

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 fraiche, cucumber and lemon segments \$28.00 
- Great Ocean duck and pistachio sausage, confit leg croquette, parsnip purée, ginger poached pears, pickled cherries and watercress \$25.00
- Warm winter mushrooms with freekeh, buffalo mozzarella, brioche croutons, crispy kale and walnut pesto \$22.00
- Portarlinton 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 \$25.00

Pasta

- Suckling pig ragù with orecchiette, chestnuts, Brussels sprouts and pecorino \$27.00 / \$37.00
- Sweet pea risotto with Queensland spanner crab, basil and lime \$26.00 / \$36.00
- Handmade goats cheese ravioli, caramelised onion purée, 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

- John Dory 'saltimbocca' with crushed kipflers, fennel cream, cime di rape, green olive tapenade and tarragon beurre blanc \$55.00
- 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, sheep's 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 (500g) 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

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
- Sheep's milk panna cotta with citrus salad of blood orange, grapefruit and mandarin, white chocolate crumbs and mini meringues \$22.00
- Individual warm apple and cinnamon pie with cream cheese pastry, vanilla custard and brown butter ice cream \$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

 *Honouring our 20 years of tradition*

Prices include Goods and Services Tax of 10%.

On Public Holidays a 10% surcharge applies

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