

Doot Doot Doot, February 2023

Doot Doot Doot merges classic techniques with kitchen curiosity, delivering playful dishes that pay homage to hero ingredients. 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 tasting menu is staged in several parts with an a la carte main course served alongside a supporting cast of playful, snacks, starters and sides.

BEGIN

Flinders Oysters, chili & lime + 6

Oscietra Caviar 10g, honey truffled crumpet, dill cream + 95

SNACKS

Kohlrabi dumpling

Pickled baby octopus

Parfait jam donut

STARTERS

Salted cucumber, stracciatella, caviar, yesterday's bread

Golden mussels with foie gras

SIGNATURE

1/2 Port Phillip Bay Lobster, bisque, black & gold of the sea + 120

MAIN (Choose)

Snapper, pearl couscous, shimeji, lemon myrtle

Wagyu, burned celeriac, parsley, broad beans

Pithivier of roasted turnip, silverbeet, celeriac, vegetarian jus

CHEESE

A selection of local and imported cheese, served with accompaniments + 28

PRE DESSERT

Kanzi apple compote, shortbread, Jimmy Rum & raisin

DESSERT

Buttermilk pannacotta, stone fruits, white peach sorbet

140pp

Paired wines +120