

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 either two or three-course, served alongside a supporting cast of playful, snacks, house baked bread, and petit fours.

BEGIN

Flinders Oysters, ginger & finger lime + 7ea

Oscietra Caviar 10g, spring onion crumpet, smoked cream + 95

SNACKS

Daniels Run's tomato tart, Peninsula goat curd

Fried bao, forestry mushrooms

Tuerong Farm's spelt crisps, lovage, Bruny Island cheese

STARTERS (Choose)

Apple, kohlrabi, native saltbush, kingfish, wasabi

Sweet corn, leeks, Vin Jaune "drunken" chicken

Broccoli berlingots, brassicas, navel orange

SIGNATURE

½ WA lobster, wakame, miso, native sea succulents + 120

20 day dry-aged duck, preserved plum, kimchi beets, bone broth + 80

MAIN (Choose)

Berkshire pork, rhubarb, sugarloaf cabbage, charcutière sauce

Hapuka, burnt honey, parsnip, fermented black bean

Salt baked turnip, buckwheat, roasted vegetable jus

Wagyu scotch fillet, burnt onion ketchup, potato gratin, bone marrow jus

Selection of local and imported cheese, golden raisin, lavosh + 30

DESSERT (Choose)

Whipped Peninsula honey mousse, pear, bee pollen, goji berry

Toasted sesame cremeux, earl grey, peach

White chocolate chantilly, strawberry, lemon verbena

Two-course and snacks 95 pp + paired wines 85

Three-course and snacks 120 pp + paired wines 110



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