

OCEAN VIEW ESTATES

WINERY, BREWERY, RESTAURANT & COTTAGES

FOUR COURSE DEGUSTATION

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

~Paired with 2017 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.

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

~Paired with 2017 Viognier~

This delicious fresh, bright dish is well complimented by the
brightness of our crisp aromatic style Viognier

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

~Paired with 2015 Ruby Cabernet~

The lightly smoked duck in this dish is full of flavour and
richness. The sweetness of the carrots contrasts
perfectly with the subtle spice of the 2015 Ruby Cabernet

Pumpkin pie, praline, miso ice cream, pepitas,
dehydrated pumpkin

~Paired with 2003 Grand Tawny~

Match made in heaven. Let your taste buds do the talking. The
rich sweetness of the pumpkin & saltiness of the ice-cream is
perfect with our barrel aged Grand Tawny

sunwined

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SIX COURSE DEGUSTATION

Steamed mushroom dumplings, pickles, edamame, sesame, sriracha mayo, ponzu

~Paired with Ocean View Brewing Co. Ginger Junkie~

Sweet & sour elements of our this dish are perfectly complimented by our punchy “ginger junkie”



Scallops, apple, ramen shallot foam,

Mooloolaba spanner crab, pepitas, apple caramel

~Paired with 2017 Unwound Sparkling Chardonnay~

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

~Paired with 2017 Sparkling Reflections~

Perfect match in colour and flavour. Subtle, sweet and delicious all round.

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

~Paired with 2017 Viognier~

Vibrant and well balanced, this delicate meal is
complimented by the crisp fruitiness of our silver medal
estate grown viognier.



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

~Paired with 2015 Ruby Cabernet~

The lightly smoked duck in this dish is full of flavour and
richness. The sweetness of the carrots contrasts
perfectly with the subtle spice of the 2015 Ruby Cabernet



Pumpkin pie, praline, miso ice cream, pepitas,
dehydrated pumpkin

~Paired with 2003 Grand Tawny~

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rich sweetness of the pumpkin & saltiness of the ice-cream is
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