

# OCEAN VIEW ESTATES

WINERY, BREWERY, RESTAURANT & COTTAGES

## SPECIFIC DIETARY REQUIREMENTS MENU

Edamame, sea salt, star anise(*gf,df,vn*) 8

Pecorino crumbed, goats curd stuffed green olives, aioli(*v*) 13

Organic sour dough, South Burnett cold pressed evo, balsamic reduction, garlic kombu butter(*v*) 9  
*(Can be served with Gluten Free bread for gf and served without butter for df,vn)*

Salmon brandade, yuzu mayo, dill, organic sour dough(*df*) 16

*(Can be served with Rice Crackers or gluten free bread to be served gf)*

Crispy beef tendon, salt & vinegar(*gf,df*) 8

### ENTRÉE

Chicken 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

Beetroot cured salmon, yuzu, avocado, red grapes, wild scampi caviar, horseradish,  
crispy beetroot(*gf*) 25

*(Can be served with fresh avocado to be made df)*

Scallops, apple, ramen shallot foam, Mooloolaba spanner crab, pepitas, apple caramel (*gf*)26

Black Onyx tri tip tartare, ponzu, 9dorf farm yolk, cornichons, nori powder(*gf,df*)26

Little White Goat feta, roasted local tomatoes, dried raspberry, wakame, raspberry vinegar(*v,gf*) 23

*(Can be served without the feta to be made df/vn)*

Karaage chicken, lotus root, edamame, pickles, sweet and sour dressing, yuzu mayo(*gf,df*) 24

Grilled Moreton Bay prawns, yuzu kosho, sugar loaf, baby turnip, sesame, seaweed butter(*gf*) 25

*(Can be served without seaweed butter to be made df)*

Sweet corn fritters, pickled baby beets, local heirloom tomatoes, baby cos,  
sesame ginger dressing(*v,df*) 24

*(Can be served without aioli to be made Vegan)*

### MAIN

Market fish, shaved fennel, labna, pickled kelp, sea vegetables, squid ink, ponzu dressing(*gf*) 35

*(Can be served without labna to be made dairy free)*

Black Onyx tri tip beef, charred onion, crispy tendon, brussel sprouts, horseradish, warrigal greens,  
miso mustard ruby cab jus(*gf,df*) 38

French oak smoked duck breast, carrot puree, buttermilk, honey roasted dutch carrots,  
dill, tawny port jus 39

*(Can be served without buttermilk and carrots will not be cooked in butter to be made dairy free)*

Crispy chicken breast, spring vegetables, tempura shiitake, ramen, jus(*df*) 35

*(Can be served with grilled shiitake mushrooms to be made gf)*

Miso braised lamb shoulder crepinette, charred eggplant, miso, roasted cabbage, pea tendrils(*gf,df*) 36

Slow cooked beef cheek, potato whip, seasonal greens, onion jam(*gf*) 30

Sourdough fillet sandwich, rib fillet, mushrooms, jarlsberg, fresh pickled beets, onion jam, cos caper  
& crumb salad, chips, aioli 31

Mushroom dumplings, shallot, edamame, pickles, ponzu dressing, sriracha mayo(*v,df*) 32

*(Can be served without mayo to be made Vegan)*

Bauer's organic potato gnocchi, burnt butter, pecorino, pesto, nori(*v*) 32

Roasted Swiss brown mushroom, white onion puree, agedashi tofu, fermented chilli,  
macadamia(*gf,df,vn*) 32

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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

## SIDES

Broccolini, kale, green beans, Brussel sprouts, lemon butter(v,gf) 12  
*(Can be served without butter to be made df, vn)*

Potato whip(v,gf) 9

Chips, aioli(v,gf,df) 8  
*(Can be served without aioli to be made vn)*

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 15  
*(Can be made buttermilk for df, vn)*

## DESSERT

“Beehive” Jacks fresh honey comb, fennel pollen, honey ice-cream, chocolate soil,  
honey puffed corn(v) 15  
*(Can be made without Chocolate Soil for gf)*

Soft centred chocolate fondant, salted caramel, doughnut ice cream, buttered popcorn(v) 15

Candied beetroot, Little White Goats milk sorbet, oatcake, meringue, raspberry(v) 15  
*(Can be made without Oatcake to be Gluten Free)*  
*(Can be made without goats milk sorbet & meringue & add Raspberry/coconut sorbet to be Vegan)*

Raspberry Sorbet, umeshu red fruits, compressed watermelon, strawberry, grape, raspberry  
powder, chocolate mint(gf,df,vn) 15

Chai spiced roasted pineapple, shortbread, coconut sorbet, blueberry, yuzu marshmallow(v) 15  
*(Can be made without shortbread to be Gluten & Dairy Free)*  
*(Can be made without shortbread & marshmallows to be Vegan)*

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

Liqueur affogato, your choice of liqueur(v) 15  
*(Choice of Baileys, Frangelico, Drambuie, Chambord, Kahlua or Amaretto)*

Chefs chocolate truffles(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

### MORNING & AFTERNOON TEA

Fresh scones, jam, cream 7

Lemon curd tart 7

Chocolate hazelnut torte (gf) 8

Hazelnut date torte (gf,df,vn) 9

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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 (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

- Smoky 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