



DOOT DOOT DOOT x YUGEN DINING

DAY II

14 / 06

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Tonight we welcome the revered artistry of Yūgen Dining for an evening where precision meets poetry. In an extraordinary convergence, our hatted restaurant and the iconic Japanese institution unite to craft a one-night-only tasting experience - curated, customised, and impossibly rare. This is Yūgen reimagined on the Mornington Peninsula, a fleeting moment of culinary alchemy woven into the heart of Jackalope Weekend, a celebration of food, art, and cultural expression where nothing is ordinary, and everything is unforgettable.

SNACKS

Pine mushroom & kombu tartlet
A5 wagyu nigiri, ginger soy, smoked caviar

SASHIMI

Sashimi platter
Chefs selection of seafood, dark soy & citrus ponzu

MAINS

Miso glazed rockling, kang kong, red cabbage, umami broth
Roasted dry aged duck, black garlic, scallion pancake & shisho

DESSERT

Yuzu cheesecake, mandarin compote, chantilly

PETIT FOURS

Roasted chestnut purée, vanilla mousse, hojicha frangipane
Canelé cooked in beeswax, yamamomo, marigold

*Please note: as this is a set menu, dietaries cannot be accommodated.

WINE PAIRING 90.0

Head Winemaker Geraldine McFaul and Food and Beverage Director Tanguy Charbonnet invite you on a journey of deliberate seduction and sensory precision. Each wine is selected not only for balance and structure, but for the way it romances the plate - drawing out nuance, deepening flavour, and echoing the dish in tone and texture. A curated dialogue between glass and gastronomy.