

Doot Doot Doot Signature Dining Experience

Doot Doot Doot brings together classic technique and kitchen curiosity, delivering playful dishes rooted in our local surrounds and enriched by inspiration from beyond. Curated by Head Chef Nick McGonigal, the Signature Dining Experience is a seasonal multi-course tasting menu designed to delight the senses through inventive technique, seasonal produce, and artfully balanced flavours.

BEGIN

Sydney Rock Oyster, rhubarb mignonette or tabasco + 7 ea

CAVIAR

Yarra valley salmon roe first harvest (A) 30g + 80

Black pearl oscietra (l) 10g + 105

Kaviari caviar baeri royal (l) 20g + 135

Tempura scallop / Rye toast (A)

—

Goats curd, spanner crab, spring peas (A)

—

Pork belly, Forestry mushroom, abalone (A)

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

SELECT

Sher wagyu rostbiff, red cabbage, blueberry

Blue eye, asparagus, clam sauce (M)

—

Sake, mandarin, mascarpone

—

Fennel fronds, white chocolate, citrus

—

Baked camembert, fresh honeycomb, lavosh + 35

—

Petit fours



DOOT
DOOT
DOOT