




## Starters

The day's best oysters with Spanish onion and dill vinaigrette:  
Pacific / Each \$5.75 Sydney Rock / Each \$5.75

Warm oyster – tempura fried with pickled radish and apple, lemon aioli and flying fish roe / Each \$6.25

Today's 'crudo' selection - Your waiter will advise / Market Price

Jerusalem artichoke soup with Tasmanian scallops, smoked pancetta, shallot crème, pencil leeks and sourdough croutons / \$20.00

Our own smoked salmon sliced to order with a blini, salmon caviar, crème fraiche, cucumber and lemon segments / \$28.00 

Great Ocean duck breast, confit leg croquette, parsnip purée, spiced quince, roasted fennel, cauliflower and basil / \$32.00

Roasted mushrooms, creamy polenta, golden beetroot, kale, toasted buckwheat and balsamic noisette / \$24.00

Portarlinton mussels served 'sailor style' with shallots, garlic, cider, parsley and crème fraiche / \$28.00


Chicken liver parfait, pear and ginger compote, candied walnuts, and toasted sourdough / \$24.00

## Pasta

Homemade gnocchi with suckling lamb ragù, green olives, baby spinach and herbed ricotta \$26.00 / \$36.00


Barbera pumpkin, Meredith goat curd, Italian hazelnut and sage risotto \$24.00 / \$34.00

Handmade Shark Bay crab ravioli, sweetcorn velouté, asparagus and finger lime pearls \$28.00 / \$38.00


Linguine with seafood and Moreton Bay bug, chilli and garlic \$41.00 / \$54.00 

## Main Courses

Cone Bay barramundi with arrabiatta sauce, kipflers, roasted fennel, Cloudy Bay clams and crispy pancetta / \$49.00

Donovans classic beer-battered fish and house chips / \$46.00 

Roasted baby chicken stuffed with pine nuts, pancetta and sage served with a fricassée of wild rice, cavolo nero, mushrooms and chickpeas, truffle jus / \$48.00

Old-fashioned chicken pie with mushrooms, a medley of vegetables, tarragon and a crisp pastry lid / \$48.00 


Deep-braised beef cheek with celeriac purée, pumpkin and gruyère gratin, smoked lardons, chanterelles and red wine jus / \$56.00

Charcoal roasted and crispy fried vegetables, basil pistou with caramelised onion aioli / \$34.00

## Over Charcoal


Served with house chips, tossed cos leaves and condiments

Medallion of Ōra king salmon with a pistachio, caper, lemon crust and apple, fennel slaw / \$55.00

Queensland leader prawns grilled with oregano and chilli / Market Price 


Today's whole fish / Market Price

Wild Clover Tasmanian lamb rump, served pink, with fire-roasted peppers and black garlic tapenade / \$48.00

Grass fed T-Bone (500gm) from Tasmanian Wilderness Beef / \$63.00 


Grass-fed Hopkins River eye fillet (250gm) café de Paris butter, barbecued Spanish onions, green beans and mustard seeds / \$65.00


## Dishes for Two

Whole roast duck with crispy pommes dauphine, witlof, fennel and orange salad, green beans with hazelnuts and spiced duck jus / \$125.00 

Free range pork rack from the Pyrenees Ranges with its crackling and a warm salad of sugarloaf cabbage, kipfler potatoes, kale, roasted fennel and freekah, apple cider sauce / \$110.00

## Side Orders

House chips with whole garlic and rosemary sea salt / \$12.00 

Cos leaves, parmesan shavings, lemon vinaigrette / \$12.00 


Crisp iceberg salad with pear, blue cheese and buttermilk dressing / \$12.00

Steamed broccolini with creamy Persian feta, smoked almonds, preserved lemon and confit garlic vinaigrette / \$12.00

Baby Brussels sprouts, smoked pancetta, thyme, garlic and honey butter / \$12.00

Prices include Goods and Services Tax of 10%.


On Public Holidays a 10% surcharge applies

 Honouring our 20 years of tradition

Donovans makes every attempt to identify ingredients that may cause an allergic reaction for those with food allergies. In our kitchen we use products such as milk, gluten, seafood, nuts, etc. Our utensils come into contact with those products. Diners with food allergies must be aware of this risk. Donovans will not assume any liability for adverse reactions from the food consumed or meals prepared at our restaurant. Thank you, Gail & Kevin



## Desserts

Bombe Alaska for two – Our old favourite with chocolate hazelnut ice cream and toasted meringue / \$45.00 

Our chocolate plate – a dome of milk and dark, extra rich mousse, single origin crèmeux, creamy blonde with crispy praline, white chocolate sorbet and cocoa tuile / \$24.00

Banana tart tatin with rum 'n' raisin caramel and sour cream ice cream / \$22.00

Citrus cheesecake with citrus and mint salad, orange streusel and blood orange sorbet / \$22.00

Strawberry and lychee sorbet with toasted coconut meringue / \$14.00

Today's selection of two artisan cheeses / \$28.00

## Dessert Drinks

Please see our wine list for a full selection of dessert wines

### Sherry

Delgado Zuleta 'La Goya' Manzanilla	60ml	\$7.00
Lustau Dry Amontillado 'Los Arcos'		\$9.50
Lustau Dry Oloroso 'Don Nuño'		\$10.50
Romate Pedro Ximenez 'Cardenal Cisneros'		\$10.50

### Muscat

	60ml	
Campbells Merchant Prince 'Rare'		\$45.00
Stanton & Killeen 'Classic'		\$12.00

### Tokay

	60ml	
Stanton & Killeen 'Classic'		\$11.00
Morris 'Old Premium'		\$20.00

### Fortified

	60ml	
Galway Pipe		\$8.50
Penfolds 'Grandfather'		\$21.00
Cartagène 'Gourmandise' Viranel		\$12.00
Pineau des Charentes Mercier		\$18.00
Madeira 'Bual' Henriques & Henriques		\$12.00
Marsala 'Reserva Storica' 1988 Vito Curatolo Arini		\$12.00

### Port

Niepoort 2012 LBV	60ml \$12.00 / 375ml Bottle \$72.00
Niepoort 1997	750ml Bottle \$300.00
Fonseca 1985	750ml Bottle \$450.00

## Cognac

	30ml	
Remy Martin VSOP		\$11.50
Paul Giraud Napoleon 15yo		\$17.00
Renier XO		\$20.00
Hennessy XO		\$28.00
Remy Martin XO		\$28.00
Hennessy 'Paradis' Extra Rare		\$100.00
Remy Martin Louis XIII		\$345.00

## Armagnac

	30ml	
Delord 1979 Ténarèze		\$15.00
Delord 1985 Bas		\$18.00
Darroze 1992 Bas		\$22.00
Castarède 1965 Bas		\$36.00

## Calvados

	30ml	
Boulard Pays d'Auge 'Grand Solage'		\$9.00
Victor Gontier Domfrontais 2002 'Vieille Réserve'		\$15.50
Roger Groult Pays d'Auge 'Vénéral'		\$21.50

## Grappa

	45ml	
Nonino 'Grappa il Moscato' Moscato		\$16.00
Antinori 'Tignanello' Sangiovese, Cabernets		\$19.00
Nonino 'Uvarossa' Schioppettino, Refosco, Fragolino		\$19.00
Berta 'Di Lidia Riserva' Barbera		19.00
Argiolas 'Turriga' Grenache Blend		\$22.00
Hofstätter 'Kolbenhof' Gewürztraminer		\$24.00
Brancaia 2010 Sangiovese, Merlot, Cabernet Sauvignon		\$30.00

## Eaux-de-Vie


Grosset '45' Riesling	\$17.00
Bertrand Kirsch Cherry	\$11.50
Bertrand Baies de Houx Holyberry	\$12.00
G.E. Massenez Framboise Raspberry	\$14.00
La Salamandre Poire William Pear	\$15.50

## Digestif

Amaro Montenegro Italy	\$9.00
Amaro Nonino Italy	\$13.00
Averna, Italy	\$10.00
Fernet Branca Italy	\$12.50
Pastis Jean Boyer France	\$13.00
Pastis Ricard France	\$9.00

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