

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 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

Prawn spring roll, nasturtium leaves, kamrut lime

Linseed crisps, nasturtium emulsion, local cheddar

Kohlrabi dumpling, nasturtium seed, macadamia pesto

## STARTERS (Choose)

Poached truffled chicken, parsnip, date, supreme cappuccino

Yellowfin tuna tartare, compressed watermelon, radish, xo sauce

Seaweed farfalle, grilled asparagus, spring peas, morels

A5 Japanese wagyu MB12 cooked on salt, wasabi, soy sauce + 60

## SIGNATURE

Moreton Bay Bug, truffled mornay, broccolini, salt bush + 100

Sher wagyu tenderloin mb9+, onion marmalade, wagyu fat brioche + 110

## MAIN (Choose)

Grilled lamb backstrap, garlic scape, yam, crispy sweet bread

Koji cured rockling, pumpkin, choy sum, smoked herring roe

Pork chop Char Siu, black garlic mustard, sugarloaf cabbage, apple cider

Saffron risotto, heirloom carrots, Dolci orange, burnt leeks (v)

## CHEESE

Selection of local and imported cheese, condiments, lavosh + 35

## DESSERT (Choose)

Strawberry trifle, lemon thyme, candied ginger, wood sorrel

Hazelnut Basque cheesecake, espresso, buttermilk ice cream

Mango, grapefruit, sago, coconut sorbet, meringue (v)

Three-course and snacks 140 pp



DOOT  
DOOT  
DOOT