

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 / 26 / 36

Macaroni with creamy crayfish sauce,
prawns, chilli and toasted
brioche crumbs / 28 / 38

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

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

MAINS



Crispy skin Cone Bay Barramundi
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 market 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 and summer
beans** with 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

Passionfruit soufflé with a coconut
and tropical fruit centre and
piña colada 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