



Starters

The day's best oysters with Spanish onion and dill vinaigrette:
Pacific / Each \$5.75 Sydney Rock / Each \$5.75

Tempura fried oyster with pickled radish, apple, lemon aioli and flying fish roe / Each \$6.25

Today's 'crudo' selection - Your waiter will advise / Market Price

Beetroot tarte tatin, fiore di burrata, onion jam, candied walnuts, orange and thyme vinaigrette / \$22.00

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

Seared Tasmanian scallops with cauliflower purée, hazelnut and cucumber salsa, tempura mushrooms and caramelised lemon / \$27.00 

Twice baked goats cheese soufflé with green goddess dressing, watercress, shallots and candied walnuts / \$26.00

Portarlington mussels with Café de Paris sauce, fregola and soft herbs / \$23.00

Chicken liver parfait with tawny port jelly, spiced apricot chutney, pickled shallots, caper berries and toasted sourdough / \$26.00

Pasta

Confit duck leg ravioli, wagyu bresola, mushroom ragù and crispy kale \$27.00 / \$37.00

White Asparagus risotto with confit egg yolk, pecorino and Kampot pepper \$24.00 / \$34.00

Suckling lamb ragù with orecchiette, charred rapini, spring peas and pangrattato \$25.00 / \$35.00

Linguine with seafood and Moreton Bay bug, chilli and garlic \$42.00 / \$54.00 

Main Courses

Crispy skin Cone Bay barramundi, potato and fennel röesti, sweetcorn custard, pickled mussels and crab bisque / \$52.00

Rare seared barbequed blue fin tuna with pea purée, smoked potato croquette, baby vegetables and apple and yuzu foam / \$52.00

Donovans classic beer-battered fish and house chips / \$47.00 

Wood roasted baby chicken with mushroom, grain, hazelnut fricassée, charred greens and roasted chicken broth / \$48.00

Old-fashioned chicken pie with mushrooms, a medley of vegetables, tarragon and a crisp pastry lid / \$49.00 

Slow cooked and smoked beef short ribs with celeriac purée, fricassée of local mushrooms and a Tasmanian pepperberry jus / \$52.00

Roasted butternut pumpkin, celeriac and broccolini with white bean purée, black lentils, cracked farro, broad beans and balsamic noisette / \$38.00

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, barbequed Spanish onions, green beans and mustard seeds / \$68.00

Dishes for Two

Whole roast duck with swede and cabbage gratin, radicchio, grilled pear, roquette salad and spiced duck jus / \$125.00 

Slow cooked Tasmanian lamb shoulder with chat potatoes, peas, pearl onions and blistered snow peas with chimichurri sauce and lamb jus / \$118.00

Side Orders

House chips with whole garlic and rosemary sea salt / \$13.00 

Cos leaves, parmesan shavings, lemon vinaigrette / \$13.00 

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

Steamed broccolini, green and butter beans with tonnato dressing and ricotta salata / \$14.00

Honey roasted Brussels sprouts with guanciale, lemon and Italian hazelnuts / \$14.00

Fire roasted cauliflowers with almond crema and a smoked almond, caper and golden raisin salsa / \$15.00

Prices include Goods and Services Tax of 10%.

On Public Holidays a 10% surcharge applies

 *Honouring our 22 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 / \$46.00

Dark chocolate fondant with a soft sour cherry centre, vanilla bean parfait, chocolate crumb and caramelised hazelnuts / \$23.00

Blueberry clafoutis and brown butter crumble with Buddha's hand and sheep's milk yoghurt sorbet / \$18.00

Valhrona 'Bahibé' chocolate tart: single origin milk chocolate from the Dominican Republic with salted vanilla gelato and a cocoa nib wafer / \$20.00

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

Pistachio gelato with salted honey sauce, cinnamon, pistachio and walnut praline / \$14.00

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
Morris 'Old Premium'		\$20.00

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

D'Ussé VSOP	30ml	\$11.50
St Agnes XO (Brandy)		\$12.50
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

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

Bertrand Kirsch Cherry	30ml	\$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 Della Sacca Italy		\$12.00
Amaro Montenegro		
Amaro Nonino Italy		\$15.00
Averna, Italy		\$12.00
Fernet Branca Italy		\$14.00
Liquore Strega Italy		

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