



## 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 

Honey glazed confit duck leg with baby beetroots, blackberries,  
radicchio, crispy croquettes and hazelnut vinaigrette \$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

Fettuccini with a wild boar and pancetta ragù,  
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

Crispy skin Cone Bay Barramundi with cauliflower  
and pine nut purée and a fricasée of New Zealand diamond clams,  
asparagus, beans and risoni with red wine sauce / \$52.00

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 potato truffle 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 pumpkin, blistered broccolini, wild rice, chickpeas,  
artichoke hearts, goats curd, preserved lemon vinaigrette  
and sunflower brittle \$34.00


## Over Charcoal

Served with house chips, tossed cos leaves and condiments

Ōra 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 (500gm) from Tasmanian Wilderness Beef  
/ \$65.00 


Grass-fed Hopkins River eye fillet (250gm) roasted bone marrow  
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 zucchini and squash with sheep's milk yoghurt,  
pine nuts and pesto / \$13.00

Steamed broccolini with garlic butter, barrel-aged feta  
and crispy shallots / \$13.00

Prices include Goods and Services Tax of 10%.


On Public Holidays a 10% surcharge applies

 Honouring our 20 years of tradition

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



## 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

Passionfruit brûlée with summer berries, brown butter crumbs, crispy meringues and wild strawberry sorbet \$22.00

Roasted mango pavlova with lemon myrtle cream, fresh mango and sour cream ice cream / \$22.00

Almond gelato with rosé Champagne poached berries and pistachios \$14.00

Today's selection of two artisan cheeses / \$28.00

## Dessert Drinks

Please see our wine list for a full selection of dessert wines

### Sherry

Delgado Zuleta 'La Goya' Manzanilla	60ml \$7.00
Lustau Dry Amontillado 'Los Arcos'	\$9.50
Lustau Dry Oloroso 'Don Nuño'	\$10.50
Romate Pedro Ximenez 'Cardenal Cisneros'	\$10.50

### Muscat

Campbells Merchant Prince 'Rare'	60ml \$45.00
Stanton & Killeen 'Classic'	\$12.00
Campbells Merchant Prince 'Rare'	

### Tokay

Stanton & Killeen 'Classic'	60ml \$11.00
Morris 'Old Premium'	\$20.00

### Fortified

Galway Pipe	60ml \$8.50
Penfolds 'Grandfather'	\$21.00
Cartagène 'Gourmandise' Viranel	\$12.00
Pineau des Charentes Mercier	\$18.00
Madeira 'Bual' Henriques & Henriques	\$12.00
Marsala 'Reserva Storica' 1988 Vito Curatolo Arini	\$12.00

### Port

Niepoort 2012 LBV	60ml \$12.00 / 375ml Bottle \$72.00
Niepoort 1997	750ml Bottle \$300.00
Fonseca 1985	750ml Bottle \$450.00

## Cognac

Remy Martin VSOP	30ml \$11.50
Paul Giraud Napoleon 15yo	\$17.00
Renier XO	\$20.00
Hennessy XO	\$28.00
Remy Martin XO	\$28.00
Hennessy 'Paradis' Extra Rare	\$100.00
Remy Martin Louis XIII	\$345.00

## Armagnac

Delord 1979 Ténarèze	30ml \$15.00
Delord 1985 Bas	\$18.00
Darroze 1992 Bas	\$22.00
Castarède 1965 Bas	\$36.00

## Calvados

Boulard Pays d'Auge 'Grand Solage'	30ml \$9.00
Victor Gontier Domfrontais 2002 'Vieille Réserve'	\$15.50
Roger Groult Pays d'Auge 'Vénérable'	\$21.50

## Grappa

Nonino 'Grappa il Moscato' Moscato	45ml \$16.00
Antinori 'Tignanello' Sangiovese, Cabernets	\$19.00
Nonino 'Uvarossa' Schioppettino, Refosco, Fragolino	\$19.00
Berta 'Di Lidia Riserva' Barbera	19.00
Argiolas 'Turriga' Grenache Blend	\$22.00
Hofstätter 'Kolbenhof' Gewürztraminer	\$24.00
Brancaia 2010 Sangiovese, Merlot, Cabernet Sauvignon	\$30.00

## Eaux-de-Vie


Grosset '45' Riesling	\$17.00
Bertrand Kirsch Cherry	\$11.50
Bertrand Baies de Houx Holyberry	\$12.00
G.E. Massenez Framboise Raspberry	\$14.00
La Salamandre Poire William Pear	\$15.50

## Digestif

Amaro Montenegro Italy	\$9.00
Amaro Nonino Italy	\$13.00
Avena, Italy	\$10.00
Fernet Branca Italy	\$12.50
Pastis Jean Boyer France	\$13.00
Pastis Ricard France	\$9.00

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