

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 Oysters, cucumber ketchup + 7 ea

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

SNACKS

Cauliflower and cheese

Local cherry gazpacho

Spelt sponge cake

STARTERS (Choose)

Confit Trout, wombok sauerkraut, coriander, puffed skin

Wagyu tataki, heirloom tomato, furikake, smoked onion emulsion

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

SIGNATURE

½ Rock lobster, lemongrass butter, soba noodles, burnt lemon ponzu + 130

Wagyu scotch fillet, onion and horseradish, shallot tarte tatin + 95

MAIN (Choose)

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

"Uroko-Yaki" market fish, eggplant, miso, daikon

Tea smoked chicken, date, celtuce, Shaoxing wine jus

Saffron panisse, summer vegetables, tom kha, curry leaf

CHEESE

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

DESSERT (Choose)

Wattleseed chocolate tart, coffee caramel, burnt miso ice cream

Banana crèmeux, pandan, almond dacquoise, coconut ice cream

Local berries, meringue, berry consommé, rosella sorbet

Two-course and snacks 100 pp (Only available on Mon-Thurs)

Three-course and snacks 130 pp



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