

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 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

Supreme broth, puffed wild rice

Spelt crisp, smoked onion emulsion

STARTERS (Choose)

Pork jowl, jujube sauce, turnip, puffed skin

Hiramasa kingfish tataki, daikon & carrot kimchi, pomelo

Koo Wee Rup asparagus, spring peas, Vietnamese mint, lemongrass velouté (v)

A5 Japanese wagyu MB12, wasabi, sesame soy + 55

SIGNATURE

½ Southern Rock lobster, truffled mornay, seaweed brioche + 145

Imperial Blossom full blood wagyu MB9+, mushroom ketchup, truffled potato gratin + 110

MAIN (Choose)

Roasted lamb rack, miso eggplant, mustard greens, XO jus

Burnt honey glazed rock ling, Jerusalem artichoke, Asian greens, kombu butter

Pan seared duck breast, sugarloaf cabbage, muntries, lapsang souchong

Broccoli berlingot, honey soy butter, charred brassicas, orange (v)

CHEESE

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

DESSERT (Choose)

Pure Peninsula honey mousse, rhubarb, ginger, buttermilk ice cream

Peanut butter wafer, banana, espresso crumb, dark chocolate

Mixed berries, elderflower sorbet, berry consommé, meringue (vg)

Three-course and snacks 130 pp



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