



Menu A - Abundance

Entrée

Each guest receives a taste of all of the dishes listed below

Kingfish Crudo with Pomelo, Fennel and Mint Shallot Salad

Beetroot Carpaccio with Buffalo Blue Cheese and Tarragon Vinaigrette

Crumbed Veal Saltimbocca with Prosciutto, Sage, Crispy Capers and Fresh Lemon

Baked Roman Gnocchi with Wagyu Bolognaise, Smoked Mozzarella and Basil

Donovans Crusty Single Origin Sourdough Bread with Fava Bean Purée

Main Course

*Each guest receives a portion of both dishes listed below, which are silver served by your waiter
Accompaniments are served in the centre of the table for everyone to share and enjoy*

Snapper fillets baked in Tomato, Green Olive and Capsicum Ragù

Marinated Char-Grilled Flank Steak with Caramelised Onions, and Red Wine Sauce

Donovans House Chips with Rosemary Salt and Roasted Garlic

Tossed Cos Leaves with Shaved Parmesan and Lemon Vinaigrette

Dessert

Offered and served by your waiter

Dark Chocolate Crèmeux with Berry Compote and Brown Butter Crumble

Coffee by Di Bella, Teas by T2

\$98.00 Per Person inclusive of GST



Menu B - Bountiful

Entrée

Each guest receives a taste of all of the dishes listed below

The Day's Freshest Oysters with Spanish Onion Mignonette and Fresh Lemon
Parmesan Crumbed Eggplant Schnitzels with Romesco Sauce, Basil and Pecorino
Shaved House-Smoked Collar of Pork with Preserved Cherries
Risotto with Pesto, Ricotta and Toasted Pine Nuts
Donovans Crusty Single Origin Sourdough Bread with Fava Bean Purée

Main Course

*Each guest receives a portion of both dishes listed below, which are silver served by your waiter
Accompaniments are served in the center of the table for everyone to share and enjoy*

Lightly Smoked Ōra King Salmon with a Lime Crust
Glazed Tasmanian Pork Belly with Mustard, Maple and Sage
Potato and Asparagus Salad with Pickled Radish and Creamy Dill Dressing
Blistered Broccolini with Wild Rice, Smoked Almonds and Dijon Vinaigrette

Dessert

Offered and served by your waiter

Coal-Roasted Pineapple with Caramel Sauce, Rum Baba and Vanilla Bean Ice Cream
Coffee by Di Bella, Teas by T2

\$110.00 Per Person inclusive of GST



Menu C - Celebrate

Entrée

Each guest receives a taste of all of the dishes listed below

Hervey Bay Scallops baked in the Shell on Coals with Citrus Butter and Gremolata
Flatbread with Caramelised Onion, Goat's Cheese, Pesto and Fresh Herb Salad
Mini Brioche Slider with Buttermilk Fried Chicken, Iceberg and Aioli
Casarecce Pasta with Pork Sausage Ragù, Peas and Lemon
Donovans Crusty Single Origin Sourdough Bread with Fava Bean Purée

Main Course

*Each guest receives a portion of both dishes listed below, which are silver served by your waiter
Accompaniments are served in the centre of the table for everyone to share and enjoy*

King Dory with a Fricassée of Clams, Orzo, Asparagus and Herbs
Roasted Lamb Saddle with Peas, Bacon, Baby Cos and Mint
Crushed Baby Potatoes with Rosemary
Rocket and Radicchio with Balsamic Vinaigrette and Shaved Reggiano

Dessert

Offered and served by your waiter

Individual Banoffee Tart with Caramelised Banana,
Dulce de Leche and White Chocolate Ganache

Coffee by Di Bella, Teas by T2

\$126.00 Per Person inclusive of GST



Menu D - Delicious

Canapés

House Smoked Salmon on Potato Roësti with Crème Fraiche and Salmon Pearls

Entrée

Each guest receives a taste of all of the dishes listed below

Josper-Roasted Moreton Bay Bugs with Seaweed Butter and Lime

Asparagus with Stracciatelli Cheese, Blistered Tomatoes and Sage Noisette

Chicken Liver Parfait with its Condiments and Toasted Sourdough

Shark Bay Crab Risotto with Tomato, Slow-Roasted Capsicum, Pancetta, Citrus and Dill

Donovans Crusty Single Origin Sourdough Bread with Fava Bean Purée

Main Course

*Each guest receives a portion of both dishes listed below, which are silver served by your waiter
Accompaniments are served in the centre of the table for everyone to share and enjoy*

Queensland Leader Prawns with Chilli and Oregano

Whole Roasted Duck with Spiced Duck Jus

Roasted Kipfler Potatoes with Confit Garlic, Chives and Truffle Vinaigrette

Iceberg, Pear, Walnut and Blue Cheese Dressing

Dessert

Offered and served by your waiter

Donovans Signature Bombe Alaska with Chocolate Hazelnut Ice Cream

Coffee by Di Bella, Teas by T2

\$138.00 Per Person inclusive of GST



Optional Additional Menu Items

Some people like a little, some people like a lot! If you would like to add a few extra things to make your menu pop, please see our list of optional extras below that you are welcome to add on to your chosen menu.

To Start

Warm House Marinated Chilli and Garlic Olives and our Homemade Chilli Grissini Sticks
\$6.00 per person

These little savoury treats can be placed on the table in the Private Dining Room, or out on the Terrace for guests to help themselves to on arrival.

Canapés

\$8.00 Per Person for 1 Canapé Selection (2 pieces per Selection)

Canapés are a beautiful way to welcome your guests to the Private Dining Room. Let us pass these delicate little morsels while we organise drinks for your guests on arrival. Choose a canapé for us to serve on arrival from our list of Canapés below:

Tempura Fried Oyster, Finger Lime Pearls and Lime Aioli

Cured Eye Fillet Tartare on Crostini

Sweetcorn and Cheddar Croquette with Capsicum Aioli

Our Smoked Salmon on Potato Roësti, Crème Fraiche and Salmon Pearls

Blue Swimmer Crab, Dill Mayonnaise on Toasted Brioche

Wagyu Bresaola on Crostini with Salsa Verde

Tempura Prawns with Lemon Aioli

Warm Mushroom Salad on Crostini with Shaved Parmesan

With Mains

Additional Side Dish - \$5.00 per person

All our menus are served with two side dishes, but if you would like to add a third, please choose your favourite Side Dish from any of our feasting menus

To Finish

Brillat Savarin and Montgomery's Cheddar with Casalinga Toast, Walnuts, Quince Paste and Pear
\$12.00 per person

A selection of Cheeses served on wooden chopping boards to allow everybody to sample and enjoy. This can be added to your menu after dessert is served, so you can nibble and savour your dessert wines at the end of your feast.

Seasonal Fresh Fruit Selection \$5.00 per person

For a fresh, light, guilt free treat at the end of your meal, we can serve a beautiful selection of seasonal fresh fruit to cleanse the palate after dessert.

Donovans Sweet Treats and Hand Rolled Chocolate Truffles
- \$5.00 per person (1 Truffle and 1 Sweet per person)

Coffee and Tea is more fun with a little sweet treat!