

# Menu

## APPETIZERS

**House marinated olives**  
with chilli, garlic and rosemary / 13.5

**Prince and Pauper**  
Petite hash brown, crème fraîche  
and Ossetra Caviar (I) / 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 (I)**

10 gm tin / 100

30 gm tin / 280

**Anna Dutch Siberian (I)**

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 (I) / 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, josper 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

**Josper 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

**Josper fired sprouts**  
with spiced kombu butter, confit garlic  
hummus and tahini crumb / 21.5

## 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

**Josper 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 Goods and Services Tax of 10%  
Credit Card and Debit Card surcharge of 1.8% applies  
On Sundays a 10% surcharge applies  
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.

(I) - Imported (A) - Australian (M) - Mixed