

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.

Tasmanian Boomer Bay Oyster, lavage, finger lime + 7 ea

Black sturgeon 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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Skull Island tiger prawn, pickled daikon, miso emulsion, puffed rice furikake

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

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(Choose)

Seed crusted Blue Eye Cod, snake bean gremolata, Peninsula mussels, yuzu kosho

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

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Fennel sorbet, watermelon granita, crème fraîche

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Peaches, chocolate pannacotta, yoghurt foam, shiso

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

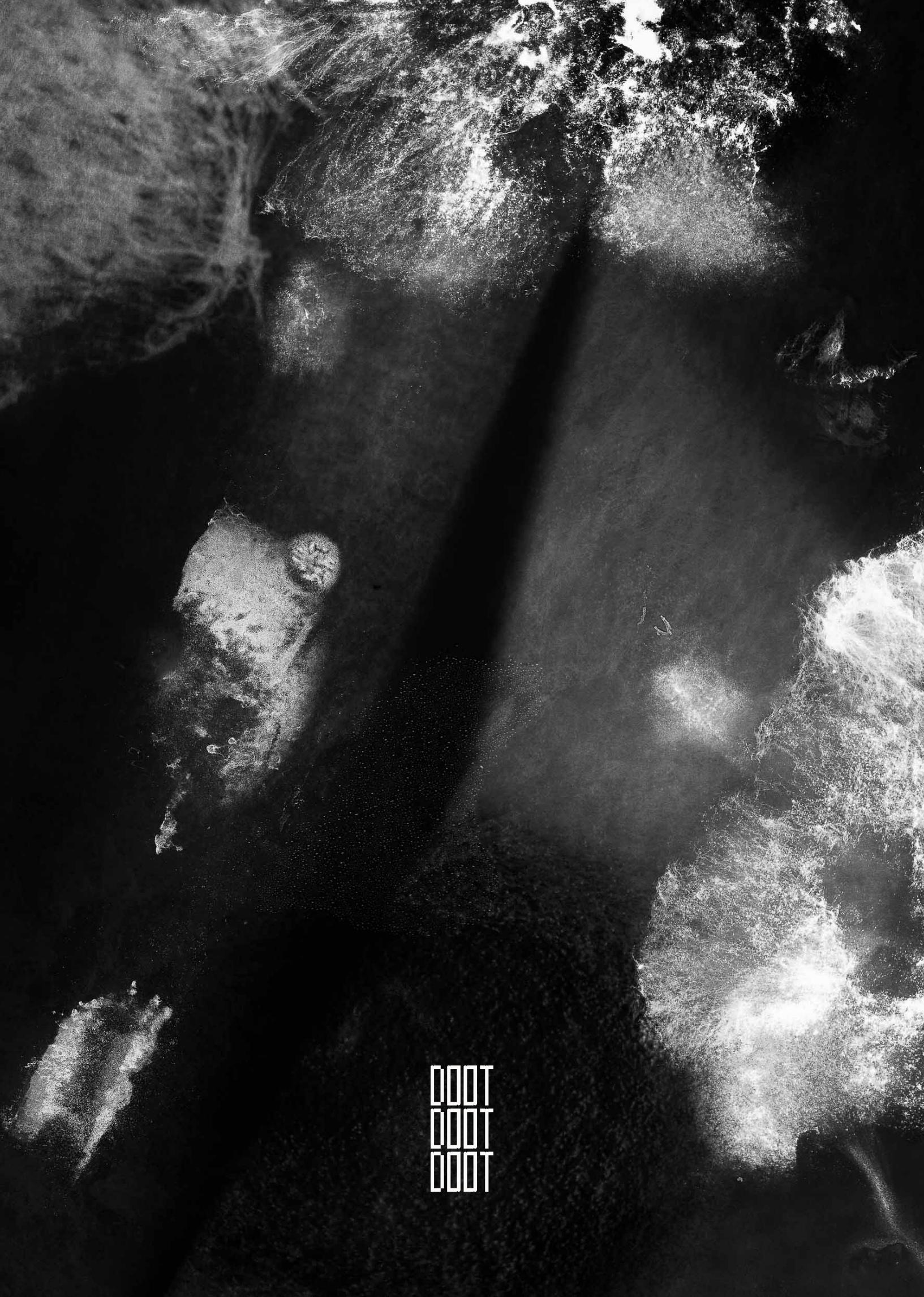
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Petit fours

150 pp

@_dootdootdoot
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Seasonal produce used in our dishes are sustainably sourced and Australian grown.
Please note that we have a 10% surcharge on Sundays, 17% on all Public Holidays and 1.2% surcharge on all card payments.



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