

# 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

- Edamame, sea salt, star anise(*gf,df,vn*) 8
- Pecorino crumbed, goats curd stuffed green olives, aioli 13
- Organic sour dough, South Burnett cold pressed evo, balsamic reduction, garlic kombu butter 9  
*(Can be served with Gluten Free bread and served without butter for df,vn)*
- Salmon brandade, yuzu mayo, dill, organic sour dough(*df*) 16  
*(Can be served with Rice Crackers to be served gf)*
- Chicken liver parfait, 9dorf farm pasture raised chicken terrine, cured yolk, sour dough 25  
*(Can be served with gluten free bread for gf)*
- Soft shell crab, Vietnamese mint, coriander, bean sprouts, spicy eggplant, lime(*gf,df*) 25
- Yuzu cured salmon, avocado, scampi caviar, red grapes, horseradish, shiso(*gf*) 25  
*(Can be served with fresh avocado to be made df)*
- Scallops, apple, golden shallot & hock puree, Mooloolaba spanner crab, pepitas(*gf*) 26
- Roasted Heirloom tomato, Little White Goat feta, sea vegetables, baby beetroot(*gf*) 23  
*(Can be served without the feta to be made df/vn)*
- Karage chicken, heirloom carrots, buttermilk, Jack's honey, sesame(*gf*) 24  
*(Can be served with Aioli to be made df)*
- Nigella, panko Moreton Bay prawns, yuzu mayo, edamame, pickles, sesame ginger dressing(*df*) 25
- Sweet corn fritters, pickled baby beets, UB's Farm heirloom tomatoes, baby cos, sesame  
ginger dressing(*df*) 24 *(Can be served without aioli to be made Vegan)*
- Slow cooked beef cheek, potato whip, beans, onion jam(*gf*) 30
- Sourdough fillet Sandwich, rib fillet, mushrooms, jarlsberg, fresh pickled beets, onion jam, cos  
caper & crumb salad, chips, aioli 31
- Market fish, tempura eggplant, ponzu dressing, sea vegetables, yuzu mayo(*df*) 35  
*(Can be served with eggplant coated in potato starch for Gluten Free)*
- Black Onyx tri tip beef, burnt pumpkin, crispy tendon, Jerusalem artichoke, Warrigal greens,  
miso mustard(*gf*) 38  
*(Can be served without dairy added to be made Dairy Free)*
- French oak smoked duck breast, burnt honey, charred broccolini, port reduction, macadamia 39  
*(Can be served gf,df if served without the macadamia crusted tenderloin)*
- Crispy chicken, ramen broth, slow cooked egg, toasted nori(*df*) 35  
*(Can be served with bean sprouts to be made gf)*
- Miso braised lamb shoulder crepinette, galette potato, Brussel sprouts, Lebanese cress,  
crushed peas, brown butter sauce(*gf*) 36
- Mushroom dumplings, shallot, puffed quinoa, sesame ginger dressing, yuzu mayo(*df,v*) 32  
*(Can be served without Aioli to be made Vegan)*
- Bauer's organic potato gnocchi, burnt butter, pecorino, pesto, nori(*v*) 32
- Roasted Swiss brown mushrooms, pearl barley, agadashi tofu, soft herbs(*df,vn*) 32

Please inform your wait staff member of any specific dietary requirements

SHARE FOR 2 Crispy pork belly, apple glaze, cabernet jus, potato whip, seasonal greens(gf,df)72  
SHARE FOR 2 12 hour brisket, chimichurri, cabernet jus, potato whip, seasonal greens(gf,df) 72

Broccolini, kale, green beans, Brussel sprouts, lemon butter(v,gf) 12

*(Can be served without butter to be made df, vn)*

Potato whip(gf,v) 9

Chips, aioli(gf,df,vn) 8

Cos, crispy capers, garlic crumb, buttermilk dressing(v) 12

*(Can replace buttermilk with sesame ginger dressing for df, vn)*

*(ask for quinoa to replace crumb for gf)*

Honey roasted baby carrots, buttermilk, jacks honey, toasted sesame(gf) 15

*(Can be made buttermilk for df, vn)*

Colcannon, potato whip, kale, bacon, caramelised onion(gf) 13

## DESSERT PLATES

“Beehive” Jacks fresh honey comb, fennel pollen, honey ice-cream, chocolate soil,  
honey puffed corn(v) 15

*(Can be made without Chocolate Soil to be Gluten Free)*

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

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

*(Can be made without Spiced Crumb to be Gluten Free)*

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

*(Can be made without Chocolate Soil to be Gluten Free)*

*(Can be made without cream to be made Dairy Free)*

*(Can be made without cream and raspberry jelly to be made Vegan)*

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

Macadamia ice cream, honeycomb, local strawberries, crème fraiche(gf,v) 15

Liqueur affogato, your choice of liqueur (gf,v)15

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

Chefs chocolate truffles(gf,v) 3

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

## CHEESE & CHARCUTERIE SELECTION *(Can be served with rice crackers to made Gluten Free)*

### FOR THE KIDS (under 15yo)

Crumbed fish, chips, cherry tomato, herbs, aioli 16

Karage chicken, chips, cherry tomato, herbs, aioli(gf)16

Steak burger, chips 16

Fries, tomato sauce(gf,df) 5

Ice-cream, topping (chocolate, caramel, strawberry, vanilla)(gf) 5

Ice-cream surprise (vanilla ice-cream laden with chopped lollies & chocolates)(gf) 7

# 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

## BREAKFAST MENU (Sunday only 8.30-10.30)

		Champagne Bar			
Sparkling Chardonnay	9.5	w strawberries	10	w OJ	8.5
Sparkling Reflections	9.5	w raspberries	10	w blood orange	8.5

- OVE Big breakfast, smoky bacon, chipolatas, confit tomato, roasted mushroom, fried eggs, rocket, organic sour dough, farmhouse relish (gf) 23
- Eggs benedict, serrano or smoked salmon, organic sour dough, rocket, hollandaise(gf) 22
- Scrambled eggs, organic sour dough, farmhouse relish, rocket(gf, df) 18
- Baked eggs, chorizo, red onion, Cherry tomatoes, sumac yoghurt(gf,df) 22
- 62 Degree eggs, smoky bacon, roasted mushrooms, confit tomato, organic sour dough(gf,df) 21
- Black pudding, fried eggs, goat's curd, farmhouse relish(gf) 21
- Mushroom Toast, organic sourdough, truffle, herbs(gf) 18
- "Little White Goat" Persian feta, avocado, smoked salmon, organic sour dough, herbs(gf) 22
- Grilled White Gold Creamery halloumi, roasted mushrooms, confit tomato, organic sour dough, rocket(gf) 21
- Toasted Muesli, vanilla honey yoghurt, almonds, fresh berries, berry compote(gf,df) 14
- Organic Apricot & Walnut Raisin Toast, Jack's honey, butter 10

*Gluten Free Option - All these breakfast options can be served with gluten free toast in place of Organic Sour Dough*  
*Dairy Free Option - All these breakfast options can be served/cooked without dairy upon request and any containing confit tomato and farmhouse relish can be substituted with grilled heirloom tomatoes.*

## 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 3, Tomato relish 2, Avocado 5

## FOR THE KIDS

(under 15yo)

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

Please inform your wait staff member of any specific dietary requirements