

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

Donovans kilpatrick oysters / 6.50ea

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

New season local pine mushrooms,
golden beetroots, stracciatella, crispy
chickpeas and black truffle dressing
/ 27.50

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

Chicken liver parfait
With spiced fig, hazelnut and muntrie
compote, mandarin, caramelised yoghurt
and toasted focaccia
/ 29.50

Portarlington mussels with white wine,
roasted leek, crème fraiche, fresh peas,
parsley and sourdough croutons / 29.50

PASTA



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

**Porcini mushroom, Jerusalem
artichoke and chestnut risotto** with
crisp artichoke, mascarpone & sorrel
leaves / 28.50 / 38

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

MAINS



Crispy skin barramundi
with saffron and orange butter, braised
cime di rapa, candied walnuts and
compressed green apple / 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

Slow braised beef cheek with celeriac
mash, winter baby vegetables, celeriac
remoulade and Tasmanian pepper
berry jus / 49

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

Josper roasted swordfish with sage,
crispy pancetta, mustard greens and
maple butternut squash sauce / 49

Whole baby snapper with daily
accompaniments / 59.50

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 blistered green
flat beans, duck fat roasted hasselback
potatoes, butter lettuce, pickled shallot
and radish salad, spiced duck jus / 135

Slow-cooked lamb shoulder glazed
with thyme and dates on a bed of borlotti
bean cassoulet and fennel, served with
rosemary carrots, brioche crumble and
spiced yoghurt / 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

Josper grilled sweet potato, with chive
soured cream, hot and sour sauce,
toasted cracked pepitas / 16

Roasted brussel sprouts with smoked
bacon, maple syrup and browned butter
/ 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

Coconut sorbet with lemon curd,
caramelised passionfruit and meringue
shards / 18

**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