

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 8

Pecorino crumbed, goats curd stuffed green olives, aioli 13

Organic sour dough, South Burnett cold pressed evo, balsamic reduction, garlic kombu butter 9

Salmon brandade, yuzu mayo, dill, organic sour dough 16

Chicken parfait, 9dorf farm pasture raised chicken terrine, cured yolk, sour dough 25

Soft shell crab, Vietnamese mint, coriander, bean sprouts, spicy eggplant, lime 25

Yuzu cured salmon, avocado, scampi caviar, red grapes, horseradish, shiso 25

Scallops, apple, golden shallot & hock puree, Mooloolaba spanner crab, pepitas 26

Roasted Heirloom tomato, Little White Goat feta, sea vegetables, baby beetroot 23

Karaage chicken, heirloom carrots, buttermilk, Jack's honey, sesame 24

Nigella, panko Moreton Bay prawns, yuzu mayo, edamame, pickles, sesame ginger dressing 25

Sweet corn fritters, pickled baby beets, UB's Farm heirloom tomatoes, baby cos,
sesame ginger dressing 24

Slow cooked beef cheek, potato whip, beans, onion jam 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 35

Black Onyx tri tip beef, burnt pumpkin, crispy tendon, Jerusalem artichoke, Warrigal greens,
miso mustard 38

French oak smoked duck breast, burnt honey, charred broccolini, port reduction, macadamia 39

Crispy chicken, ramen broth, slow cooked egg, toasted nori 35

Miso braised lamb shoulder crepinette, galette potato, Brussel sprouts, Lebanese cress,
crushed peas, brown butter sauce 36

Mushroom dumplings, shallot, puffed quinoa, sesame ginger dressing, yuzu mayo 32

Bauer's organic potato gnocchi, burnt butter, pecorino, pesto, nori 32

Roasted Swiss brown mushrooms, pearl barley, Agedashi tofu, soft herbs 32

SHARE FOR 2 Crispy pork belly, apple glaze, cabernet jus, potato whip, seasonal greens 72

SHARE FOR 2 12 hour brisket, chimichurri, cabernet jus, potato whip, seasonal greens 72

Broccolini, kale, green beans, Brussel sprouts, lemon butter 12

Potato whip 9

Chips, aioli 8

Cos, crispy capers, garlic crumb, buttermilk dressing 12

Honey roasted baby carrots, buttermilk, jacks honey, toasted sesame 15

Colcannon, potato whip, kale, bacon, caramelised onion 13

Please inform your wait staff member of any specific dietary requirements

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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 15
- “The Lamington,” choc sponge, raspberry gel, toasted coconut, coconut sorbet, Jersey cream,
Vintage Ruby 15
- Macadamia ice cream, honeycomb, local strawberries, crème fraiche 15
- Liqueur affogato, your choice of liqueur 15
(Choice of Baileys, Frangelico, Drambuie, Chambord, Kahlua or Amaretto)
- 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 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 Emmentaler & 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, basil pesto 5

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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 2016 Unwound Merlot

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 2016 Unwound Merlot

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

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

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FOR THE KIDS

(under 15yo)

Crumbed fish, chips, cherry tomato, herbs, aioli 16
Karaage chicken, chips, cherry tomato, herbs, aioli 16
Steak burger, chips 16
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 3.00pm. 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 evo, balsamic syrup, garlic kombu butter 9
Salmon brandade, organic sour dough 16
Cheese & Charcuterie Selection (see previous page)

SOMETHING FOR THE SWEET TOOTH

Fresh scones, jam, cream 7
Lemon curd tart 7
Chocolate hazelnut torte 8
Chef's chocolate truffles 3
(Choice of Salted caramel, Baileys, Hazelnut, Cointreau, Macadamia rocky road)

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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 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, Cherry tomatoes, sumac yoghurt 22

62 Degree eggs, smoky bacon, roasted mushrooms, confit tomato, organic sour dough 21

Black pudding, fried eggs, goat's curd, farmhouse relish 21

Mushroom Toast, organic sourdough, truffle, herbs 18

"Little White Goat" Persian feta, avocado, smoked salmon, organic sour dough, herbs 22

Grilled White Gold Creamery halloumi, roasted mushrooms, confit tomato, organic sour dough, rocket 21

Toasted Muesli, vanilla honey yoghurt, almonds, fresh berries, berry compote 14

Organic Apricot & Walnut Raisin Toast, Jack's honey, butter 10

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

FOR THE KIDS

(under 15yo)

Pancake, ice-cream, maple syrup 12

Scrambled Egg, Toasted Turkish Bread 12

Cheese Toastie 6

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