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) / 38.5*

Burrata *with peperonata, nettle pesto, basil, black sea salt, sourdough crisps / 39.5*

Seared Hokkaido scallops
with cauliflower purée, hazelnut butter, compressed apple and curry oil (I) / 46.5

Chicken liver parfait
with cassis jelly, shallot and golden raisin marmalade, cornichon, witlof, white balsamic and toasted focaccia / 33.5

Beef tartare *with traditional condiments, smoked egg yolk, potato crisp and herb oil / 40*

Fremantle octopus *with Nduja, confit fennel, tomato sugo, preserved lemon and kipfler potato (A) / 39*

PASTA

Spanner crab ravioli *with lemon butter sauce, baby zucchini and crustacean oil (M) / 45 / 62*

Housemade gnocchi *with Venetian style duck ragu, orange, raddichio, marjoram and smoked scamorza / 42 / 52*

Seafood linguine *with prawns, scallops, mussels, Moreton Bay bug, garlic and chilli (M) / 49.5 / 64*

Pappardelle *with local asparagus, guanciale, pecorino, butter emulsion and milk crumb / 40 / 48*

MAINS

Crispy skin Humpty Doo Barramundi *with champagne burre blanc, smoked mussels, mustard fruits and greens, ox heart tomato and wild fennel (A) / 59*

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*

Roasted Half Chicken
with smoked soubise, pencil leeks, salmoriglio and chicken jus / 65

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) / 73

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

Hopkins River eye fillet *(240gm) with Café de Paris butter and roasted bone marrow / 79.5*

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*

Cape Grim Rib Eye (1 kg)
with cabbage, fennel, apple and radish salad and Sauce Royale / 265

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 almonds, 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 / 26
(Please allow 20 minutes)

Madagascan Vanilla Pannacotta
with poached peach, fig leaf and olive oil crisp */ 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 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. Donovans will not assume any liability for adverse reactions from the food consumed or meals prepared at our restaurant. Thank you.

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