

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 / 31

Summer heirloom tomatoes,
preserved zucchini, stracciatella,
basil, oregano and
white balsamic dressing / 28.50

Seared Hokkaido Scallops
with soybean puree, citrus beurre
noisette, charred orange, pickled fennel
and toasted pistachio nuts / 32

Chicken liver parfait
with Sauternes jelly, rhubarb chutney,
toasted focaccia and butter pickles /
29.50

Portarlington mussels with tomato
broth, shallot, garlic, smoked oil and
fresh herbs / 29.50

PASTA



Spanner crab ravioli
with lemon butter sauce, baby zucchini
and crustacean oil / 36 / 46

Asparagus, pea and broadbean risotto
with basil, lemon and fresh
torn Buratta / 28.50 / 38

**Linguine with seafood and Moreton
Bay bug, garlic and chilli / 43 / 55**

MAINS



Crispy skin barramundi
with cauliflower and macadamia cream,
smoked tomato consommé
and coastal greens / 51

**Donovans classic beer-battered fish
and house chips / 49**

Old-fashioned chicken pie with
mushrooms, a medley of vegetables,
tarragon and a crisp pastry lid / 50

Porchetta filled with Nduja and oregano,
peperonata, swede and potato gratin
and pinot noir jus / 48

Crispy almond crumbed eggplant, with
smoked purée, creamed black barley
Swisse chard and artichoke, spiced black
garlic dressing / 35

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

**Grass-fed T-Bone (500gm) from
Tasmanian Wilderness Beef / 68**

Hopkins River eye fillet (240gm),
with caper, tarragon and mustard seed
compound butter, josper grilled sugar
loaf cabbage / 66

DISHES FOR TWO



Whole roast duck with josper-fired
peaches, duck fat roasted hasselback
potatoes, bitter leaf & green bean salad,
spiced duck jus / 135

**Slow-cooked Tasmanian lamb
shoulder** glazed with honey,
mustard and rosemary, served with
lemon roasted kiplers, pancetta,
peas à la française and lamb jus / 128

SIDE ORDERS



House chips with rosemary sea salt / 15

Cos leaves with lemon vinaigrette
and parmesan shavings / 14

Mixed green leaf salad
with fresh apple, crushed walnuts,
cherry tomatoes and
seeded mustard dressing / 15

Sautéed broccolini and broad beans
with parsley and lemon butter,
toasted nuts, seeds and marinated
goat's fetta / 16

Baby Dutch Carrots
with whipped almond hummus and fresh
herb vinaigrette / 16

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 soufflé
with a soft caramel centre and lemon &
apple sorbet / 22

Warm Maple roasted peach tart,
ginger & crème fraiche gelato, toasted
almonds and whipped orange
marscapone / 22

**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