

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

Tuscan minestrone soup
with smoked ham hock rilette
cannellini beans, young herbs
and olive oil / 22

Seared Hokkaido Scallops
with soybean puree, citrus beurre
noisette, charred orange, pickled fennel
and toasted pistachio nuts / 29

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

Portarlington mussels with tomato
broth, shallot, garlic, smoked oil and
fresh herbs / 27

PASTA



Spanner Crab Ravioli
with lemon butter sauce, baby zucchini
and crustacean oil / 31 / 41

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

Seasonal mushroom risotto,
with Buffalo ricotta and freshly shaved
Victorian black truffle / 25 / 35

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

MAINS



Crispy skin barramundi
with cauliflower and macadamia cream,
smoked tomato consommé
and coastal greens / 49

Roasted red emperor
with light fennel sauce, cime di rapa,
saffron potatoes and fennel infused
fish sausage / 52

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

Roasted cauliflower steak, sour walnut
dressing, nashi pear pickles and
cauliflower crisp / 32

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
quince purée and beef jus / 54

Grass-fed T-Bone (500gm) from
Tasmanian Wilderness Beef / 65

Hopkins River eye fillet (240gm),
roasted mixed mushrooms, persillade
and winter spiced jus / 62

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

SIDE ORDERS



House chips with 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

Maple butter roasted Brussels sprouts
with sage and pancetta / 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,
Jasper roasted berries, Champagne and
elderflower, wild strawberry sorbet / 22

Rhubarb ice cream with poached
rhubarb, ginger lemon oat crumb and
vanilla olive oil / 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