

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, lime + 7 ea

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

SNACKS

Spelt sponge cake, lovage

Cauliflower panna cotta, sea urchin

Kangaroo nigiri, honey soy

STARTERS (Choose)

Ora King Salmon, wombok sauerkraut, coriander, puffed skin

Duck pâté en croûte, rhubarb, bitter leaves

Wild mushroom ragu, confit turnip, chestnut

A5 Japanese Wagyu MB12, wasabi, sesame soy + 50

SIGNATURE

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

Black Opal Wagyu MB6+, bone marrow, carrot puree, cottage pie + 95

MAIN (Choose)

Spiced Venison, beetroot, caramelised onion, mountain pepper berry

Miso glazed Hapuka, fennel, silver beet, Cantonese dashi

Tea smoked chicken, date, lettuce, Shaoxing wine jus

Saffron panisse, autumn vegetables, leek and potato velouté

CHEESE

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

DESSERT (Choose)

White chocolate mousse, red bean, yuzu curd, matcha

Fuji apple "cheesecake", lemon verbena, cinnamon

Local berries, meringue, berry consommé, raspberry sorbet

Two-course and snacks 100 pp

Three-course and snacks 130 pp

@_dootdootdoot
@jackalopehotels

Please note that we have a 17% surcharge on all Public Holidays and a 0.7% surcharge on all card payments.



DOOT
DOOT
DOOT