

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 / 7ea
Sydney Rock Oyster / 7.5ea

Donovans Kilpatrick oysters / 8ea

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 / 33.5

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

Seared Hokkaido scallops with saffron and orange vinaigrette, spiced turnip puree, compressed apple, celery and candied walnuts / 34.5

Chicken liver parfait with blood orange jelly, piccalilli pickles, crispy chicken skin and toasted focaccia / 29.50

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

Fremantle octopus with Nduja, marinated Bullhorn peppers, tomato sugo, preserved lemon and kipfler potato / 33

PASTA

Spanner crab ravioli with lemon butter sauce, baby zucchini and crustacean oil / 38 / 53

Housemade Gnocchi with duck leg ragu, Shiitake mushroom, lardo, silverbeet and Scamorza / 37.5 / 46.5

Seafood linguine with prawns, scallops, mussels, Moreton Bay bug, garlic and chilli / 45 / 58

Parpadelle with broad beans, asparagus, truffle cream, pecorino and brown butter crumb / 31 / 38

MAINS

Crispy skin Humpty Doo Barramundi with cider butter sauce, Jospier 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

Ora King Salmon with fennel cream, kalamata olives and sauce vierge / 66

Jospier 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 / 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 / 151

Slow-cooked lamb shoulder with smoked eggplant, fregola and pomegranate tabouli, rosemary carrots, sheep's milk labneh and tahini crumb / 140

SIDE ORDERS

House chips with rosemary sea salt / 16.5

Cos leaves with lemon vinaigrette and parmesan shavings / 16.5

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

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

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 Madagascar 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

Prices include Goods and Services Tax of 10%.

Credit & Debit Card surcharge of 1.8% applies

On Public Holidays a 15% surcharge applies