

Menu

APPETIZERS



House marinated olives
with chilli, garlic and rosemary / 13

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

Today's appetiser
Your waiter will advise

ENTREES



The day's best oysters with chilli and
hazelnut mignonette
Pacific Oyster / 7.5ea
Sydney Rock Oyster / 8.5ea

Donovans Kilpatrick oysters 8.5ea

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 / 190

Today's 'crudo' selection
your waiter will advise

Our own smoked salmon sliced to
order with a blini, salmon caviar,
crème fraiche, cucumber
and lemon segments / 33.5

Burrata with San Daniele prosciutto,
heirloom tomatoes, white balsamic and
smoked eggplant / 36

Seared Hokkaido scallops
with saffron and orange vinaigrette,
spiced celeriac puree, compressed
apple, celery and candied walnuts / 37.5

Chicken liver parfait
with blood orange jelly, piccalilli pickles,
crispy chicken skin
and toasted focaccia / 29.5

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

Fremantle octopus with Nduja,
confit fennel, tomato sugo,
preserved lemon
and kipfler potato / 33

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

PASTA



Spanner crab ravioli with lemon butter
sauce, baby zucchini
and crustacean / 39 / 54.5

Housemade Gnocchi with
duck leg ragu, Shiitake mushroom, lardo,
silverbeet and scamorza / 38.5 / 48

Seafood linguine with prawns,
scallops, mussels, Moreton Bay bug,
garlic and chilli / 34 / 42

Pappardelle with broad beans,
asparagus, truffle cream, pecorino and
brown butter crumb / 34 / 42

MAINS



Crispy skin Humpty Doo Barramundi
with cider butter sauce, Josper fired
mussels, confit onion, artichoke, mustard
greens and sea herbs / 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

Josper fired butternut pumpkin with
wild mushrooms, leek, chestnut,
sunrise limes, tahini cream
and wild rice furikake / 37.5

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 / 68

Whole baby snapper
with fresh lemon / 67

Grass-fed T-bone (500gm) from
Tasmanian Wilderness Beef / 78

Hopkins River eye fillet (240gm),
with Café de Paris butter
and confit leek / 72

Otways Porchetta
with smoked onion soubise, farro, savoy
cabbage, compressed apple
and sauce Robert / 56

DISHES FOR TWO



Macedon Ranges dry aged duck
with honey and orange glaze, confit legs,
wholegrain mustard salad, confit fennel
and spiced duck jus / 155

Slow-cooked lamb shoulder with
smoked eggplant, fregola and
pomegranate tabouli, rosemary carrots,
sheep's milk labneh and
tahini crumb / 144

SIDE ORDERS



House chips
with rosemary sea salt / 17.5

Cos leaves
with lemon vinaigrette
and parmesan shavings / 17.5

Mixed leaves salad
with orange, fennel, pickled shallots and
hazelnut vinaigrette / 19

Broccolini
with whipped ricotta, smoked almonds,
preserved lemon and confit garlic
vinaigrette / 19.5

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
Madagascan vanilla bean ice cream / 24
(Please allow 20 minutes)

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

Local Strawberries
with sheep's milk yoghurt mousse,
almond tuille, raspberry
and lime granita / 24

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

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.