

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 beetroot & shallot marmalade,
cornichon, orange & madeira jelly,
truffled salt 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 / 45 / 58

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

Wet Roasted Baby Goat
with kipfler potatoes, green olive,
anchovy, rosemary, white wine, bitter
leaves / 60

Josper fired butternut pumpkin with
wild mushrooms, leek, chestnut,
sunrise limes, Jerusalem artichoke
puree, black garlic, 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

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 tatin
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