




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 / \$28.00

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

Great Ocean duck and pistachio sausage, confit leg croquette,
parsnip purée, fresh figs, pickled cherries and watercress / \$25.00

Warm autumn mushrooms with freekeh, buffalo mozzarella,
brioche croutons, crispy kale and walnut pesto / \$22.00

Portarlington mussels in a tomato, chorizo and Spanish onion broth
with basil and a hint of chilli / \$26.00


Chicken liver parfait with fig and shallot compote, mustard seeds,
mandarin and toasted brioche / \$24.00

Pasta

Suckling pig ragù with orecchiette, chestnuts, Brussels sprouts
and pecorino \$27.00 / \$37.00


Summer pea risotto with Queensland spanner crab,
basil and lime \$26.00 / \$36.00

Handmade goats cheese ravioli, caramelised onion puree,
heirloom beetroots, pine nut, sage
and truffle vinaigrette \$26.00 / \$36.00


Linguine with seafood and Moreton Bay bug, chilli and garlic
\$42.00 / \$54.00 

Main Courses

Cone Bay barramundi with herbed fregola and a summer stew
of cherry tomato, capers, tarragon, prawn, mussels and squid
/ \$52.00

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 / \$52.00

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 potato truffle croquette, ratatouille, spinach, black garlic
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

Ōra king salmon with tomato, green olive and tarragon salsa,
avocado lime purée and pangrattato / \$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
/ \$65.00


Grass-fed Hopkins River eye fillet (250gm) café de Paris butter,
barbecued Spanish onions, green beans and mustard seeds
/ \$68.00 


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 

Slow roasted Tasmanian lamb shoulder with creamy polenta,
cipollini onions, baby carrots, tomatoes and herbed yoghurt
/ \$110.00

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

Brussels sprouts gratin with truffle, pancetta and parmesan / \$13.00

Steamed broccolini with garlic butter, barrel-aged feta
and crispy shallots / \$13.00

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 

Chocolate peanut butter gateau- dark and milk chocolate mousse, hazelnut sponge, peanut butter praline ganache with roasted banana ice cream \$24.00

Individual warm apple and cinnamon pie with cream cheese pastry, vanilla custard and brown butter ice cream \$22.00

Sheep's milk panna cotta with citrus salad of blood orange, grapefruit and mandarin, white chocolate crumbs and mini meringues \$22.00

Two sorbets- rhubarb with its compote and organic yoghurt with crispies and 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
Campbells Merchant Prince 'Rare'		

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 'Vénéral'		\$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

Caux-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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