



Menu A - Abundance

Entrée

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

Caramelized Shallot Tarte Tatin with Goats Cheese, Walnut and Thyme

Snapper Crudo with Finger Lime, Fennel, Cucumber and Orange Vinaigrette

Pork, Veal and Ricotta Polpetta with Roasted Tomato Sugo

Orecchiette with Rocket Pesto, Broccoli, Sicilian Olives, Chilli, Ricotta and 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.*

Lime & Macadamia Crusted Barramundi with Chive Béurre Blanc and Salmon Roe

Porchetta with Crackling, Pickled Kohlrabi and Seeded Mustard Jus

Roasted Baby Kipfler Potatoes, Meredith Goats Cheese and Oregano

Mixed Leaf Salad, Pickled Shallots and Bianco Balsamic Dressing

Dessert

Offered and served by your waiter

Traditional Style 'Tiramisu'

Coffee by Cisco, Teas by T2

\$131.00 Per Person inclusive of GST



Menu B - Bountiful

Entrée

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

Caraway Carrots with Mandarin, Puffed Buckwheat and Tahini Yoghurt
Josper-Fired Half Shell Harvey Bay Scallops with Café De Paris Butter
Capocollo with Guindillas, Fried Capers, Smoked Aioli and Rocket Leaves
Caccerecce 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 center of the table for everyone to share and enjoy*

Atlantic Salmon Fillet with Beetroot Purée and Pickled Lemon
Flinders & Co Lamb Rump with Pepperonata and Lamb Sauce
Spiced Cauliflower with Freekeh, Golden Raisin Vinaigrette and Sheep's Milk Yoghurt
Shaved Cabbage, Fennel, Apple and Radish Salad

Dessert

Offered and served by your waiter

Individual Caramelized White Chocolate Mousse with Pistachio and Raspberry
Coffee by Ciscos, Teas by T2

\$153.00 Per Person inclusive of GST



Menu C - Celebrate

Canapés

Smoked Salmon Potato Röstis, 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 and Basil

Calamari St Andrea with Fresh Lemon

Chicken Liver Parfait with Orange and Madeira Jelly, Beetroot Marmalade and House-made Focaccia

Rigattoni 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

\$190.00 Per Person inclusive of GST



Optional Additional Menu Items

Some people like a little, some people like a lot! If you would like to add a few extra things to make your menu pop, please see our list of optional extras below that you are welcome to add on to your chosen menu.

To Start

Warm House Marinated Chilli and Garlic Olives and our Homemade Chilli Grissini Sticks- \$9.00 per person

These little savoury treats can be placed on the table in the Private Dining Room, or out on the Terrace for guests to help themselves to on arrival.

Canapés

\$12.00 Per Person for 1 Canapé Selection (2 pieces per Selection)

Canapés are a beautiful way to welcome your guests to the Private Dining Room. Let us pass these delicate little morsels while we organise drinks for your guests on arrival. Choose a canapé for us to serve on arrival from our list of Canapés below:

Prawn Tempura with Dill Aioli

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

Gnocco Fritto with Capocollo, Salsa Verde and Pecorino

Caramelized Cauliflower Croquettes with Black Garlic Aioli

Caccio Pepe Polenta with Crab Remoulade and Preserved Lemon

With Mains

Additional Side Dish - \$6.50 per person

All our menus are served with two side dishes, but if you would like to add a third, please choose your favourite Side Dish from any of our feasting menus

To Finish

Selection of two Cheeses served with Casalinga Toast and Chef's Choice of Accompaniments - \$13.00 per person

A selection of Cheeses served on wooden chopping boards to allow everybody to sample and enjoy. This can be added to your menu after dessert is served, so you can nibble and savour your dessert wines at the end of your feast.

Seasonal Fresh Fruit Selection - \$9.00 per person

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

**Donovans Sweet Treats and Hand Rolled Chocolate Truffles
- \$9.00 per person (1 Truffle and 1 Sweet per person)**

Coffee and Tea is more fun with a little sweet treat!