

# Menu

## APPETIZERS



### House marinated olives

with chilli, garlic and rosemary / 13.5

### Prince and Pauper

Petite hash brown, crème fraiche and Siberian Caviar / 29ea

### Today's appetiser

MP your waiter will advise

## ENTREES



### The day's best oysters

with chilli and hazelnut mignonette  
Pacific Oyster / 8ea  
Sydney Rock Oyster / 9ea

**Tempura oysters** with pickle daikon, apple, avocado aioli and Tobiko / 9ea

**Anna Dutch Siberian Caviar** with crème fraiche, crisps and house made blinis

10 gm tin / 120

30 gm tin / 345

½ **Crayfish** with finger lime, fennel and avocado

MP your waiter will advise

### Today's 'crudo' selection

MP your waiter will advise

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

**Burrata** with San Daniele prosciutto, heirloom tomatoes, white balsamic and smoked eggplant / 39

### Seared Hokkaido scallops

with saffron and orange vinaigrette, spiced celeriac puree, compressed apple, celery and candied walnuts / 42.5

### Chicken liver parfait

with beetroot & shallot marmalade, cornichon, orange & madeira jelly, truffled salt and toasted focaccia / 30.5

### Beef Tartare

with traditional condiments, smoked egg yolk, celeriac and herb oil / 36

### Fremantle octopus

with Nduja, confit fennel, tomato sugo, preserved lemon and kipfler potato / 36.5

## PASTA



**Spanner crab ravioli** with lemon butter sauce, baby zucchini and crustacean oil / 41 / 57

### 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 / 48 / 61

**Pappardelle** with broad beans, asparagus, truffle cream, pecorino and brown butter crumb / 36 / 44

## MAINS



### Crispy skin Humpty Doo Barramundi

with cider butter sauce, Josper fired mussels, confit onion, artichoke, mustard greens and sea herbs / 58

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

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

### Wet Roasted Baby Goat

with kipfler potatoes, green olive, anchovy, rosemary, white wine and bitter leaves / 62

### Josper fired butternut pumpkin

with wild mushrooms, leek, chestnut, sunrise limes, Jerusalem artichoke puree, black garlic, tahini cream and wild rice furikake / 38.5

## 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 / 71

**Whole baby snapper** with fresh lemon / 69

**Grass-fed T-bone (500gm)** from Tasmanian Wilderness Beef / 82

**Hopkins River eye fillet (240gm)** with Café de Paris butter and confit leek / 74

## DISHES FOR TWO



**Macedon Ranges dry aged duck** with honey and orange glaze, confit legs, wholegrain mustard salad, confit fennel and spiced duck jus / 162

**Slow-cooked lamb shoulder** with smoked eggplant, fregola and pomegranate tabouli, rosemary carrots, sheep's milk labneh and tahini crumb / 152

## 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

**Brussel Sprouts** with miso butter, chilli and cashew cream / 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

**Goat's Milk Cheesecake** with poached rhubarb, raspberry gel, lemon and almond crumble / 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. Donovan's will not assume any liability for adverse reactions from the food consumed or meals prepared at our restaurant. Thank you.