

# 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 / 51

**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 / 43 / 55

## MAINS

**Crispy skin Humpty Doo Barramundi**  
with heirloom artichoke, white bean, seafood chorizo, Jospier fired mussels, sea vegetables and velouté / 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

**Wagyu beef cheek Bourignon** with pomme puree, heirloom carrot, pancetta, pearl onion, button mushrooms and gremolata / 56

**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 / Market Price

**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 / 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

## 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