



Menu A - Abundance

Entrée

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

Grilled Baby Squid Salad with Cherry Tomatoes, Capers, Preserved Lemon and Rocket

Roasted Golden Beetroots with Burrata, Candied Walnuts and Herb Vinaigrette

Prosciutto di Parma with Vincotto and Bitter Leaves

Ricotta and Herb filled Pasta Shells baked with Tomato Ragù and Parmesan

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.*

Fillet of Blue Eye baked with San Marzano Tomato, Chili, Basil and Chorizo

Josper-Grilled Free Range Baby Chicken with Lemon Butter Caper 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

A Glass of Rum 'n' Raisin Ice Cream with Brioche Crumbs and Drunken Raisins

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

Snapper Crudo with Avocado, Pickled Fennel, Puffed Wild Rice and Finger Lime Vinaigrette
Panzanella Salad with fire roasted Capsicum, Semi Dried Tomato, Black Olives and Croutons
Rare seared Beef Carpaccio with Bagna Cauda Dressing and Parmigiano Reggiano
Orecchiette Pasta with Pork Ragù, Charred Cabbage, Peas and Chilli
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*

Baked Pacific Salmon with a Macadamia Crust, served with Fresh Lemon
Crumbed Berkshire Pork Chop with charred Cauliflower and Baby Apples
Roasted Kipfler Potatoes with Truffle Mustard Dressing
Steamed Green Beans with Sauce Vierge and Gremolata

Dessert

Offered and served by your waiter

Chocolate, Caramel & Banana Bread and Butter Pudding with Vanilla Custard
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

Spanner Crab Cakes with Chive Aioli

Charred Cauliflower and Broccolini with Sheeps Milk Yoghurt, Freekah, Olives and a Caper Raisin Vinaigrette

Pork Schnitzel Slider with Cabbage and Apple Slaw

Saffron Risotto with Tiger Prawns, Dill, Chilli and Lime Zest

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*

Rare Seared Yellowfin Tuna Steaks with Romesco Sauce

Rib Eye Roast with Yorkshire Puddings and Peppercorn Sauce

Roasted Pumpkin with Sage and Ricotta Salata

Rocket, Radicchio and Pear Salad with Reggiano and Balsamic Vinaigrette

Dessert

Offered and served by your waiter

Blond Chocolate Mousse, Caramelized Hazelnut Crumble, Toffee Brittle

Coffee by Di Bella, Teas by T2

\$126.00 Per Person inclusive of GST



Menu D - Delicious

Canapés

Our Smoked Salmon on Potato Röesti, Crème Fraiche and Salmon Pearls.

Entrée

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

Rare Seared Tuna with Fennel Cream, Black Radish, Shitake Mushroom and Crispy Capers

Grilled and Raw Zucchini Salad with Galoytri Cheese, Green Olives, Pine Nuts,
Croutons and a Fresh Mint Dressing

Flatbread baked with Guiancale, Cauliflower, Caramelised Onion and Smoked Mozzarella

Casarecce Pasta with Pesto, Kale, Almonds and Pecorino

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*

Grilled Queensland Leader Prawns with Chilli, Parsley, Oregano, Lemon

Hopkins River Eye Fillet with Béarnaise Sauce

Confit Hasselback Potatoes with Fresh Herbs

Charred Broccolini with Tonnato Dressing, Parmesan and Lemon Oil

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:

Prawn Tempura with Dill Aioli

House Smoked Salmon on Potato Rosti with Dill Fraiche and Salmon Roe

Wagyu Bresaola on Crostini with Salsa Verde

Tempura Asparagus

Corn and Manchego Croquette with Aioli

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!