



## 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

Jerusalem artichoke soup, soft poached egg, pickled mushrooms,  
hazelnut gremolata, brioche croutons and parmesan crisps \$18.50

Tasmanian scallops with cauliflower purée, apple,  
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, fresh figs, pickled cherries and watercress / \$25.00

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


Shark Bay crab risotto with slow-roasted capsicum, pancetta,  
citrus and dill \$26.00 / \$36.00

Hand rolled agnolotti filled with mushroom, truffle and fontina  
with asparagus, almonds, sage noisette and reggiano  
\$24.00 / \$34.00


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 

Lemon and thyme roasted spatchcock, freekeh,  
Savoy cabbage and sausage ragù with truffle jus / \$48.00

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 goats cheese and potato 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

 Honouring our 21 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*



## 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

Mandarin crème brûlée, strawberry compote, hazelnut crumble, mini beignets and mandarin sorbet \$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

	60ml
Delgado Zuleta 'La Goya' Manzanilla	\$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
Campbells Merchant Prince 'Rare'	

### 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 'Vénérable'	\$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 K	\$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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