

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, umami 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, chicken fat sauce, 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, fermented chilli, nori powder(*gf,df*)26

Little White Goat feta, roasted tomatoes, dried raspberry, beetroot, 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

Tempura local prawns, yuzu kosho, organic pumpkin, pepitas, fermented daikon, kelp oil,

OVE honey(*df*)25

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)

Steamed mushroom dumplings, pickles, edamame, sesame, sriracha mayo, ponzu(*v*) 25

(Can be served without aioli to be made Vegan)

MAIN

Market fish, grilled cos, fermented daikon, umami butter, radish(*gf*) 35

(Can be served without umami butter to be made dairy free)

Black onyx Tri tip, miso mustard, tendon, mushrooms medley, baby vegetables, lotus, ponzu(*gf,df*) 38

French oak smoked duck breast, carrot puree, buttermilk, honey roasted dutch carrots,

dill, tawny port jus(*gf*) 39

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

Kangaroo Fillet, roasted cauliflower, pesto, peppercorn, vegemite crumb, cabernet jus 36

(Can be served without vegemite crumb to be made gf)

Crispy chicken breast, baby leeks, shiitake, ramen broth, soba noodle 35

(Can be served with bean sprouts instead of noodle 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

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

Millen farm organic greens, coconut labne, garlic oil, toasted grains(*gf,df,vn*) 31

Please inform your wait staff member of any specific dietary requirements

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

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)

Colcannon, kale, bacon, caramelised onion, shallot(gf) 15

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)

Irish whiskey roasted strawberries, macadamia ice cream, slow cooked rhubarb, short bread 15
(Can be made without shortbread to be Gluten Free)

Pumpkin pie, praline, miso ice cream, pepitas, dehydrated pumpkin(gf,v)15

Coconut custard, young coconut sorbet, raspberry, kinako, toasted coconut, cocoa nibs(gf,df,vn)15

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

Chefs chocolate truffles(v) 3ea
(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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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

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(*gf*)
Paired with 2017 Unwound Sparkling Chardonnay

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

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

Pumpkin pie, praline, miso ice cream, pepitas, dehydrated pumpkin(*gf,v*)
Paired with 2003 Grand Tawny

sunwined

SIX COURSE DEGUSTATION

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

Steamed mushroom dumplings, pickles, edamame, sesame, sriracha mayo, ponzu(*v*)
Paired with Ocean View Brewing Co. Ginger Junkie

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

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

Little White Goat feta, roasted local tomatoes, dried raspberry, wakame, raspberry vinegar(*v,gf*)
Paired with 2017 Viognier

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

Pumpkin pie, praline, miso ice cream, pepitas, dehydrated pumpkin(*gf,v*)
Paired with 2003 Grand Tawny

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

Please inform your wait staff member of any specific dietary requirements

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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

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

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