

# 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

**Casarecce Pasta with Slow Braised  
Lamb and Pancetta Ragù** with fresh  
Peas, Lemon Pangrattato and Ricotta  
Salata / 26 / 36

**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 jasper-fired  
peaches, duck fat roasted hasselback  
potatoes, bitter leaf & green bean salad,  
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

**Mixed Green Leaf Salad**  
with fresh apple, crushed walnuts,  
cherry tomatoes and  
seeded mustard dressing / 13

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

**Hunted + Gathered Chocolate Fondant**  
with malted chocolate ganache,  
sour cherry compote, salted peanut  
fudge and yoghurt gelato / 24

**Green Apple Souffle** with a soft caramel  
centre and Lemon & Apple 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

Honoring 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