

Menu

APPETIZERS

House marinated olives
with chilli, garlic and rosemary / 13.5

Prince and Pauper
Petite hash brown, crème fraîche
and Ossetra Caviar (l) / 29ea

Today's appetiser
your waiter will advise / MP

ENTRÉES

The day's best oysters with chilli and
hazelnut mignonette
Pacific Oyster (A) / 8ea
Sydney Rock Oyster (A) / 9ea

Tempura oysters with pickled daikon,
apple, avocado aioli and tobiko (A) / 9ea

Caviar selection with crème fraîche,
crisps and house made blinis

Thesauri Ossetra (l)

10 gm tin / 100

30 gm tin / 280

Anna Dutch Siberian (l)

10 gm tin / 130

30 gm tin / 345

½ Crayfish with finger lime, fennel and
avocado
your waiter will advise (A) / MP

Today's 'crudo' selection
your waiter will advise (A) / MP

 **Our own smoked salmon** sliced to
order with a blini, salmon caviar,
crème fraîche, cucumber
and lemon segments (A) / 37.5

Burrata with pepperonata, nettle pesto,
basil, black sea salt,
sourdough crisps / 39

Seared Hokkaido scallops
with cauliflower purée, hazelnut
butter, compressed apple
and curry oil (l) / 45.5

Chicken liver parfait
with beetroot & shallot marmalade,
cornichon, orange & madeira jelly,
truffled salt and toasted focaccia / 32.5

Beef tartare with
traditional condiments, smoked egg yolk,
potato crisp and herb oil / 39

Fremantle octopus with Nduja,
confit fennel, tomato sugo,
preserved lemon
and kipfler potato (A) / 38

PASTA

Spanner crab ravioli with lemon butter
sauce, baby zucchini
and crustacean oil (M) / 44 / 61

Housemade gnocchi with
duck leg ragu, Shiitake mushroom, lardo,
silverbeet and scamorza / 41 / 51

 **Seafood linguine** with prawns,
scallops, mussels, Moreton Bay bug,
garlic and chilli (M) / 49 / 63

Casarecce with truffle emulsion, wild
mushrooms, chestnuts, pecorino and
brown butter crumb / 40 / 48

MAINS

Crispy skin Humpty Doo Barramundi
with seafood bisque, jasper fired
mussels, confit fennel, asparagus,
fregola, saffron rouille and sea herbs (A)
/ 58

 **Donovans classic beer-battered fish**
and house chips (A) / 55

 **Old-fashioned chicken pie** with
mushrooms, a medley of vegetables,
tarragon and a crispy pastry lid / 59

Roaring forties lamb rump with lamb
belly croquette, mint salsa verde, green
chilli, hispi cabbage and lamb sauce / 72

Jasper fired butternut pumpkin with
tofu cream, miso, marinated
zucchini, capers, mint and
black garlic dressing
/ 41.5

OVER CHARCOAL

All Over Charcoal menu items are served
with house chips, tossed cos leaves and
condiments

 **Queensland leader prawns**
grilled with oregano and chilli (A) / 74

 **Whole baby snapper**
with fresh lemon (A) / 72

 **Grass-fed T-bone (500gm)** from
Tasmanian Wilderness Beef / 92

Hopkins River eye fillet (240gm)
with Café de Paris butter
and roasted bone marrow / 78.5

DISHES FOR TWO

Macedon Ranges dry aged duck
with honey and orange glaze, confit legs,
wholegrain mustard salad, confit fennel
and spiced duck jus / 169

Slow-cooked lamb shoulder with
tomato and pomegranate salad,
honey roasted pumpkin and
sheep's milk tzatziki / 158

SIDE ORDERS

 **House chips**
with rosemary sea salt / 19.5

 **Cos leaves**
with lemon vinaigrette
and parmesan shavings / 19.5

Mixed leaves salad
with orange, fennel, pickled shallots and
hazelnut vinaigrette / 20

Broccolini
with whipped goats curd, smoked
almond, preserved lemon, confit garlic
vinaigrette / 22.5

DESSERTS

 **Bombe Alaska for two**
Our old favourite with
chocolate hazelnut ice cream
and toasted meringue / 48

Parky's sticky date soufflé
with butterscotch sauce and
Madagascan vanilla bean ice cream / 25
(Please allow 20 minutes)

Apple tarte tatin
with walnut crumble and
Calvados ice cream / 26

Jasper fired basque cheesecake
with chantilly cream, seasonal berries,
malt and passionfruit gel / 25

Today's artisanal cheese selection
with condiments
single cheese / 17
two cheeses / 28

Prices include Good and Services Tax of 10%
On Weekends a 10% surcharge applies
On Public Holidays a 17.5% 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. Donovan's will not assume any liability for adverse reactions from the food consumed or meals prepared at our restaurant. Thank you.

Seafood Origin : (A) – Australian (l) – Imported (M) – Mixed