Doot Doot Doot Signature Dining Experience

Doot Doot Doot merges classic techniques with kitchen curiosity, delivering playful dishes inspired by the culinary curiosities of Asia. The signature dining experience is a multi-course tasting menu curated by Group Executive Chef Michael Wickham, designed to delight the senses through inventive techniques, seasonal produce, and artfully balanced flavours.

TO GET STARTED

Tasmanian Boomer Bay oyster, rhubarb tabasco + 7 ea

CAVIAR

Yarra Valley Salmon roe first harvest (A) 30g + 80

Black Pearl Oscietra (I) 10g + 105

Kaviari Caviar Baeri Royal (I) 20g + 135

ENHANCEMENT

Flinders Truffle 3g + 15

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Wagyu bresaola puff / Macadamia & saltbush Quke

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Chestnut agnolotti, Mushroom Forestry duxelles, duck broth, Flinders Truffle

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Australian abalone, haricot bean, soubise, bisque foam

A5 Japanese wagyu MB12 cooked on salt, wasabi, soy sauce + 65

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(Choose)

Koji cured hapuka, Cima di rapa, braised baby turnip, wakame butter sauce (I)

Roaring forties lamb backstrap, smoked eggplant miso, Xinjiang spiced rib, XO jus

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Candied mandarin ice cream

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Pinot Noir 2026 beyond the bottle

Pinot Noir curd, cultured cream parfait, burnt grape caramel, cocao nib crunch, wine preserved blackberries

Baked Camembert, fresh honeycomb, lavosh + 35

Petit fours

160 pp

@_dootdootdoot
@jackalopehotels

Seasonal produce used in our dishes are sustainably sourced and Australian grown.
Please note that we have a 10% surcharge on Sundays, 17% on all Public Holidays and 1.2% surcharge on all card payments.