Doot Doot Doot Signature Dining Experience

Doot Doot Doot brings together classic technique and kitchen curiosity, delivering playful dishes rooted in our local surrounds and enriched by inspiration from beyond. Curated by Head Chef Nick McGonigal, the Signature Dining Experience is a seasonal multi-course tasting menu designed to delight the senses through inventive technique, seasonal produce, and artfully balanced flavours.

BEGIN

Sydney Rock Oyster, rhubarb mignonette or tabasco + 7 ea

CAVIAR

Yarra valley salmon roe first harvest (A) 30g + 80

Black pearl oscietra (I) 10g + 105

Kaviari caviar baeri royal (I) 20g + 135

Tempura scallop / Rye toast (A)

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Goats curd, spanner crab, broad beans (A)

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Pork belly, Forestry mushroom, abalone (A)

SELECT

Sher wagyu tenderloin, red cabbage, blueberry

Blue eye, asparagus, clam sauce (M)

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Sake, mandarin, mascarpone

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Fennel fronds, white chocolate, citrus

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Baked camembert, fresh honeycomb, lavosh + 35

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Petit fours

160 pp

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@jackalopehotels

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

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