

BREAKFAST

BREAKFAST AVAILABLE FROM 7.30AM - 11.15AM

CROISSANT BENEDICT

Poached eggs, spinach, hollandaise sauce with

Bacon - 26

Salmon - 28 (A)

Buttered mushroom - 24

BREKKIE BURRITO - 24

Scrambled eggs, bacon, potato gems, spinach,
wrapped in a cheesy tortilla with sweet chilli
mayo

SMOKED SALMON BAGEL - 24

Lemon cream cheese, house pickled onions,
capers, dill fronds (A)

CHILLI SCRAMBLE - 24

Free range scrambled eggs, Indonesian flavours,
kaffir lime, avocado, pickled onions, cheese,
sourdough

Add bacon +4

COCONUT YOGHURT BOWL - 19

Coconut yoghurt topped with fresh berries,
Donovans toasted muesli, passionfruit
(Swap to Greek yoghurt)

BREKKIE PIZZETTA - 26

Tomato, mozzarella, mushroom, goats cheese,
spinach, poached egg

Add pork belly +6

WAFFLES - 23

House made buttermilk waffles, local banana,
berries, maple, icecream.

Upgrade to our specialty gelato +4

B & E PANINI - 19

Fried free range egg, bacon, mozzarella, house
pickled onions, spinach, sriracha, mayo on a
sesame panini

Load it with potato gems +4

ALL DAY TOASTIES

Served with potato crisps,
pickle, & shaved cheese

ADD POTATO GEMS +6

ADD SHOESTRING FRIES +6

MUSHROOM - 23

Buttered thyme mushrooms, caramelised
onion, Meredith's goats' feta, mozzarella cheese,
ground pepper, spinach

PULLED BEEF - 24

House pickles, hi-melt cheese, American
mustard, caramelised onions, smoky BBQ sauce,
w/ jalapeno gravy to dip

TURKEY CRANBERRY - 24

Turkey breast, brie, cranberry bacon jam

CHICKEN KATSU - 24

Panko crumbed chicken breast, mozzarella
cheese, tonkatsu sauce, kewpie mayo, pickled
cabbage

**Would you prefer our locally sourced artisan
thick-cut ciabatta for a more rustic experience,
or our classic toast cut sourdough?**

ADD TO YOUR MEAL

Bacon +7

Eggs +3.5

Mushrooms +6

Avocado +5

Sourdough (2) +6

SOMETHING BOOZY?

MIMOSA - 9

Sparkling topped with orange juice

PROSECCO - 12

Villa Jolanda Prosecco 200ml

Freshly Baked Daily - Have you checked out our cabinet



Gluten free



Vegetarian



Gluten free option



Vegan



Australian Seafood (entirely sourced from Australia)



Imported Seafood (entirely sourced internationally)



Mixed Seafood (contains both Australian and imported)

Our menu contains allergens and is prepared in a kitchen that handles nuts and gluten.

Whilst all reasonable efforts are taken to accommodate guest dietary requirements, we cannot guarantee that our food will be allergen free.
1.6% surcharge per card transaction, 10% surcharge on Sundays wage assist, 15% on public holidays supports staff penalty rates.

LUNCH

LUNCH AVAILABLE FROM 11.30AM - 2.00PM

CHICKEN NOURISH BOWL - 28

Panko crumbed chicken breast, avocado, pickled carrot, cabbage, cherry tomatoes, bang bang mayo, avocado

VEGAN NOURISH BOWL - 26

Maple roasted pumpkin, avocado, pickled cabbage, cherry tomatoes, salsa verde, nourishing greens, tamari seeds & nuts.

STICKY PORK BANH MI - 24

Crispy roll, Vietnamese-style pork, pickled carrot, lettuce, chilli, fresh coriander & Kewpie mayo

NASI GORENG - 24

Indonesian fried rice, garlic, kaffir lime, chilli, onion, sweet soy, fried egg, crispy shallots, prawn crackers. Mild or no chilli option

Chicken - 26

Pork - 27

SCHNITZEL CAESAR - 29

Panko crumbed schnitzel piled high with Caesar salad, house dressing, parmesan, extra virgin olive oil, pickled herbs.

Add shoestring fries +5

STEAK FRITES - 29

Our panini filled with scotch fillet, mozzarella, caramelised onion, garden greens, shoestring fries, jalapeno gravy

LOADED POTATO TOTS - 23

Crispy potato gems, pulled beef, cheese & bang bang mayo

ALL DAY TOASTIES

Served with potato crisps, pickle, & shaved cheese

ADD POTATO GEMS +6
ADD SHOESTRING FRIES +6

MUSHROOM - 23

Buttered thyme mushrooms, caramelised onion, Meredith's goats' feta, mozzarella cheese, ground pepper, spinach

PULLED BEEF - 24

House pickles, hi-melt cheese, American mustard, caramelised onions, smoky BBQ sauce, w/ jalapeno gravy to dip

TURKEY CRANBERRY - 24

Turkey breast, brie, cranberry bacon jam

CHICKEN KATSU - 24

Panko crumbed chicken breast, mozzarella cheese, tonkatsu sauce, kewpie mayo, pickled cabbage

Would you prefer our locally sourced artisan thick-cut ciabatta for a more rustic experience, or our classic toast cut sourdough?

ALL ITEMS AVAILABLE FOR TAKE AWAY

make it boozy

KINGTIDE BREWERY CRISPY LAGER 3.8% - 10

GREAT NORTHERN SUPERCRISSP 3.5% - 9

ANGOVE PROSECCO 200ML - 12

ANGOVE ORGANIC ROSE 187ML - 11

APEROL SPRITZ - 16

LIMONCELLO - 16

CHILLI MARGARITA - 20



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DRINKS

COFFEE |

Botero Coffee - Premium marco blend

	REG	LRG
PICCOLO	4.5	
ESPRESSO	4.5	
LONG BLACK, FLAT WHITE, CAPPUCCINO		
LATTE, CHAI LATTE, HOT CHOCOLATE	6	7

Soy, almond, oat, lactose free milk, flavoured syrups,
 extra shot +.70c

MATCHA LATTE	6	7
TUMERIC LATTE	6	7
BISCOFF LATTE	6	7
Add a shot of Coffee +		
ICED LONG BLACK	7	
ICED LATTE	7	

SPECIALTY ON ICE |

Add a shot of Coffee +1

Add cold foam +1

ICED MATCHA LATTE	8.5
ICED STRAWBERRY MATCHA LATTE	8.5
ICED BISCOFF LATTE	8.5

FINE LEAF TEA |

SMALL POT 6

English Breakfast, Earl Grey, Green, Peppermint,
 Organic Lemongrass Ginger, Berry, Infused Chai

AFFOGATO - 18

Two shots of espresso, Kahlua, served with 2 scoops of
 ice-cream

MOCHA AFFOGATO - 9.5

Two shots of espresso served with 2 scoops of
 chocolate ice-cream

SMOOTHIES |

Blended with milk + ice-cream

Banana & honey - 11

Mango - 11

Make it thick + 1

SIGNATURE |

LOADED BLUE COW ICED CHOCOLATE - 14

Blue cow chocolate gelato, chocolate sauce, topped w
 whipped cream, shaved chocolate

MILKSHAKES | - 9.5

Chocolate - caramel - strawberry - vanilla

Malt +0.50

Thickshake + 2

COLD PRESSED JUICE |

POURED OVER ICE

CLOUDY APPLE - 7.5

ORANGE - 7.5

GREEN - 7.5

Apple, cucumber, kale, spinach, lemon, parsley, celery

REFRESHER - 7.5

Watermelon, apple, cucumber, raspberry, lime

SPARKLING WINE |

LONG ROW CUVÉE BRUT

SOUTH AUSTRALIA

ANGOVE PROSECCO

VICTORIA

PIZZOLATTO PROSECCO

VENETO ITALY

GLASS BOTTLE
 200ml 750ml

12

12

42

GLASS BOTTLE
 187ml 750ml

ROSE |

ANGOVE ORGANIC ROSE

SOUTH AUSTRALIA

12

42

WHITE |

LONG ROW PINOT GRIGIO

SOUTH AUSTRALIA

LONG ROW CHARDONNAY

SOUTH AUSTRALIA

BRIDGEWOOD SAUVIGNON BLANC

MARLBOROUGH NZ

11

45

10

45

12

45

RED |

BRIDGEWOOD SHIRAZ

MCLAREN VALE

ANGOVE LITTLE BIRDIE PINOT NOIR

SOUTH AUSTRALIA

13

48

45

BEER |

COFFS KINGTIDE BREWERY CRISPY LAGER 3.8%

GREAT NORTHERN SUPERCRISP 3.5%

STONE & WOOD PACIFIC ALE 4.4%

CORONA 4.5%

HEAPS NORMAL QUIET XPA LESS THAN 0.5%

10

9

12

10

9

SPIRITS |

HOUSE SPIRITS WITH MIXER

11

SPRITZ |

APEROL SPRITZ

LIMONCELLO SPRITZ

16

16

COCKTAILS |

MARGARITA

MAKE IT A CHILLI MARGARITA?

20

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DONOVANS
Link
Eatery & Grounds

KIDS MENU

ALL DAY

TOAST/ SANDWICH + CONDIMENTS - 12

FRUIT TOAST - 12
Maple butter

YOGHURT + BANANA + BERRIES - 12

BACON & EGGS - 17.50
2 poached eggs, bacon on toast

WAFFLES - 14
Maple syrup + ice-cream

HAM + CHEESE TOASTIE - 12

CHICKEN NUGGETS & POTATO TOTS - 14

WHITING & POTATO TOTS - 14 ⓘ

ADD TO YOUR MEAL
Bacon +7
Eggs +3.5
Mushrooms +6
Avocado +5
Sourdough (2) +6

COLD PRESSED JUICE
CLOUDY APPLE - 7.5
ORANGE - 7.5

MILKSHAKE - 6
Chocolate
Caramel
Strawberry
Vanilla
Malt +0.50
Thickshake + 1

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