

SNACKS

Edamame, sea salt, star anise 8
Crispy chicken, buttermilk dressing 14
Baby squid, shichimi, aioli 14
Pecorino crumbed green olives, goats curd, aioli 13
Nigella, panko prawns, yuzu mayo 16
Salmon brandade, organic sour dough 15
Organic sour dough, South Burnett cold pressed olive oil, seaweed butter, garlic oil & caramelised balsamic 8



SMALL PLATES

Chicken parfait, 9dorf farm pasture raised chicken terrine, cured yolk, sour dough 25
Cured salmon, red grapes, shiso, labnah, watermelon, horseradish, caviar 25
Pork jowl, crispy pigs ears, sour apple, nettle, bacon dashi, bonito 25
Scallops, Mooloolaba spanner crab, cucumber, wakame, dill oil, yuzu jelly 26
Heirloom tomatoes, buffalo mozzarella, red grapes, pedro ximenez, sea spray, garlic oil 23



MAIN PLATES

Market fish, sea spray, spiced butter, baby vegetables 35
French oak smoked duck breast, salt baked beetroot, beetroot puree, burnt orange, raspberry powder, umeshu jus 39
Crispy chicken, nastursium pesto, miso beans, truffled mushroom sauce 35
Miso braised lamb shoulder, crepinette, colcannon, green sauce, buttermilk dressing 36
Black Onyx tri tip, crispy tendon, miso mustard, burnt eggplant, ale onions, buttermilk, warrigal greens 37
Roasted heirloom beetroot, beetroot custard, labnah, crispy beetroot 32
Organic pumpkin, buffalo mozzarella, Jacks honey, buttermilk, kale 31
Mushroom dumplings, green shallot, puffed quinoa, sesame ginger dressing 31
Sweet corn fritters, pickled baby beets, UB's Farm heirloom tomatoes, baby cos, sesame ginger dressing 29



SHARE PLATES

Crispy pork belly, apple glaze, ruby cabernet jus 72
12 hour brisket, chimichurri, ruby cabernet jus 72
Served with your choice of 2 sides



SIDE PLATES

Broccolini, kale, green beans 8
Potato whip 8
Chips, aioli 8
Leaf salad, sesame ginger dressing 8
Heirloom tomato, buffalo mozzarella, garden herbs 10

DESSERT PLATES

Burnt pineapple, dulce de leche, cultured crème, macadamia crumble, cocoa nibs 15
“Beehive” Jacks fresh honey comb, fennel pollen, honey ice-cream, chocolate soil,
honey puffed corn 15

Ricotta doughnuts, salted caramel, hot chocolate, praline, yuzu curd, biscuit 15

Soft centred chocolate fondant, salted caramel, strawberries, French Kiss ice-cream 15

Buttermilk ice cream, spiced crumb, blood orange, yuzu marshmallows, meringue, citrus gel 15

Candied fennel, raspberry sorbet, raspberry crumble, liquorice powder, raspberry jelly 15

Liqueur affogato, your choice of liqueur or port 14

Chefs chocolate truffles 3

(Choice of Salted caramel, Baileys, Hazelnut, Cointreau, Macadamia rocky road)



CHEESE & CHARCUTERIE SELECTION

We are passionate about looking after our farmers and choose to use White Gold Creamery to supply all of our cheeses except the Chevre. They use single origin milk from the Gold Coast hinterland and pay the farmers premium prices. They make their cheese with passion and skill and we hope you enjoy them as much as we do.

60 gram serves with seasonal treats including date port & pistachio paste, fresh fruit,
Jack’s fresh honey comb, quince paste, crackers, house made crisps
1 cheese 20 2 cheese 25 3 cheese 30

Broadwater Blue (creamy with a smooth lingering finish)

Mountain Bries (soft ripened Brie style cheese with a bloomy rind)

Beechmont (alpine style cheese between an Emmantaler & Parmesan with an earthy rind)

Lost World Valley Cheddar (clothbound & aged on QLD hoop pine)

add \$2 for this specialty cheese

Crème Quartet (a must for all lovers of triple cream brie, this one is out to impress)

add \$2 for this specialty cheese

Chevre (a mild creamy goats cheese)

EXTRAS

Fennel sopressa 5

Serrano 6

Truffle mascarpone peppers 6

Mixed marinated olives 5

Pickled peppers & cornichons 4



OCEAN VIEW ESTATES

WINERY, BREWERY, RESTAURANT & COTTAGES

Head Chef Tony Tierney and Chief Wine Maker/Owner Thomas Honnef have put together a selection of Tony's favourite dishes matched with Thomas' hand selected wines to create a four and six course degustation option to delight the most discerning palates, or for those who just can't make up their minds! Sit back and enjoy.

FOUR COURSE DEGUSTATION \$85pp/\$104pp with matching wine

Scallops, Mooloolaba spanner crab, cucumber, wakame, dill oil, yuzu jelly
Paired with 2014 Wild Fermented Chardonnay

Pork jowl, crispy pigs ears, sour apple, nettle, bacon dashi, bonito
Paired with 2015 Viognier

Black Onyx Tri tip, crispy tendon, miso mustard, burnt eggplant, ale onions, buttermilk,
warrigal greens
Paired with 2015 Ruby Cabernet

Candied fennel, raspberry sorbet, raspberry crumble, liquorice powder, raspberry jelly
Paired with 2013 OV Gold

sunwined

SIX COURSE DEGUSTATION \$115pp/\$145pp with matching wine

Heirloom tomatoes, buffalo mozzarella, red grapes, pedro ximenez, sea spray, garlic oil
Paired with 2015 Sparkling Chardonnay

Scallops, Mooloolaba spanner crab, cucumber, wakame, dill oil, yuzu jelly
Paired with 2014 Wild Fermented Chardonnay

Pork jowl, crispy pigs ears, sour apple, nettle, bacon dashi, bonito
Paired with 2014 Reserve Viognier

French oak smoked duck breast, salt baked beetroot, beetroot puree, burnt orange, raspberry
powder, umeshu jus
Paired with 2015 Unwound Shiraz

Black Onyx Tri tip, crispy tendon, miso mustard, burnt eggplant, ale onions, buttermilk,
warrigal greens
Paired with 2015 Ruby Cabernet

Candied fennel, raspberry sorbet, raspberry crumble, liquorice powder, raspberry jelly
Paired with 2012 OV Gold

sunwined

LUNCH SPECIALS
(NOT AVAILABLE SUNDAYS OR PUBLIC HOLIDAYS)

- Crispy chicken, buttermilk dressing, sesame ginger salad 24
Sour dough fillet sandwich, onion jam, grilled mushroom, jarlsberg, garlic kombu butter, salad,
chips 25
Nigella, panko crusted prawn salad, yuzu mayo (4prawns) 25 (8 prawns) 34
Sweet corn fritters, leaf salad, sesame ginger dressing 22
Soft shell crab, Vietnamese mint, coriander, bean sprouts, spicy eggplant, lime 26
Slow cooked beef cheek, potato whip, beans, onion jam 29



FOR THE KIDS
(under 15yo)

- Crumbed fish, chips, salad 14
Crispy fried chicken, chips, salad 14
Steak burger, chips 14
Bowl of fries, tomato sauce 5

Ice-cream, topping (chocolate, caramel, strawberry, vanilla) 5
Ice-cream surprise (vanilla ice-cream laden with chopped lollies & chocolates) 7



MORNING/AFTERNOON TEA

We serve lunch from 11.30am until 2.30pm. Outside of these times you are welcome to order morning and afternoon tea from the selection below

SOMETHING SAVOURY

- Organic sour dough, South Burnett cold pressed olive oil, seaweed butter, garlic oil &
caramelised balsamic 8
Salmon brandade, organic sour dough 15
Cheese & Charcuterie Selection (see previous page)

SOMETHING FOR THE SWEET TOOTH

- Fresh scones, jam, cream 7
Lemon curd tart 7
Assorted biscuits 4
Chef's chocolate truffles 2
(Choice of Salted caramel, Baileys, Hazelnut, Cointreau, Macadamia rocky road)



BREAKFAST MENU
(Saturday & Sunday only 8.30-10.30)

Proudly supporting 9Dorf Farm pasture raised chicken eggs for all of our breakfast menu.

- OVE Big breakfast, smokey bacon, chipolatas, confit tomato, roasted mushroom, fried eggs, rocket, organic sour dough, farmhouse relish 23
Eggs benedict, serrano or smoked salmon, organic sour dough, rocket, hollandaise 22
Scrambled eggs, organic sour dough, farmhouse relish, rocket 18
Baked eggs, chorizo, red onion, UB's Farm cherry tomatoes, sumac yoghurt 22
62 Degree eggs, smokey bacon, roasted mushrooms, confit tomato, organic sour dough 21
Black pudding, fried quail eggs, goat's curd, farmhouse relish 21
Persian feta, avocado, smoked salmon, organic sour dough, herbs 22
Toasted Muesli, vanilla honey yoghurt, almonds, fresh berries, berry compote 12
Organic Apricot & Walnut Raisin Toast, Jack's honey, White Gold Creamery butter 10
Grilled White Gold Creamery halloumi, roasted mushrooms, confit tomato, organic sour dough, rocket 21

PANCAKES

- Caramelised banana, salted caramel, vanilla ice cream 17
Maple syrup, crispy bacon, vanilla ice cream 17
Berries, vanilla ice cream, berry coulis 16

EXTRAS

- Smokey bacon 5
Serrano 5
Smoked salmon 5
Eggs 5
Mushrooms 5
Confit tomato 4
Sour dough 3
Hollandaise 2
Tomato relish 2

FOR THE KIDS

(under 15yo)

- Pancake, ice-cream, maple syrup 12
Scrambled Egg, Toasted Turkish Bread 12
Cheese Toastie 6

sunwined