

CHRISTMAS EVE DINNER / DOOT DOOT DOOT

A time for heart, happiness and the company of the ones you love. A time for indulging life's true luxuries, to sip beautiful wines, salute the year's precious moments, successes, trials and tribulations.

Delight in a beautifully curated festive dining experience this season, a symphony of gastronomic cheer, composed by our Head Chef, Nick McGonigal.

ON ARRIVAL

Glass of Champagne

SNACKS

Caviar fairy bread, horseradish, bottarga

Duck buns, plum mustard

Smoked Flinders Island mussels, toum, potato rösti

SHARED ENTRÉES

Chargrilled octopus, romesco, potato, chorizo

Yellowfin tuna, heirloom tomatoes, taramasalata

Wagyu carpaccio, artichokes, pecorino, anchovy cream

MAIN

Angus beef châteaubriant, baby beetroots, red wine jus

Grilled Murray Cod, citrus beurre blanc, baby leeks

Glazed baby carrots, cashews, salted ricotta

DESSERT

Mango pavlova, passionfruit, fresh mango

PETIT FOURS

Apple pâte de fruit

Chocolate bonbon

Christmas doughnut

210pp

As this is a set menu, no dietaries can be accommodated.

Please note that we have a 17% surcharge on all public holidays.

@_dootdootdoot

@jackalopehotels



DOOT
DOOT
DOOT