

Menu

WITH DRINKS

House marinated olives
with chilli, garlic and rosemary / 12

Today's appetiser
Your waiter will advise / Market Price

STARTERS

The day's best oysters with chilli and hazelnut mignonette
Pacific Oyster / 6.50ea
Sydney Rock Oyster / 7ea

Donovans Kilpatrick oysters / 7ea

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 / 32

Burrata with San Daniele prosciutto, eggplant caponata, basil, golden raisins and wattle seed lavosh / 34

Seared Hokkaido scallops with bottarga, lardo, chilli, cauliflower puree, candied walnut, lemon vinaigrette and burnt butter / 33

Chicken liver parfait
with Prosecco jelly, pickled raddicio, honey, beetroot, mustard seeds and toasted focaccia / 29.50

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

Fremantle octopus with red mojo, black barley, preserved lemon and samphire / 32

PASTA

Spanner crab ravioli with lemon butter sauce, baby zucchini and crustacean oil / 38 / 48

Busiate with stracciatella, green olive, smoked bullhorn peppers, almond and basil / 28.50 / 38

Seafood linguine with prawns, scallops, mussels, Moreton Bay bug, garlic and chilli / 43 / 55

Pappardelle with pork and fennel sausage, chicory, chilli, scamorza and brown butter crumb / 36.5 / 46

MAINS

Crispy skin Humpty Doo Barramundi with heirloom tomato consommé, lentils, black barley, zucchini, asparagus and sea vegetables / 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

Flinders + Co Lamb rump with charred gem lettuce, chickpea, pearl onion, mint & white anchovy salsa verde and lamb jus / 62

Josper fired butternut pumpkin with wild mushrooms, leek, chestnut, sunrise limes, buttermilk curd 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
/ Market Price

New Zealand Ora King salmon with beetroot puree, kohlrabi remoulade, pickled lemon and horseradish / 59

Whole baby snapper
with fresh lemon / 62

Grass-fed T-bone (500gm) from Tasmanian Wilderness Beef / 72

Hopkins River eye fillet (240gm), with Café de Paris butter and confit leek / 68

 Honouring our 27 years of tradition

Prices include Goods and Services Tax of 10%.

Credit & Debit Card surcharge of 1.8% applies

On Public Holidays a 15% surcharge applies

DISHES FOR TWO

Whole roast duck with blistered green flat beans, potato pave, radicchio, chickpea and wholegrain mustard salad, and spiced duck jus / 148

Slow-cooked lamb shoulder with smoked eggplant, fregola and pomegranate tabouli, rosemary carrots, sheep's milk labneh and tahini crumb / 136

SIDE ORDERS

House chips with rosemary sea salt / 15

Cos leaves with lemon vinaigrette and parmesan shavings / 15

Mixed leaves salad
with pickled shallots, fennel, chickpeas and seeded mustard / 18

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

Baby pink fir potatoes
with confit garlic aioli, Espelette pepper and pecorino / 18

Braised silverbeet with chilli, garlic, lemon and parmesan / 18

Baby carrots with jalapeno and coriander salsa verde and macadamia hummus / 19

DESSERTS

Bombe Alaska for two
Our old favourite with chocolate hazelnut ice cream and toasted meringue / 46

Hunted + Gathered chocolate delice
with sour cream gelato and malt crumble / 24

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

Whipped Basque cheesecake
with strawberries, basil, and macadamia tuille / 24

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