

# Menu

## WITH DRINKS

**House marinated olives**  
with chilli, garlic and rosemary / 9

**Today's appetiser**  
Your waiter will advise / Market Price

## STARTERS

**The day's best oysters** with finger lime  
and champagne dressing  
Pacific Oyster / 5.75ea  
Sydney Rock Oyster / 6.50ea

**Warm oyster tempura** fried with  
avocado cream, pickled apple  
and flying fish roe / 6.25ea

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

**Our own smoked salmon** sliced to  
order with a blini, salmon caviar,  
crème fraiche, cucumber  
and lemon segments / 28

**Asparagus salad**, crispy bread with local  
asparagus, green tomato, spring greens,  
white anchovies and goats curd / 27

**Seared Tasmanian scallops**, with  
sweetcorn custard, pickled shimeji  
mushrooms, apple salsa,  
and puffed corn crackers / 27

**Chicken liver parfait** with Sauternes  
jelly, rhubarb chutney, toasted focaccia  
and butter pickles / 26

**Portarlington mussels** with cider and  
guanciale cream, leeks, peas  
and pangrattato / 27

## PASTA

**Pan fried potato gnocchi**, with  
mushroom cream, asparagus, confit egg  
yolk and asiago cheese / 26 / 36

**Casarecce pasta** with braised rabbit  
ragu, Italian hazelnuts and smoked  
ricotta salata / 27 / 37

**Risotto a la Putanesca** with spanner  
crab meat, pine nuts  
and stracciatella cheese / 28 / 38

**Linguine with seafood and Moreton  
Bay bug**, and chilli / 42 / 54

## MAINS

**Crispy skin Spencer Gulf Kingfish**  
with cauliflower and macadamia,  
smoked tomato consommé and  
coastal greens / 54

**Donovans classic beer-battered fish  
and house chips** / 47

**Old-fashioned chicken pie** with  
mushrooms, a medley of vegetables,  
tarragon and a crisp pastry lid / 49

**Glazed Aylesbury duck breast** with  
fennel seed and molasses,  
charred turnip / 54

**Barbequed Roaring Forties lamb loin**  
with its confit shoulder croquette,  
roasted fennel cream, spring peas,  
anise myrtle jus and smoked butter / 53

**Grilled pumpkin**, black barley, tofu  
and pumpkin seed cream,  
herb vinaigrette / 34

## OVER CHARCOAL

Served with house chips, tossed cos  
leaves and condiments

**Grilled Ōra king salmon** on paper bark  
with lemon myrtle butter sauce / 54

**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

**Chef's cut** / Market Price

## DISHES FOR TWO

**Whole roast duck** with Duchess  
potatoes, steamed snow peas,  
sugar snaps, rocket and iceberg salad  
and spiced duck jus / 125

**Slow-cooked Tasmanian lamb  
shoulder** glazed with honey,  
mustard and rosemary, served with  
lemon roasted kiplers, peas à la  
française and lamb jus / 118

## SIDE ORDERS

**House chips** with whole garlic and  
rosemary sea salt / 13

**Cos leaves** with lemon vinaigrette and  
parmesan shavings / 13

**Iceberg salad** with Fuji apple,  
buttermilk dressing, radish and  
toasted buckwheat / 13

**Steamed broccolini**, whipped buffalo  
ricotta, toasted hazelnut and  
white balsamic / 14

**Zucchini gratin**, basil cream and  
gratinated scamorza / 14

## DESSERTS


**Bombe Alaska for two** - Our old  
favourite with chocolate hazelnut ice  
cream and toasted meringue / 46

**Classic pistachio soufflé** with a soft  
raspberry centre, raspberry  
and lime sorbet / 22

**Hunter and Gathered chocolate  
crème brûlée**, graham crackers,  
blueberries, wattle seed cream and  
sour cream ice cream / 22

**Lemon tart sundae** - Fiore di latte ice  
cream with lemon curd, yuzu syrup and  
brown butter crumble / 16

**Today's selection of two  
artisan cheeses** with condiments / 28

 Honouring our 23 years of tradition

Prices include Goods and Services Tax of 10%. On Public Holidays a 15% 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