

## 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.

Anna Dutch Siberian Caviar 10g and condiments + 105

Tasmanian Boomer Bay Oyster, quince vinegar, finger lime + 7 ea

–

Smoked eel panu puri | Faux gras tartlet

–

Salt baked beetroot, horseradish, pistachio, marigold

–

Seared WA scallop, Maitake, umami broth, shiso oil

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

–

(Choose)

Confit King Ora salmon, smoked potato puree, pickled tromboncino, champagne butter sauce

Sher wagyu MB9 beef tenderloin, black garlic puree, oxtail croquette, sauce charcutiere

–

Garden apple and sorrel sorbet

–

Spiced pumpkin and chocolate

Baked Milawa Camembert, fresh honeycomb, lavosh + 35

–

Petit fours

150 pp

@\_dootdootdoot  
@jackalopehotels

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.



DOOT  
DOOT  
DOOT