, marble score 7+ with horseradish cream & yakiniku	58
Roasted lamb noisettes with confit garlic & tomato, olive jus	48
Five spice Atlantic salmon fillet, fennel puree, raspberry & Madeira jus	45
Crispy Szechwan duck with pumpkin, daikon salad & blood oranges	46
Tempura Rock flathead with sesame seaweed salad & Japanese tartare	45
Taxi vegetarian tasting plate	38

SIDE DISHES II

Green salad with honey mustard dressing
Steamed broccolini with sesame oil
Spicy fried chat potatoes
Crispy iceberg lettuce with apple & palm sugar
Green bean & rocket salad with pickled ginger, tofu dressing