

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, summer tomato, shiso

Whipped chicken liver parfait, spelt crisp, crispy chicken skin

Kohlrabi dumpling, lovage, macadamia

## STARTERS (Choose)

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

Hiramasa kingfish tataki, daikon & carrot kimchi, pomelo

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

A5 Japanese wagyu MB12, wasabi, sesame soy + 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

Pan Fried rockling, zucchini, smoked eel, chrysanthemum

Roasted duck breast, braised wombok, cherry, mountain pepper

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

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

Two-course and snacks 100 pp

Three-course and snacks 130 pp



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