

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, starters, snacks and sides.

## BEGIN

Flinders Oysters, ginger & finger lime + 7ea

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

## SNACKS

Smoked avocado tart, soy glazed seeds, pickled lemon

Fried bao, forestry mushrooms

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

## STARTERS (Choose)

Kingfish, apple, kohlrabi, native saltbush, wasabi

Vin Jaune "drunken" chicken, sweet corn, leeks

Broccoli berlingots, brassicas, navel orange

## SIGNATURE

½ WA lobster, truffle butter, shellfish orzo, preserved lemon + 120

Wagyu scotch fillet, mushroom ketchup, truffled potato gratin, bone marrow + 90

## MAIN (Choose)

Roaring Forties lamb, warrigal greens, Jerusalem artichoke, rosemary jus

Hapuka, burnt honey, parsnip, fermented black bean

Confit pumpkin, spelt, black garlic, miso glazed winter vegetables

20 day dry-aged duck, mustard leaf, preserved plum, kimchi beets

## CHEESE

Selection of local and imported cheese, condiment, lavosh + 30

## DESSERT (Choose)

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

Toasted sesame crèmeux, earl grey, mandarin

White chocolate chantilly, melon, lemon verbena

Two-course and snacks 95 pp + paired wines 85 (Only available on Mon-Thurs)

Three-course and snacks 120 pp + paired wines 110

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