

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

Fried steam bun, celeriac, truffle

Spanner crab, spelt crisp, avocado

Kohlrabi dumpling, lovage, macadamia

STARTERS (Choose)

Drunken chicken, water spinach, garlic shoot, prunes, lapsang souchong

Tea smoked salmon, Victorian Sencha, lemon, witlof, horseradish cream

Wild mushroom ragù, chestnut agnolotti, confit egg yolk, mushroom broth (v)

A5 Japanese wagyu MB12 cooked on salt, wasabi, soy sauce + 55

SIGNATURE

Senku full blood wagyu mb9+, burnt onion ketchup, triple cooked potato + 110

Moreton Bay bug, cauliflower, sea succulent, arugula salad + 95

MAIN (Choose)

Grilled lamb backstrap, butternut squash, 'shepherd pie', rosemary jus

Miso aged rockling, daikon, braised kombu, honey soy

Roasted duck breast, spiced carrot, fennel, mountain pepper

Saffron risotto, salt baked beetroot, aged balsamic, garden herbs (v)

CHEESE

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

DESSERT (Choose)

Apple terrine, honey, mascarpone, five spice, lemon thyme

Peanut butter wafer, banana, espresso crumb, dark chocolate

Poached pear, ginger, verbena, goji berry, tofu, passionfruit (v)

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

Three-course and snacks 130 pp



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