

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

Confit leeks with wild mushrooms, wholegrain mustard vinaigrette, Comté custard and wild garlic / 26

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

Chicken liver parfait with spiced fig, hazelnut and muntie compote, mandarin, caramelised yoghurt and toasted focaccia / 29.50

Wagyu beef carpaccio with aged balsamic vinegar, guindillas, pickled shimeji mushrooms, watercress and Parmigiano Reggiano / 32

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 pesto alla Trapanese with confit cherry tomatoes, almond, piquillo pepper, basil and pecorino / 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, summer lentils, 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

Confit butternut pumpkin with tahini cream, spring greens, chilli 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

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

Iceberg Salad with white cabbage, nashi pear, watermelon radish, buttermilk and dill / 16

Grilled asparagus with fior di latte, pickled mushrooms and sage noisette / 18

Roasted baby kipfler potatoes with smoked aioli and truffled parmesan / 17

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

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

Buttermilk Mousse with burnt orange granita, blackberries and meringue chards / 20

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

Honoring our 26 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