




Starters

- The day's best oysters with Spanish onion and dill vinaigrette:
Pacific Each \$5.75 Sydney Rock Each \$5.75
- Warm oyster – bloody mary style baked with tomato butter, pickled celery, fresh horseradish and pangrattato Each \$6.25
- Today's 'crudo' selection - Your waiter will advise – Market Price
- Spring salad of local green and white asparagus with tempura zucchini flower, baby vegetables, stracciatella cheese and pesto vinaigrette \$25.00
- Seared Tasmanian scallops with fennel cream, citrus segments, pistachio, cucumber salsa and rice crisps \$28.00
- Our own smoked salmon sliced to order with a blini, salmon caviar, crème fraiche, cucumber and lemon segments \$28.00 
- Great Ocean duck and pistachio sausage, confit leg croquette, parsnip purée, ginger poached pears, pickled cherries and watercress \$25.00
- Portarlington mussels in a tomato, chorizo and Spanish onion broth with basil and a hint of chilli \$26.00
- Chicken liver parfait with fig and shallot compote, mustard seeds, mandarin and toasted brioche \$25.00

Pasta

- Porcini tagliatelline with a wild boar and pancetta ragù with rapini, lemon, rosemary and ricotta salata \$26.00 / \$36.00
- Shark Bay crab risotto with slow roasted capsicum, pancetta, citrus and dill \$26.00 / \$36.00
- Hand rolled agnolotti filled with mushroom, truffle and fontina with asparagus, almonds, sage noisette and Reggiano \$24.00 / \$34.00
- Linguine with seafood and Moreton Bay bug, chilli and garlic \$42.00 / \$54.00 


Main Courses

- John Dory 'saltimbocca' with crushed kipflers, fennel cream, cime di rape, green olive tapenade and tarragon beurre blanc \$55.00
- Donovans classic beer-battered fish and house chips \$46.00 
- Old-fashioned chicken pie with mushrooms, a medley of vegetables, tarragon and a crisp pastry lid \$48.00 
- Wild Clover Tasmanian lamb rump, served pink with goats cheese and potato croquette, ratatouille, spinach, black garlic and rosemary jus \$52.00
- Confit of Meander Valley pork belly with smoked carrot purée, pork belly croquette, pickled apple, cavolo nero, artichokes and mustard seed jus \$48.00
- Roasted spiced cauliflower and pumpkin with black barley, sheep's milk yoghurt, smoked almonds, golden raisins, and nettle pesto \$34.00



Over Charcoal

- Served with house chips, tossed cos leaves and condiments
- Ora king salmon with tomato, green olive and tarragon salsa, avocado lime purée and pangrattato \$55.00
 - Queensland leader prawns grilled with oregano and chilli – Market Price 
 - Today's whole fish – Market Price
 - Grass fed T-Bone (500g) from Tasmanian Wilderness Beef \$65.00 
 - Grass-fed Hopkins River eye fillet (250gm), café de Paris butter, barbecued Spanish onions green beans and mustard seeds \$68.00


Dishes for Two


- Whole roast duck with crispy pommes dauphine, witlof, fennel and orange salad, green beans with hazelnuts and spiced duck jus \$125.00 
- Slow roasted Tasmanian lamb shoulder with creamy polenta, cipollini onions, baby carrots, tomatoes and herbed yoghurt \$110.00

Side Orders

- House chips with whole garlic and rosemary sea salt \$12.00 
- Cos leaves, parmesan shavings, lemon vinaigrette \$12.00 
- Rocket, iceberg, radicchio, apple and candied walnuts with Dijon mustard vinaigrette \$12.00
- Char-grilled and natural zucchini and squash with sheep's milk yoghurt with pinenuts and pesto \$13.00
- Steamed broccolini with garlic butter, barrel-aged feta and crispy shallots \$13.00

Desserts

- Bombe Alaska for two – Our old favourite with chocolate hazelnut ice cream and toasted meringue \$45.00 
- Our 'Coconut Rough' – milk chocolate cremeux, coconut mousse, coconut ripple ice cream, cherry sorbet and a crispy wafer \$22.00
- Mandarin crème brûlée, strawberry compote, hazelnut crumble, mini beignets and mandarin sorbet \$22.00
- Individual warm apple and cinnamon pie with cream cheese pastry, vanilla custard and brown butter ice cream \$22.00
- Two sorbets- rhubarb with its compote and organic yoghurt with crispies and toasted coconut meringue \$14.00
- Today's selection of two artisan cheeses - \$28.00

 Honoring our 21 years of tradition

Prices include Goods and Services Tax of 10%.

On Public Holidays a 10% 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, Gail & Kevin