



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

Yarra valley heirloom tomatoes with stracciatella cheese,
golden queen peaches, shaved prosciutto, extra virgin olive oil,
white balsamic vinegar and toasted buckwheat / \$24.00

Western Australian octopus 'a la plancha' with fennel, rouille,
pickled grapes and hazelnut salsa / \$26.00

Our own smoked salmon sliced to order with a blini, salmon caviar,
crème fraiche, cucumber and lemon segments / \$28.00 

Twice baked goats cheese soufflé with local oyster mushrooms,
asparagus, porcini cream and hazelnut pesto / \$26.00

Portarlinton mussels and Goolwa pippies with fregola,
shellfish broth, toasted breadcrumbs and fresh herbs / \$26.00


Chicken liver parfait with fig and shallot compote, mustard seeds,
mandarin and toasted brioche / \$25.00

Pasta

Rigatoni with braised Sher wagyu beef, tomato, green olive and
anchovy salsa and paglierino cheese \$26.00 / \$36.00

Asparagus, lemon and mascarpone risotto with Fraser Island
crab meat, braised leek and crispy capers \$26.00 / \$36.00


Ricotta gnocchi, zucchini blossoms, romesco sauce, asparagus,
pickled shitake, pine nuts, basil 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

Macadamia crusted Ōra king salmon and grilled scallops
with apple and kohlrabi puree, fresh salsa,
wasabi leaf and apple foam \$52.00

Donovans classic beer-battered fish and house chips / \$46.00 

Assiette of Gippsland rabbit - sausage, tortellini and rolled loin with
pommes anna, pea puree and baby vegetables \$52.00


Old-fashioned chicken pie with mushrooms, a medley of vegetables,
tarragon and a crisp pastry lid / \$48.00 

Glazed duck breast with charred mustard greens,
salted turnip and cherry gastrique sauce \$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


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 cooked Tasmanian lamb shoulder with cocktail kipflers,
peas, pearl onions and blistered sugar snaps with chimichurri sauce
and lamb jus / \$110.00

Side Orders

House chips with whole garlic and rosemary sea salt / \$12.00 

Cos leaves, parmesan shavings, lemon vinaigrette / \$12.00 


Iceberg, gem and butter lettuce with cucumber, radish, peas, herbs
and creamy dill dressing / \$13.00

Josper roasted creamy corn with smoked almonds,
manchego cheese and pork scratchings \$13.00

Steamed broccolini and sugar snaps with tonnato dressing
and ricotta salata / \$14.00

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 

Dark chocolate fondant with a soft sour cherry centre, vanilla bean parfait, chocolate crumb and caramelised hazelnuts / \$22.00

Passionfruit brûlée with 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

A trio of house rolled ricotta filled cannoli with traditional flavours of stracciatella, pistachio nut and Papua New Guinea vanilla bean / \$16.00

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

Morris 'Old Premium'	60ml	\$20.00
Buller 'Calliope Grand'		\$18.00
Stanton & Killeen 'Classic'		\$12.00
Campbells Merchant Prince 'Rare'		\$45.00

Tokay

Stanton & Killeen 'Classic'	60ml	\$11.00
Buller 'Calliope' Grand		\$18.00

Fortified

Galway Pipe	60ml	\$10.00
Penfolds 'Grandfather'		\$21.00
Cartagène 'Gourmandise' Viranel		\$12.00
Pineau des Charentes Mercier		\$18.00
Madeira 'Bual' Henriques & Henriques		\$15.00
Marsala 'Reserva Storica' 1988 Vito Curatolo Arini		\$12.00

Port

Niepoort 2012 LBV	60ml \$14.50 / 375ml Bottle \$78.00
Niepoort 1997	750ml Bottle \$300.00
Fonseca Vintage 2007	750ml Bottle \$370.00
Fonseca Quinta do Panascal 1996	750ml Bottle \$260.00

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

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

Calvados

Victor Gontier Domfrontais 2002 'Vieille Réserve'	30ml	\$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	30ml	\$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	\$12.00
Amaro Nonino Italy	\$15.00
Averna, Italy	\$12.00
Fernet Branca Italy	\$14.00
Pastis Jean Boyer France	\$14.00
Pastis Ricard France	\$12.00

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