

# OCEAN VIEW ESTATES

WINERY, BREWERY, RESTAURANT & COTTAGES

## FOUR COURSE DEGUSTATION

Scallops, apple, golden shallot & hock puree,  
Mooloolaba spanner crab, pepitas

**~Paired with 2015 Wild Fermented Chardonnay~**

Vibrant and well balanced, this delicate meal is complimented by the subtle fruit flavour of the Chardonnay.



Roasted Heirloom tomato, Little White Goat feta,  
sea vegetables, baby beetroot, LiraH Vinegar

**~Paired with 2017 Viognier~**

The creamyness of the Persian style feta and sweetness of the tomatoes is enhanced by the brightness of this crisp aromatic style Viognier



Black Onyx tri tip, burnt pumpkin, crispy tendon, Jerusalem artichoke, Warrigal greens, miso mustard

**~Paired with 2016 Unwound Merlot~**

This tender rich cut of beef with the pungency of the miso mustard is complimented by the lighter style of Merlot represented in our 2016 vintage.



Macadamia ice cream, honeycomb, local strawberries,  
crème fraiche

**~Paired with 2016 Luscious Harvest~**

Estate crafted macadamia ice cream and fresh honeycomb is complimented by the apricot and pear notes of the 2016 vintage Luscious Harvest.

*sunwined*

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## SIX COURSE DEGUSTATION

Yuzu cured salmon, avocado, scampi caviar, red grapes,  
horseradish, shiso

### ~Paired with 2016 Unwound Sparkling Chardonnay~

Vibrant and well balanced, the sweet and savoury elements  
in this delicate dish are complimented by the fresh fruitiness  
of the Sparkling Chardonnay.



Scallops, apple, golden shallot & hock puree,  
Mooloolaba spanner crab, pepitas

### ~Paired with 2015 Wild Fermented Chardonnay~

Vibrant and well balanced, this delicate meal is  
complimented by the subtle fruit flavour of the  
Chardonnay.



Roasted Heirloom tomato, Little White Goat feta,  
sea vegetables, baby beetroot, LiraH Vinegar

### ~Paired with 2017 Viognier~

The creamyness of the Persian style feta and sweetness  
of

the tomatoes is enhanced by the brightness of this crisp  
aromatic style Viognier.

*unwound*

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French oak smoked duck breast, burnt honey,  
charred broccolini, port reduction, macadamia

## ~Paired with 2015 Unwound Shiraz~

The lightly smoked duck in this dish is full of flavour,  
richness and texture from the port reduction and crispy  
macadamia crusted tenderloin.

The sweet smoothness of our 2015 Shiraz is a perfect  
match



Black Onyx tri tip, burnt pumpkin, crispy tendon, Jerusalem  
artichoke, Warrigal greens, miso mustard

## ~Paired with 2016 Unwound Merlot~

This tender rich cut of beef with the pungency of the miso  
mustard is complimented by the lighter style of Merlot  
represented in our 2016 vintage.



Macadamia ice cream, honeycomb, local strawberries,  
crème fraiche

## ~Paired with 2016 Luscious Harvest~

Estate crafted macadamia ice cream and fresh honeycomb  
is complimented by the apricot and pear notes of the 2016  
vintage Luscious Harvest.

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