

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, finger lime, chilli + 7 ea

Siberian caviar 10g, spring onion crumpet, smoked cream + 105

## SNACKS

Prawn spring roll, nasturtium

Quail consomme, puffed wild rice

Spelt crisp, smoked onion emulsion

## STARTERS (Choose)

Pork jowl, jujube sauce, turnip, puffed skin

Spanner crab salad, pomelo, cashew, squid ink cracker

Forestry mushroom ragu, celeriac, black & white fungi

A5 Japanese wagyu MB12, wasabi, sesame soy + 55

## SIGNATURE

½ Southern Rock lobster, truffled mornay, seaweed brioche + 140

Senku full blood wagyu tenderloin MB9+, mushroom ketchup, truffled potato gratin + 110

add 3g WA truffle +15

## MAIN (Choose)

Spiced venison, beetroot, caramelised onion, mountain pepper berry

Burnt honey glazed grouper, Jerusalem artichoke, Asian greens, kombu butter

Roasted duck breast, sugarloaf cabbage, muntries, lapsang souchong

Broccoli berlingot, honey soy butter, charred brassicas, orange

## CHEESE

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

## DESSERT (Choose)

White chocolate mousse, red bean, yuzu, matcha

Apple "cheesecake", lemongrass, cinnamon, cider caramel

Mont Blanc, Jimmy Rum, meringue, coconut ice cream

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

Three-course and snacks 130 pp



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