



## 7 YEARS

Celebrate seven years of Jackalope with a culinary masterpiece, an exploration of the alchemic process for which Jackalope prides itself on. Alchemy, a seemingly magical process of transformation and creation will be unveiled in a seven-course tasting menu designed to reflect the seven stages of alchemy: distillation, fermentation, incineration, fixation, projection, crystallisation, and multiplication, showcasing the finest produce on the Mornington Peninsula, inspired by the mythical creature.

Local tomato gazpacho, stracciatella, basil

*Multiplication*

Seared SA scallop, saffron beurre blanc, sea succulents

*Projection*

Hiramasa Kingfish tartare, lovage, eucalyptus granita

*Crystalization*

Imperial Blossom Wagyu eye fillet, wild mushroom ragu, chestnut

*Incineration*

Local cheese, quince, candied pecan

*Fermentation*

Apple sorbet, Calvados

*Distillation*

Black & Gold chocolate, coconut, burnt caramel

*Fixation*

Paired wines 110 pp

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@jackalopehotels

0.7% surcharge will be applied on all card payments



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