

Doot Doot Doot Signature Dining Experience

Doot Doot Doot merges classic techniques with kitchen curiosity, delivering playful dishes inspired by the culinary curiosities of Asia. The signature dining experience is a multi-course tasting menu curated by Group Executive Chef Michael Wickham, designed to delight the senses through inventive techniques, seasonal produce, and artfully balanced flavours.

Sydney Rock oysters, finger lime, chilli + 7 ea

Anna Dutch Siberian Caviar 10g and condiments + 105

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Corn custard | Kangaroo tartare | Crab tartlet

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Heirloom tomatoes, Main Ridge Dairy cashmere, citrus ponzu, basil

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Hibachi Fremantle octopus, monks' beard, miso emulsion, puffed rice furikake

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

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(Choose)

Seed crusted John Dory, snake bean gremolata, Peninsula mussels, yuzu kosho

Dry aged duck breast, Red Hill cherries, zucchini flower, native pepperberry jus

Sher wagyu tenderloin mb9+, onion marmelade, Pommes pont neuf + 60

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Fennel sorbet, watermelon granita, crème fraîche

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Peaches, chocolate pannacotta, yoghurt foam, shiso

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

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Petit fours

150 pp



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DOOT