

SNACKS

- Edamame, sea salt, star anise ^{gf df vn} 8
Crispy chicken, buttermilk dressing ^{gf} 14
Baby squid, shichimi, aioli ^{gf df} 14
Pecorino crumbed, goats curd stuffed green olives, aioli 13
Local nigella, panko prawns, yuzu mayo ^{df} 16
Salmon brandade, yuzu mayo, dill, organic sour dough ^{df} 16
Organic sour dough, South Burnett cold pressed olive oil, cultured butter 8



SMALL PLATES

- Chicken parfait, 9dorf farm pasture raised chicken terrine, cured yolk, sour dough 25
Yuzu cured salmon, avocado, scampi caviar, red grapes, horseradish, shiso ^{gf} 25
Pork jowl, crispy pigs ears, sour apple, nettle puree, bacon dashi, bonito ^{gf df} 25
Scallops, apple, golden shallot & hock puree, Mooloolaba spanner crab, pepitas ^{gf} 26
Woodford mushroom toast, truffle, organic sour dough, balsamic reduction 24
Roasted Heirloom tomato, Little White Goat feta, sea vegetables,
baby beetroot, LiraH Vinegar ^{gf} 23



MAIN PLATES

- Market fish, tempura eggplant, ponzu dressing, sea vegetables, yuzu mayo 35
Black Onyx tri tip, burnt pumpkin, crispy tendon, Jerusalem artichoke, Warrigal greens,
miso mustard ^{gf} 38
French oak smoked duck breast, burnt honey, charred broccolini, port reduction,
macadamia 39
Crispy chicken, ramen broth, slow cooked egg, toasted nori ^{df} 35
Miso braised lamb shoulder crepinette, gelette potato, Brussel sprouts, Lebanese cress,
crushed peas, brown butter sauce ^{gf} 36
Mushroom dumplings, green shallot, puffed quinoa, sesame ginger dressing,
soy caramel, yuzu mayo, shichimi ^{df} 32
Bauer's organic potato gnocchi, burnt butter, pecorino, nori 32
Roasted Swiss brown mushrooms, pearl barley, agadashi tofu, soft herbs ^{df vn} 32
Honey roasted baby carrots, buttermilk, jacks honeycomb, dill, sesame ^{gf} 32



SHARE PLATES

- Crispy pork belly, apple glaze, ruby cabernet jus ^{gf df} 72
12 hour brisket, chimichurri, ruby cabernet jus ^{gf df} 72
Served with your choice of 2 sides



SIDE PLATES

- Broccolini, kale, green beans ^{gf} 8
Potato whip ^{gf} 8
Chips, aioli ^{gf df vn} 8
Leaf salad, sesame ginger dressing ^{gf df vn} 8
Heirloom tomato, buffalo mozzarella, garden herbs ^{gf} 10
Colcannon, potato whip, kale, bacon, caramelised onion ^{gf} 10

DESSERT PLATES

“Beehive” Jacks fresh honey comb, fennel pollen, honey ice-cream, chocolate soil,
honey puffed corn 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 *df* 15

“The Lamington,” choc sponge, raspberry gel, toasted coconut, coconut sorbet, Jersey cream,
Vintage Ruby 15

Macadamia ice cream, honeycomb, local strawberries, crème fraiche *gf* 15

Liqueur affogato, your choice of liqueur *gf* 15

(Choice of Baileys, Frangelico, Drambuie, Chambord, Kahlua or Amaretto)

Chefs chocolate truffles *gf* 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 cow's milk cheeses they use single origin milk from the Gold Coast Hinterland and pay the farmers premium prices.

The Goats cheese is produced by Little White Goat, just down the hill at Wamuran.

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)

Darlington (sweet, buttery with lengthy flavour. Based on an Edam style cheese put
through a wild ferment)

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

Little White Goat (marinated goats curd Persian feta, Wamuran)

EXTRAS

Fennel Sopressa 5

Serrano 6

Mixed marinated olives 5

Roasted peppers & cornichons 4



OCEAN VIEW ESTATES

W I N E R Y , B R E W E R Y , R E S T A U R A N T & C O T T A G E S

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, apple, golden shallot puree, Mooloolaba spanner crab, pepitas
Paired with 2015 Wild Fermented Chardonnay

Roasted Heirloom tomato, Little White Goat feta, sea vegetables, baby beetroot, balsamic
Paired with 2017 Viognier

Black Onyx tri tip, burnt pumpkin, crispy tendon, Jerusalem artichoke, Warrigal greens,
miso mustard
Paired with 2012 OV Cabernet

Macadamia ice cream, honeycomb, local strawberries, crème fraiche
Paired with 2016 Luscious Harvest

sunwined

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

Yuzu cured salmon, avocado, scampi caviar, red grapes, horseradish, shiso
Paired with 2016 Unwound Sparkling Chardonnay

Scallops, apple, golden shallot puree, Mooloolaba spanner crab, pepitas
Paired with 2015 Wild Fermented Chardonnay

Roasted Heirloom tomato, Little White Goat feta, sea vegetables, baby beetroot, balsamic
Paired with 2017 Viognier

French oak smoked duck breast, burnt honey, charred broccolini, port reduction, macadamia
Paired with 2015 Unwound Shiraz

Black Onyx tri tip, burnt pumpkin, crispy tendon, Jerusalem artichoke, Warrigal greens,
miso mustard
Paired with 2012 OV Cabernet

Macadamia ice cream, honeycomb, local strawberries, crème fraiche
Paired with 2016 Luscious Harvest

*Please note that Degustation must be ordered by the entire table

LUNCH SPECIALS
(NOT AVAILABLE SUNDAYS OR PUBLIC HOLIDAYS)

- Crispy chicken, buttermilk dressing, sesame ginger salad ^{gf} 24
Sour dough fillet sandwich, onion jam, grilled mushroom, Jarlsberg, garlic kombu butter,
salad, chips 25
Nigella, panko crusted prawn salad, yuzu mayo (4prawns) ^{df} 25
Sweet corn fritters, pickled baby beets, UB's Farm heirloom tomatoes, baby cos,
sesame ginger dressing ^{df} 29
Soft shell crab, Vietnamese mint, coriander, bean sprouts, spicy eggplant, lime ^{gf df} 26
Slow cooked beef cheek, potato whip, beans, onion jam ^{gf} 29



FOR THE KIDS
(under 15yo)

- Crumbed fish, chips, salad ^{df} 14
Crispy fried chicken, chips, salad ^{gf df} 14
Steak burger, chips 14
Bowl of fries, tomato sauce ^{gf df} 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 3
(Choice of Salted caramel, Baileys, Hazelnut, Cointreau, Macadamia rocky road)



BREAKFAST MENU
(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 ^{gf} 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
- "Little White Goat" Persian feta, avocado, smoked salmon, organic sour dough, herbs 22
- Toasted Muesli, vanilla honey yoghurt, almonds, fresh berries, berry compote ^{gf} 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