



Menu A - Abundance

Entrée

Each guest receives a taste of all of the dishes listed below

Caramelized Shallot Tart Tartin with Goats Curd and Thyme

Josper-Fired Half Shell Western Australian Scallops, Nduja Butter and Salsa Verde

Pork, Veal and Ricotta Polpette with Roasted Tomato Sugo

Orecchiette with Basil & Carrot Pesto, Broccoli, Sicilian Olives and Toasted Flaked Almonds

Donovans Crusty Single Origin Sourdough Bread with Fava Bean Purée

Main Course

*Each guest receives a portion of both dishes listed below, which are silver served by your waiter.
Accompaniments are served in the centre of the table for everyone to share and enjoy.*

Swordfish with Hot and Sweet Peppers, Green Olives and Capers

Porchetta with Crackling, Pickled Kohlrabi Remoulade and Seeded Mustard Jus

Roasted Crushed Chat Potatoes, Pecorino, Oregano and Olive Oil

Mixed Leaf Salad, Pickled Shallots and Bianco Balsamic Dressing

Dessert

Offered and served by your waiter

Traditional Style 'Tiramisu'

Coffee by Di Bella, Teas by T2

\$120.00 Per Person inclusive of GST



Menu B - Bountiful

Entrée

Each guest receives a taste of all of the dishes listed below

Charred Flat Beans and Asparagus with Pickled Mushrooms, Buffalo Mozzarella and Sage Noisette

Salmon Pastrami with Crème Fraiche, Rocket, Crispy Capers and Lemon Oil

Beef Flank Pintxo with Burnt Onion, Piquillo Pepper and Smoked Aioli

Casarecce with Pork Sausage Ragu Bianco, Confit Fennel, Chilli, Calvo Nero and Scamorza

Donovans Crusty Single Origin Sourdough Bread with Fava Bean Purée

Main Course

*Each guest receives a portion of both dishes listed below, which are silver served by your waiter
Accompaniments are served in the center of the table for everyone to share and enjoy*

Lemon Crusted Barramundi with Chive Beurre Blanc and Salmon Roe

Josper Fired Baby Chicken with Salmoriglio Sauce and Burnt Lemon

Brussel Sprouts with Miso Butter, Confit Shallots and Chilli

Grilled Baby Gem Lettuce with Pistachio, Mint Yoghurt Dressing

Dessert

Offered and served by your waiter

Salted Honey Ice Cream, Warm Orange Blossom Caramel Sauce and Bombolinis

Coffee by Di Bella, Teas by T2

\$138.00 Per Person inclusive of GST



Menu C - Celebrate

Canapés

Smoked Salmon Potato Röestis, Crème Fraiche and Salmon Pearls

Entrée

Each guest receives a taste of all of the dishes listed below

Carraway Roasted Baby Carrots with Marinated Goats Feta and Tahini Crumb

Calamari St Andrea with Fresh Lemon

Capocollo with Guindillas, Smoked Aioli and Watercress

Paccheri with Duck Leg Ragu, Wild Mushrooms, Swiss Chard and Pecorino

Donovans Crusty Single Origin Sourdough Bread with Fava Bean Purée

Main Course

*Each guest receives a portion of both dishes listed below, which are silver served by your waiter
Accompaniments are served in the centre of the table for everyone to share and enjoy*

Queensland Leader Prawns with Chilli and Oregano

Hopkins River Eye Fillet with Bearnaise Sauce

Cos Leaves, Lemon Dressing and Shaved Parmesan

House Chips with Rosemary Salt

Dessert

Offered and served by your waiter

Donovans Signature Bombe Alaska with Chocolate Sauce

Coffee by Di Bella, Teas by T2

\$178.00 Per Person inclusive of GST



Optional Additional Menu Items

Some people like a little, some people like a lot! If you would like to add a few extra things to make your menu pop, please see our list of optional extras below that you are welcome to add on to your chosen menu.

To Start

Warm House Marinated Chilli and Garlic Olives and our Homemade Chilli Grissini Sticks
\$6.00 per person

These little savoury treats can be placed on the table in the Private Dining Room, or out on the Terrace for guests to help themselves to on arrival.

Canapés

\$9.00 Per Person for 1 Canapé Selection (2 pieces per Selection)

Canapés are a beautiful way to welcome your guests to the Private Dining Room. Let us pass these delicate little morsels while we organise drinks for your guests on arrival. Choose a canapé for us to serve on arrival from our list of Canapés below:

Prawn Tempura with Dill Aioli

House Smoked Salmon on Potato Röesti with Crème Fraiche and Salmon Roe

Caramelized Cauliflower Croquette with Black Garlic Aioli

Gnocco Fritto with Capocollo, Salsa Verde and Reggiano

Caccio Pepe Polenta with Crab Remoulade and Preserved Lemon

With Mains

Additional Side Dish - \$5.00 per person

All our menus are served with two side dishes, but if you would like to add a third, please choose your favourite Side Dish from any of our feasting menus

To Finish

Selection of two Cheeses served with Casalinga Toast and Chef's Choice of Accompaniments - \$12.00 per person

A selection of Cheeses served on wooden chopping boards to allow everybody to sample and enjoy. This can be added to your menu after dessert is served, so you can nibble and savour your dessert wines at the end of your feast.

Seasonal Fresh Fruit Selection - \$5.00 per person

For a fresh, light, guilt free treat at the end of your meal, we can serve a beautiful selection of seasonal fresh fruit to cleanse the palate after dessert.

Donovans Sweet Treats and Hand Rolled Chocolate Truffles
- \$5.00 per person (1 Truffle and 1 Sweet per person)

Coffee and Tea is more fun with a little sweet treat!