

# 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 / 53

**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 / 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, Jospier 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

**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 / 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

**Otways Porchetta** with smoked onion soubise, farro, savoy cabbage, compressed apple and sauce Robert / 56

## 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

**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 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 Card and Debit Card surcharge of 1.8% applies  
On Sundays a 10% surcharge applies  
On Public Holidays a 15% surcharge applies

Donovans makes every attempt to identify ingredients that may cause an allergic reaction for those with food allergies. In our kitchen we use products such as milk, gluten, seafood, nuts, etc. Our utensils come into contact with those products. Diners with food allergies must be aware of this risk. Donovans will not assume any liability for adverse reactions from the food consumed or meals prepared at our restaurant. Thank you.