

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

Sydney rock oyster, ginger and finger lime + 7 ea

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)

Wagyu beef tartare, XO, smoked onion emulsion, herring roe, potato "rosti"

Crab and scallop lasagne, champagne, preserved cumquats, bisque cappuccino

Grilled asparagus, garlic shoots, orange, parmesan crisp, beurre blanc

SIGNATURE

½ WA lobster, truffle butter, shell cream orzo + 130

Wagyu scotch fillet, mushroom ketchup, truffled potato gratin, bone marrow jus + 95

MAIN (Choose)

Roaring Forties lamb, cucumber, spring pea, saltbush, rosemary jus

Uroko-yaki market fish, eggplant, miso, daikon

Confit pumpkin, local grains, black garlic, linseed

20 day dry-aged duck, 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

Banana cremeux, pandan toffee, almond dacquoise, coconut ice cream

White tea mille feuille, verjus, grape & rosemary sorbet

Two-course and snacks 100 pp + paired wines 85 (Only available on Mon-Thurs)

Three-course and snacks 130 pp + paired wines 110



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