

Doot Doot Doot

Doot Doot Doot merges classic techniques with kitchen curiosity, delivering playful dishes inspired by the culinary curiosities of Asia. In a nod to Jackalope's design, the kitchen combines contemporary with country, with farm-to-table dining underpinned by produce worshipping dishes that find flavour in the unexpected. Our menu is staged in several parts which begins with the selection of three-course, served alongside a supporting cast of playful snacks, house baked bread, and petit fours.

BEGIN

Sydney Rock oysters, finger lime, chilli + 7 ea

Siberian caviar 10g, spring onion crumpet, smoked cream + 105

SNACKS

Fried steam bun, celeriac, truffle

Spanner crab, spelt crisp, avocado

Kohlrabi dumpling, nasturtium, macadamia

STARTERS (Choose)

Truffled chicken, parsnip, date, supreme cappucino

Tea smoked salmon, Victorian Sencha, lemon, witlof, horseradish cream

Wild mushroom ragù, chestnut agnolotti, confit egg yolk, mushroom broth (v)

A5 Japanese wagyu MB12 cooked on salt, wasabi, soy sauce + 60

SIGNATURE

Abalone Pithivier, shiitake, broccolini, avruga caviar + 85

Imperial Blossom wagyu mb9+, burnt onion ketchup, triple cooked potato + 110

3gr Flinders truffle +15

MAIN (Choose)

Pork chop Char Sui, black garlic mustard, sugarloaf cabbage, crackling

Miso aged rockling, daikon, braised kombu, honey soy

Roasted duck breast, spiced carrot, fennel, mountain pepper

Saffron risotto, parmesan, Jerusalem artichoke, Choy Sum (v)

CHEESE

Selection of local and imported cheese, condiments, lavosh + 30

DESSERT (Choose)

Apple terrine, honey, mascarpone, five spice, lemon thyme

Hazelnut Basque cheesecake, beetroot pate de fruit, truffle ice cream

Poached pear, ginger, verbena, goji berry, tofu, passionfruit (v)

Three-course and snacks 140 pp



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