

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
- Spring vegetable minestrone with a pesto and housemade ricotta sourdough crouton \$18.50
- Seared Tasmanian scallops with fennel cream, citrus segments, pistachio, cucumber salsa and rice crisps \$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
- 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 \$25.00

Pasta

- Wild boar, pancetta and fennel ragù with rapini, porcini tagliatelline and ricotta salata \$26.00 / \$36.00
- 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

- 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 
- 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
- Confit of Meander Valley pork belly with smoked carrot purée, pork belly croquette, pickled apple, cavolo nero, artichokes and mustard seed jus \$48.00
- 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*
- Ora 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 
- Our 'Coconut Rough' – milk chocolate cremeux, coconut mousse, coconut ripple ice cream, cherry sorbet and a crispy wafer \$22.00
- Mandarin crème brûlée, strawberry compote, hazelnut crumble, mini beignets and mandarin sorbet \$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

 Honoring our 21 years of tradition

Prices include Goods and Services Tax of 10%.

On Public Holidays a 10% surcharge applies