



## 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,  
lime and jalapeño aioli / Each \$6.25

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

Tasmanian scallops with cauliflower purée, apple, samphire  
Crispy pancetta and a cucumber white balsamic vinaigrette / \$27.00

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,  
thyme poached rhubarb, 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

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

Asparagus risotto with basil, toasted pine nuts and Black Savourine  
ashed goats cheese \$24.00 / \$34.00

Handmade Shark Bay crab ravioli, sweetcorn velouté, baby corn  
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 / \$50.00

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

Roasted baby chicken stuffed with pancetta and sage  
with potato roesti, baby king mushrooms, broad beans, asparagus,  
turnips and Tasmanian pepperberry jus / \$49.50

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

Wild Clover Tasmanian lamb rump, served pink with celeriac gratin,  
baby artichokes, pepperonata, black garlic,  
salt bush and rosemary jus / \$52.00

Roasted spiced cauliflower and pumpkin with black barley,  
sheeps milk yoghurt, smoked almonds, golden raisins,  
and nettle pesto / \$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

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 / \$115.00

## Side Orders

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

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

Rocket, iceberg, radicchio, apple and candied walnuts  
with Dijon mustard vinaigrette/ \$12.00

Duck fat potatoes with smoked maple bacon, spring onions  
and ricotta salata/ \$14.00

Baby beans, peas, snow peas, sugar snaps with summer garlic butter  
/ \$14.00

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

Sheep's milk pannacotta with fresh mango and blueberries, white chocolate crumbs, mini meringues and basil / \$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

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

### Tokay

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

### Fortified

Galway Pipe	60ml \$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

Remy Martin VSOP	30ml \$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

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

## Calvados

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

## Grappa

Nonino 'Grappa il Moscato' Moscato	45ml \$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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