



## Starters

The day's best oysters with Spanish onion and dill vinaigrette:  
Pacific / Each \$5.75 ..... Sydney Rock / Each \$6.50

Tempura fried oyster with pickled radish, apple, lemon aioli and  
flying fish roe / Each \$6.25

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

Crumbed soft buffalo cheese, green asparagus, marinated zucchini,  
mint, pine nuts and preserved lemon salsa / \$23.00

Heirloom tomatoes with goat's curd, fresh strawberries,  
elderflower vinaigrette and crispy wafer / \$24.00

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

Seared Tasmanian scallops with cauliflower purée, citrus salsa,  
charred radicchio and crispy leek / \$27.00

Portarlinton mussels steamed with cherry tomato, caper  
and preserved lemon broth with pistou and fregola / \$23.00

Chicken liver parfait with apple jelly, sweet 'n' sour rhubarb,  
dill pickle and wattleseed lavoche / \$26.00

Confit quail with petite leafy salad, shallots, crispy prosciutto,  
fresh figs and hazelnut pomegranate vinaigrette \$26.00

## Pasta

Hand rolled goat's cheese gnocchi pan fried in basil butter with  
sweetcorn purée, smoked almonds, summer squash and  
buffalotto cheese \$26.00 / \$36.00

Slow cooked Robbins Island wagyu beef with casarecce pasta,  
gremolata and Montgomery's cheddar \$27.00 / \$37.00

Asparagus, lime and mascarpone risotto with spanner crab meat  
and crispy capers \$24.00 / \$34.00

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

## Main Courses

Lime and pepper crusted swordfish with peperonata, charred  
pickled onions and bay leaf oil / \$52.00

Medallion of Ōra king salmon with fennel and kohlrabi röesti,  
Warrigal greens, apple, vongole and Champagne beurre blanc  
\$54.00

Donovans classic beer-battered fish and house chips / \$47.00 

Old-fashioned chicken pie with mushrooms, a medley of vegetables,  
tarragon and a crisp pastry lid / \$49.00 

Josper glazed St Bernards free range pork belly with charred  
cabbage, pickled shallots and quince sauce / \$48.00

Roaring forties lamb rump with potato gratin, eggplant, braised  
red cabbage, smoked crème fraiche, hazelnut dukkah and  
lamb jus / \$54.00

Roasted butternut pumpkin, parsnip and broccolini  
with white bean purée, black lentils, cracked farro, broad beans  
and balsamic noisette / \$38.00

## Over Charcoal

Served with house chips, tossed cos leaves and condiments

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) with caramelised  
shallot & red wine butter, king brown mushroom and parsley  
leaf salad / \$68.00

## Dishes for Two

Whole roast duck with swede and cabbage gratin, radicchio, grilled  
pear, roquette salad and spiced duck jus / \$125.00 

Slow-cooked Tasmanian lamb shoulder glazed with honey mustard  
and rosemary served with lemon roasted kiplers,  
peas à la française and lamb jus 118.00

## Side Orders

House chips with whole garlic and rosemary sea salt / \$13.00 

Cos leaves, parmesan shavings, lemon vinaigrette / \$13.00 

Iceberg and rocket with garlic croutons, pickled shallots, grapes  
and french dressing / \$13.00

Steamed broccolini with whipped ricotta, gremolata  
and a caramelized shallot and anchovy vinaigrette / \$14.00

Maple-glazed baby carrots with almond crema  
and Italian hazelnuts / \$14.00

Prices include Goods and Services Tax of 10%.

On Public Holidays a 15% surcharge applies

 Honouring our 22 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 / \$46.00 

Dark chocolate fondant with a salted caramel centre, coffee crème, caramelized hazelnuts, honeycomb and cocoa nib gelato / \$23.00

Blueberry clafoutis and brown butter crumble with Buddha's hand and sheep's milk yoghurt sorbet / \$18.00

Strawberries and Cream' - Buttermilk pannacotta with strawberry consommé, lemon cake, finger limes and roasted strawberry sorbet / \$20.00

Buffalo milk gelato with honey and thyme roasted apricots and house made amaretti biscuits / \$16.00

Today's selection of two artisan cheeses / \$28.00

Please see our wine list for a full selection of dessert wines

## Dessert Drinks

### 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
Morris 'Old Premium'	\$20.00
Buller 'Calliope Grand'	\$18.00
Stanton & Killeen 'Classic'	\$12.00
Campbells Merchant Prince 'Rare'	\$45.00

### Tokay

	60ml
Stanton & Killeen 'Classic'	\$11.00
Buller 'Calliope' Grand	\$18.00
Morris 'Old Premium'	\$20.00

### Fortified

	60ml
Galway Pipe	\$10.00
Penfolds 'Grandfather'	\$21.00
Cartagène 'Gourmandise' Viranel	\$12.00
Pineau des Charentes Mercier	\$18.00
Madeira 'Bual' Henriques & Henriques	\$15.00
Marsala 'Reserva Storica' 1988 Vito Curatolo Arini	\$12.00

### Port

Niepoort 2012 LBV	60ml \$14.50 / 375ml Bottle \$78.00
Niepoort 1997	750ml Bottle \$300.00
Fonseca Vintage 2007	750ml Bottle \$370.00
Fonseca Quinta do Panascal 1996	750ml Bottle \$260.00

## Cognac

	30ml
D'Ussé VSOP	\$11.50
St Agnes XO ( <i>Brandy</i> )	\$12.50
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
Victor Gontier Domfrontais 2002 'Vieille Réserve'	\$15.50
Roger Groult Pays d'Auge 'Vénéral'	\$21.50

## Grappa

	45ml
Nonino 'Grappa il Moscato' <i>Moscato</i>	\$16.00
Antinori 'Tignanello' <i>Sangiovese, Cabernets</i>	\$19.00
Nonino 'Uvarossa' <i>Schioppettino, Refosco, Fragolino</i>	\$19.00
Berta 'Di Lidia Riserva' <i>Barbera</i>	\$19.00
Argiolas 'Turriga' <i>Grenache Blend</i>	\$22.00
Hofstätter 'Kolbenhof' <i>Gewürztraminer</i>	\$24.00
Brancaia 2010 <i>Sangiovese, Merlot, Cabernet Sauvignon</i>	\$30.00

## Eaux-de-Vie

	30ml
Bertrand Kirsch <i>Cherry</i>	\$11.50
Bertrand Baies de Houx <i>Holyberry</i>	\$12.00
G.E. Massenez Framboise <i>Raspberry</i>	\$14.00
La Salamandre Poire William <i>Pear</i>	\$15.50

## Digestif

Amaro Della Sacca <i>Italy</i>	\$12.00
Amaro Montenegro	\$12.00
Amaro Nonino <i>Italy</i>	\$15.00
Averna, <i>Italy</i>	\$12.00
Fernet Branca <i>Italy</i>	\$14.00
Liquore Strega <i>Italy</i>	\$12.00

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