

Menu

APPETIZERS

House marinated olives
with chilli, garlic and rosemary / 12

Today's appetiser
Your waiter will advise / Market Price

ENTREES

The day's best oysters with chilli and hazelnut mignonette
Pacific Oyster / 6.50ea
Sydney Rock Oyster / 7ea

Donovans Kilpatrick oysters / 7ea

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 / 32

Burrata with San Daniele prosciutto, eggplant caponata, basil and golden raisins / 34

Seared Hokkaido scallops with bottarga, ruby grapefruit, chilli, cauliflower puree, candied walnut, lemon vinaigrette and burnt butter / 33.5

Chicken liver parfait
with Prosecco jelly, pickled radicchio, honey, beetroot, mustard seeds and toasted focaccia / 29.50

Beef Tartare with traditional condiments, smoked egg yolk, celeriac, herb oil / 33

Fremantle octopus with red mojo, black barley, preserved lemon and samphire / 32

PASTA

Spanner crab ravioli with lemon butter sauce, baby zucchini and crustacean oil / 38 / 48

Housemade Gnocchi with duck leg ragu, Shiitake mushroom, lardo silverbeet and Scamorza / 36.50 / 45

Seafood linguine with prawns, scallops, mussels, Moreton Bay bug, garlic and chilli / 43 / 55

MAINS

Crispy skin Humpty Doo Barramundi
with heirloom artichoke, white bean, seafood chorizo, Jospers fired mussels, sea vegetables and velouté / 56

Donovans classic beer-battered fish and house chips / 51

Old-fashioned chicken pie with mushrooms, a medley of vegetables, tarragon and a crispy pastry lid / 53

Wagyu beef cheek Bourignion with pomme puree, heirloom carrot, pancetta, pearl onion, button mushrooms and gremolata / 56

Jospers fired butternut pumpkin with wild mushrooms, leek, chestnut, sunrise limes, tahini cream and wild rice furikake / 36

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 / Market Price

Whole baby snapper
with fresh lemon / 62

Grass-fed T-bone (500gm) from Tasmanian Wilderness Beef / 72

Hopkins River eye fillet (240gm), with Café de Paris butter and confit leek / 68

DISHES FOR TWO

Macedon Ranges dry aged duck, honey and orange glazed roasted breast and confit legs with, radicchio, chickpea and wholegrain mustard salad and spiced duck jus / 148

Slow-cooked lamb shoulder with smoked eggplant, fregola and pomegranate tabouli, rosemary carrots, sheep's milk labneh and tahini crumb / 136

SIDE ORDERS

House chips
with rosemary sea salt / 15

Cos leaves
with lemon vinaigrette and parmesan shavings / 15

Mixed leaves salad
with pickled shallots, fennel, chickpeas and seeded mustard / 18

Sauteed green beans
with seeded mustard, capers and confit pistachios / 18

DESSERTS

Bombe Alaska for two
Our old favourite with chocolate hazelnut ice cream and toasted meringue / 46

Parky's Sticky date soufflé
with butterscotch sauce and Madagascar vanilla bean ice cream / 24
(Please allow 20 minutes)

Apple tarte tartin
with walnut crumble and Calvados ice cream / 25

Valhrona chocolate tart
70% Dark Chocolate, sea salt caramel and espresso gelato / 23

Today's selection of two artisan cheeses with condiments / 28

Prices include Goods and Services Tax of 10%.

Credit & Debit Card surcharge of 1.8% applies

On Public Holidays a 15% surcharge applies