

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

Summer heirloom tomato salad,
fresh burrata, black garlic tapenade,
yellow peach, pickled shallots,
sourdough crisp and
bianco balsamic dressing / 28

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



**Buffalo ricotta and black truffle filled
tortellini,** shiitake mushroom cream,
shallot and truffle butter sauce
and sorrel leaves 24 / 34

Tubetti pasta, slow-braised veal ragù
with a hint of chilli, cavolo nero and
concassé tomato / 25 / 35

**Lemon, parsley and mascarpone
risotto** with Lakes' Entrance baby
calamari, fried shallots
and baby watercress / 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

Crispy pork belly, with confit Jerusalem
artichokes, charred pickling onions
and pinot noir jus / 47

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, pancetta,
peas à la française and lamb jus / 118

Dry aged kingfish tail,
lemon and chive butter,
ratatouille and rocket salad / 112

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

Sautéed broccolini and broad beans
with parsley and lemon butter,
toasted nuts, seeds and marinated
goat's fetta / 15

Ratatouille provençale
white, green and yellow zucchini,
roma tomato, Lebanese eggplant
on a napoli sauce / 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

Milk chocolate tart,
buckwheat crumble, blackberry jam
and brown sugar ice cream / 18

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

**Caramelised white chocolate
semifreddo** with fig and honey,
hazelnut praline and raspberry / 19

**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