

CHRISTMAS EVE DINNER / DOOT DOOT DOOT

A time for heart, happiness and the company of the ones you love. A time for indulging life's true luxuries, to sip beautiful wines, salute the year's precious moments, successes, trials and tribulations.

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

ON ARRIVAL

Glass of Champagne

SNACKS

Morton Bay bug Vol-au-vent, caviar

Chicken liver parfait macaron, plum jam

Beetroot cigar, liquorice crumb

SHARED ENTREE

Daniel's run tomatoes, straccatella, fennel seed crumb, davidson plum

Ora King Salmon gravlax, dill, preserved lemon, horseradish cream

Macedon Ranges Duck Pâté en croûte, local berries, pickles

MAIN (Choose)

Herb crusted lamb rack, charred zucchini, garden pea, maderia jus

Pan seared hapuka, asparagus, romesco, brown butter sauce

Stuffed zucchini flower, goats curd, saffron risotto, watercress

DESSERT (Choose)

Christmas pudding, spiced anglaise, brandy snap, red currants

Black forest trifle, dark chocolate, tonka bean chantilly, cherries

PETIT FOURS

Mince pies

Pate de fruit

215pp

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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