



Dear Donovans Friend,

Thank you for your enquiry regarding our Private Dining Room.

We would be pleased to assist you with arrangements for your private event and promise to help to create a lasting memory at our house on the beach. Below please find information that will assist you in planning your special occasion.

MENUS AND FOOD SERVICE

Within our Private Dining Room, we offer a number of 'Feasting Menus' which provide a selection of dishes for all of your guests to enjoy.

This feasting format allows your guests to enjoy a taste of every dish listed on the menu, a unique concept which unites your guests in an unforgettable experience of sharing great food in an exciting yet intimate environment.

Our current menus follow for your perusal. These menus are interchangeable and allow you to compose a selection of entrees, main courses and dessert that suits your occasion.

As our menu selections utilise the freshest seasonal produce, slight variations may occur throughout the year. We will liaise with you closer to the event to ensure the best seasonal selections.

Please note, our a la carte menu is available in the Private Dining Room for groups of up to 12 guests. Our Feasting Menus are offered to groups of over 12 persons.

BEVERAGE AND WINE SERVICE

Beverages and wine are charged on consumption and we would be most pleased to help create an array of pre-dinner cocktails and wines to perfectly suit your needs.

A list of our favourite wines is available for you as well as the restaurant's comprehensive Australian and international award-winning list.

Unfortunately, a BYO facility is not available in the Private Dining Room.

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TERMS & CONDITIONS

- *Seating in the Private Dining Room may be at one table for up to 24 people (Subject to restrictions)*
- *Weather permitting, our adjoining terrace overlooking St Kilda Beach is available for you to enjoy for the duration of your event.*
- *To confirm your booking, we request a security deposit of \$500.00 payable within 7 days of your enquiry. We reserve the right to release the booking should we not receive the deposit in this time.*
- *The security deposit is non-refundable if a cancellation occurs within 14 days of your event.*
- *All menu and wine selections are advised 14 days prior to your event with our Functions Coordinators. As previously detailed, all menus are subject to seasonal changes.*
- *As our wine list is constantly updated, some wines may become unavailable and particular vintages may change between confirmation of your event and finalising details. We shall keep you informed of any changes.*
- *Please note that while photography is permitted in the restaurant, for the comfort of other diners we ask that you limit photography to the Private Dining Room and adjoining terrace area only.*
- *Confirmation of the final numbers for your function is required 72 hours prior to the event. Your account will reflect this minimum number or final attendance whichever is greater. If your function falls on or around a public holiday, final numbers will need to be confirmed 5 days in advance.*
- *An itemised account will be presented to your representative at the conclusion of your function for payment. We accept all major credit cards on the day for settlement.*
- *If your event is booked on a Public Holiday, a 15% Public Holiday Surcharge will apply on all food and beverages on the day.*
- *If your event is booked on a Sunday, a 10% Sunday Surcharge will apply on all food and beverages on the day.*
- *A minimum charge for the exclusive use of the Private Dining Room is applicable and will be credited against all food and beverage consumption on your account. Please speak with our reservations team for more details.*
- *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.*

If you have any further questions, please do not hesitate to contact us.

We look forward to welcoming you and your guests to Donovans.



Menu A - Abundance



Entrée

Each guest receives a taste of all of the dishes listed below

Caramelized Shallot Tart Tartin with Goats Curd and Thyme
Josper-Fired Half Shell Western Australian Scallops, Nduja Butter and Salsa Verde
Pork, Veal and Ricotta Polpette with Roasted Tomato Sugo
Orecchiette with Basil & Carrot Pesto, Broccoli, Sicilian Olives and Toasted Flaked Almonds
Donovans Crusty Single Origin Sourdough Bread with Fava Bean Purée

Main Course

*Each guest receives a portion of both dishes listed below, which are silver served by your waiter
Accompaniments are served in the centre of the table for everyone to share and enjoy*

Swordfish with Hot and Sweet Peppers, Green Olives and Capers
Porchetta with Crackling, Pickled Kohlrabi Remoulade and Seeded Mustard Jus
Roasted Crushed Chat Potatoes, Pecorino, Oregano and Olive Oil
Mixed Leaf Salad, Pickled Shallots and Bianco Balsamic Dressing

Dessert

Offered and served by your waiter

Traditional Style 'Tiramisu'
Coffee by Ciscos, Teas by T2

\$120 Per Person Inclusive of GST



Menu B - Bountiful



Entrée

Each guest receives a taste of all of the dishes listed below

Charred Flat Beans and Asparagus with Pickled Mushrooms, Buffalo Mozzarella and Sage Noisette
Salmon Pastrami with Crème Fraiche, Rocket, Crispy Capers and Lemon Oil
Beef Flank Pintxo with Burnt Onion, Piquillo Pepper and Smoked Aioli
Casarecce with Pork Sausage Ragu Bianco, Confit Fennel, Chilli, Calvo Nero and Scamorza
Donovans Crusty Single Origin Sourdough Bread with Fava Bean Purée

Main Course

*Each guest receives a portion of both dishes listed below, which are silver served by your waiter
Accompaniments are served in the centre of the table for everyone to share and enjoy*

Lemon Crusted Barramundi with Chive Beurre Blanc and Salmon Roe
Wimmera Duck Breast with Pickled Beetroots, Mustard Seed, Spiced Jus
Spiced Cauliflower, Freekeh, Golden Raisin Vinaigrette, Sheep's Milk Yoghurt
Fennel, Charred Orange, Rocket and Hazelnut Salad

Dessert

Offered and served by your waiter

Salted Honey Ice Cream, Warm Orange Blossom Caramel Sauce and Bombolinis
Coffee by Ciscos, Teas by T2

\$142 Per Person Inclusive of GST



Menu C - Celebrate



Canapés

Smoked Salmon Potato Röestis, Crème Fraiche and Salmon Pearls

Entrée

Each guest receives a taste of all of the dishes listed below

Heirloom Tomatoes Caprese with Buffalo Mozzarella, Baby Capers, Balsamic, Basil

Calamari St Andrea with Fresh Lemon

Capocollo with Guindillas, Smoked Aioli and Watercress

Rigatoncini with Duck Leg Ragu, Wild Mushrooms, Swiss Chard and Pecorino

Donovans Crusty Single Origin Sourdough Bread with Fava Bean Purée

Main Course

*Each guest receives a portion of both dishes listed below, which are silver served by your waiter
Accompaniments are served in the centre of the table for everyone to share and enjoy*

Queensland Leader Prawns with Chilli and Oregano

Hopkins River Eye Fillet with Bearnaise Sauce

Cos Leaves, Lemon Dressing and Shaved Parmesan

House Chips with Rosemary Salt

Dessert

Offered and served by your waiter

Donovans Signature Bombe Alaska with Chocolate Sauce

Coffee by Ciscos, Teas by T2

\$179 Per Person Inclusive of GST



Optional Additional Menu Items

*Everyone has their own taste — some prefer simplicity, while others enjoy a bit more flair!
To add a special touch to your menu, check out our list of optional extras below.
Feel free to enhance your menu with any of these additions.*

To Start

Warm House Marinated Chilli and Garlic Olives and our Homemade Chilli Grissini Sticks

\$6.00 Per Person

These savory treats can be set out in the Private Dining Room or on the Terrace for guests to enjoy upon arrival.

Canapés

\$9.00 Per Person for 1 additional Canapé (2 pieces per Selection)

Canapés are a delightful way to welcome your guests to the Private Dining Room.

Allow us to serve these exquisite morsels while we prepare drinks for your guests.

Select any canapé from our list below for us to serve on arrival:

Prawn Tempura with Dill Aioli

House Smoked Salmon on Potato Röesti with Crème Fraiche and Salmon Roe

Caramelized Cauliflower Croquette with Black Garlic Aioli

Gnocco Fritto with Capocollo, Salsa Verde and Reggiano

Caccio Pepe Polenta with Crab Remoulade and Preserved Lemon

With Mains

\$5.00 Per Person for 1 additional side dish

All our menus include two side dishes, but if you'd like to add a third, please select your favourite from any of our feasting menus.

To Finish

Selection of two Cheeses served with Casalinga Toast and Chef's Choice of Accompaniments

\$12.00 Per Person

Served on wooden boards, perfect for everyone to sample and enjoy. Add this to your menu after dessert, allowing you to nibble and savour your dessert wines at the end of your feast.

Seasonal Fresh Fruit Selection

\$5.00 Per Person

For a fresh, light, guilt-free treat to end your meal, we offer a beautiful selection of seasonal fresh fruit to cleanse the palate after dessert.

Donovans Sweet Treats and Hand Rolled Chocolate Truffles

\$5.00 Per Person (1 Truffle and 1 Sweet per person)