

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

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

Seared Hokkaido Scallops with
soybean puree, citrus beurre noisette,
charred orange, pickled fennel and
toasted pistachio nuts / 28

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

Lakes' Entrance baby calamari,
lemon, parsley, mascarpone risotto,
with 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

Roasted Ōra king salmon with layered
potato 'scales', spinach, lime and
coriander beurre blanc / 48

**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

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

OVER CHARCOAL



Served with house chips, tossed cos
leaves and condiments

Queensland leader prawns
grilled with oregano and chilli /
Market Price

Today's market fish / Market Price

Smoked beef short ribs with roasted
plums and beef and rosemary jus / 54

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 market fish
lemon and chive butter, ratatouille
and rocket salad / Market Price

SIDE ORDERS



House chips with whole garlic and
rosemary sea salt / 13

Cos leaves with lemon vinaigrette
and parmesan shavings / 13

Cracked farro and barley grain salad
with orange and pomegranate dressing,
Italian hazelnuts, kale and sugarloaf
cabbage / 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

Baked mascarpone cheesecake
with champagne and elderflower,
caramelized apricots and pistachio
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