

CHRISTMAS LUNCH / DOOT DOOT DOOT

A time for heart, happiness and the company of the ones you love. A time for indulging lifes true luxuries, to sip beautiful wines, salut to the years precious moments, successes, trials and tribulations.

Delight in a beautifully curated festive dining experience this season, a symphony of gastronomic cheer, composed by our executive chef, Michael Wickham.

ON ARRIVAL

Caviar bump and sparkling

SNACKS

Prawn spring roll, nasturtium

Supreme broth, puffed wild rice

Spelt crisp, smoked onion emulsion

SHARED ENTREE

Tomato salad, tom burrata, black truffle pesto (v)

Kingfish ceviche, miso, pickled nectarine, lavosh

Beef Tataki, whipped cod roe, horseradish, watercress

SIGNATURE

½ southern rock lobster, ginger-garlic butter, housemade udon, curry bisque + 145

MAIN (Choose)

Rolled turkey, pancetta, kifpler potatoes, heirloom carrots

Red snapper, shellfish & saffron fregola, preserved lemon, bisque

Mushroom ravioli, blackened onion, parmesan foam, sage (v)

DESSERT (Choose)

Christmas pudding

Eton mess

As this is a set menu, no dietaries can be accommodated.

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

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