

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

Crispy beef tendon, salt & vinegar 8

ENTRÉE

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

Beetroot cured salmon, yuzu, avocado, red grapes, wild scampi caviar, horseradish, crispy beetroot 25

Scallops, apple, ramen shallot foam, Mooloolaba spanner crab, pepitas, apple caramel 26

Black Onyx tri tip tartare, ponzu, 9dorf farm yolk, cornichons, nori powder 26

Little White Goat feta, roasted local tomatoes, dried raspberry, wakame, raspberry vinegar 23

Karaage chicken, lotus root, edamame, pickles, sweet and sour dressing, yuzu mayo 24

Grilled Moreton Bay prawns, yuzu kosho, sugar loaf, baby turnip, sesame, seaweed butter 25

Sweet corn fritters, pickled baby beets, local heirloom tomatoes, baby cos, sesame ginger dressing 24

MAIN

Market fish, shaved fennel, labna, pickled kelp, sea vegetables, squid ink, ponzu dressing 35

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

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

Crispy chicken breast, spring vegetables, tempura shiitake, ramen, jus 35

Miso braised lamb shoulder crepinette, charred eggplant, miso, roasted cabbage, pea tendrils 36

Slow cooked beef cheek, potato whip, seasonal greens, onion jam 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 32

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

Roasted Swiss brown mushroom, white onion puree, agedashi tofu, fermented chilli, macadamia 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

SIDES

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

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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, doughnut ice cream, buttered popcorn 15

Candied beetroot, Little White Goats milk sorbet, oatcake, meringue, raspberry 15

Raspberry Sorbet, umeshu red fruits, compressed watermelon, strawberry, grape, raspberry powder, chocolate mint 15

Chai spiced roasted pineapple, shortbread, coconut sorbet, blueberry, yuzu marshmallow 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

Staff will advise if cheeses differ to listed below

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

Shadows of Blue (Gippsland, Vic)

Extravagant organic triple cream brie (Vic)

Truffle Brie (Woombye, Qld)

Pyengana Vintage cheddar (Tasmania)

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

EXTRAS

Fennel Sopressa 5, serrano 6, mixed marinated olives 5, char grilled peppers 4

Please inform your wait staff member of any specific dietary requirements

OCEAN VIEW ESTATES

WINERY, BREWERY, RESTAURANT & COTTAGES

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, ramen shallot foam, Mooloolaba spanner crab, pepitas, apple caramel
Paired with 2017 Unwound Sparkling Chardonnay

Beetroot cured salmon, yuzu, avocado, red grapes, wild scampi caviar, horseradish, crispy beetroot
Paired with 2017 Viognier

French oak smoked duck breast, carrot puree, buttermilk, honey roasted Dutch carrots, dill,
tawny port jus
Paired with 2015 Ruby Cabernet

Candied beetroot, Little White Goats milk sorbet, oatcake, meringue, raspberry
Paired with 2014 Vintage Ruby

sunwined

SIX COURSE DEGUSTATION

\$115pp/\$145pp with matching wine

Scallops, apple, ramen shallot foam, Mooloolaba spanner crab, pepitas, apple caramel
Paired with 2017 Unwound Sparkling Chardonnay

Beetroot cured salmon, yuzu, avocado, red grapes, wild scampi caviar, horseradish, crispy beetroot
Paired with 2017 Sparkling Reflections

Little White Goat feta, roasted local tomatoes, dried raspberry, wakame, raspberry vinegar
Paired with 2017 Viognier

Black Onyx Tri Tip tartare, ponzu, 9dorf farm yolk, cornichons, nori powder
Paired with 2017 Wild Fermented Chardonnay

French oak smoked duck breast, carrot puree, buttermilk, honey roasted Dutch carrots, dill,
tawny port jus
Paired with 2015 Ruby Cabernet

Candied beetroot, Little White Goats milk sorbet, oatcake, meringue, raspberry
Paired with 2014 Vintage Ruby

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

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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

FOR THE KIDS

(under 15yo)

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

Karaage chicken, chips, cherry tomato, cos, 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

Green Eggs & Ham, scrambled eggs, herbs, spinach, bacon, organic sour dough 21

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

Green eggs & ham, scrambled eggs, herbs bacon, Turkish bread (kids size) 12

Cheese Toastie 6

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