

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
Crispy beef tendon, chicken parfait, freeze dried raspberry (gf) 16

ENTRÉE

- Chicken parfait, 9dorf farm pasture raised chicken terrine, cured yolk, chicken fat sauce, house cracker 25
(Can be served with gluten free bread for gf)
Mooloolaba spanner crab tortellini, apple, ramen shallot foam, pepitas, apple caramel *(can be gf if spanner crab served plain, no tortellini)*
Soft shell crab, Vietnamese mint, coriander, bean sprouts, spicy eggplant, lime(gf,df)25
Local fish sashimi, avocado, red grapes, finger lime, yuzu kosho, sesame ginger 25 *(gf,df, can be made dairy free using fresh avocado)*
Honey bug, burnt butter, scampi caviar, yuzu kosho, nori, aioli *(can be made df by tossing in garlic oil)*
Slow cooked lamb, little white goat feta, garden mint, red cabbage, umeboshi (gf) 25
Mulgowie sweet corn fritters, pickled baby beets, heirloom tomatoes, baby cos, sesame ginger dressing 24
(df, Vn-can be made without aioli to be served Vegan)
Steamed mushroom dumplings, pickles, edamame, sesame, sriracha mayo, ponzu (v) 25
(Can be made without mayonnaise to be served Vegan)

MAIN

- Market fish, grilled cos, fermented daikon, umami butter, radish 35
(gf, can be served without umami butter to be made df)
Rangers Valley Beef Tri tip, roasted corn puree, miso mustard, tendon, pickled mushrooms, (gf) 38
(can be df with no corn puree)
French oak smoked duck breast, beetroot, micro chicory, hibiscus, raspberry, umeshu jus (gf,df) 39
Kangaroo Fillet, roasted cauliflower, pesto, pepperberry, vegemite crumb, cabernet jus (df)
(can be served without crumb to be made gf) 36
Crispy chicken breast, Japanese curry, garden pickles, rice crisp, bonito (gf,df) 35
Lamb rump, Irish cabbage, peas, edamame, lotus root, bacon (gf) 36
Roasted Swiss brown mushroom, white onion puree, agedashi tofu, fermented chilli, macadamia 33
(gf,df,vn,v)
Roasted cauliflower, sumac yoghurt, pomegranate, pistachio, burnt butter, lemon, garden herbs (gf,v) 31

- SHARE FOR 2 Crispy pork belly, apple glaze, cabernet jus, potato whip, seasonal greens (gf) 72
(Can be served with chips to be made dairy free)
SHARE FOR 2 12 hour brisket, chimichurri, cabernet jus, potato whip, seasonal greens (gf) 72
(can be served with chips to be made dairy free)

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

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)

(Can be gf with no crumb)

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

Honey roasted baby carrots, buttermilk, jacks honey, toasted sesame(gf) 15

(Can be made without buttermilk for df, vn)

DESSERT

“Beehive” Jacks fresh honey comb, fennel pollen, honey ice-cream, chocolate soil, honey puffed corn(v) 15

(Can be served without Chocolate Soil for gf)

Mulgowie sweet corn ice-cream, chewy meringue, puffed corn, roasted wattle seed, chocolate mint, caramel (gf, v)15

Bowen mango, lemon myrtle wiess bar, finger lime, ginger bread crumb (v,gf-can be made without ginger bread crumb) 15

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

Coconut custard, fennel pollen ice cream, raspberry, toasted coconut 15(gf,vn, *Can be served with sorbet to be made vegan*)

Liqueur affogato, your choice of liqueur(v, gf) 15

(Choice of Baileys, Frangelico, Drambuie, Chambord, Kahlua or Amaretto)

Chefs chocolate truffles(v, gf) 3ea

(Choice of Salted caramel, Baileys, Hazelnut, Cointreau, Macadamia rocky road)

CHEESE & CHARCUTERIE SELECTION

(Can be served with rice crackers to made Gluten Free)

MORNING & AFTERNOON TEA

Fresh scones, jam, cream 7(v)

Lemon curd tart 7(v)

Hazelnut torte (gf,df, v) 9

FOR THE KIDS (under 15yo)

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

Karaage chicken, chips, cherry tomato, herbs, aioli(gf)16

Steak burger, chips(can be gf with gf bread) 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

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

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 \$89pp/\$109pp with matching wine

Mooloolaba spanner crab tortellini, apple, ramen shallot foam, pepitas, apple caramel
(can be gf if spanner crab served plain, no tortellini)
Paired with 2017 Sparkling Viognier

Honey bug, burnt butter, scampi caviar, yuzu koshu, nori, aioli
Paired with 2017 Wild Fermented Chardonnay (gf/df)

Rangers Valley Beef Tri tip, roasted corn puree, miso mustard, tendon, pickled mushrooms (gf,df)
Paired with 2017 Shiraz

Mulgowie sweet corn ice-cream, chewy meringue, puffed corn, roasted wattle seed, chocolate
mint, caramel (gf)
Paired with 2003 Grand Tawny

sunwined

SIX COURSE DEGUSTATION \$120pp/\$150pp with matching wine

Mooloolaba spanner crab tortellini, apple, ramen shallot foam, pepitas, apple caramel (gf (Can be made without tortellini for gluten free)
Paired with 2017 Sparkling Viognier

Local fish sashimi, avocado, red grapes, finger lime, yuzu kosho, sesame ginger
Paired with 2018 Verdelho

Honey bug, burnt butter, scampi caviar, yuzu koshu, nori, aioli (gf,df)
Paired with 2017 Wild Fermented Chardonnay

Roasted cauliflower, sumac yoghurt, pomegranate, pistachio, burnt butter, lemon, garden herbs
(gf,df)
Paired with 2018 Reflections

French oak smoked duck breast, beetroot, chicory, hibiscus, raspberry, umeshu jus (gf,df)
Paired with 2012 OV Cabernet

Mulgowie sweet corn ice-cream, chewy meringue, puffed corn, roasted wattle seed, chocolate
mint, caramel (gf)
Paired with 2003 Grand Tawny

*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

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 *(gfo)* 23

Eggs benedict, serrano or smoked salmon, organic sour dough, rocket, hollandaise *(gfo)* 22

Scrambled eggs, organic sour dough, farmhouse relish, rocket *(gfo, dfo)* 18

Baked eggs, chorizo, red onion, Cherry tomatoes, sumac yoghurt *(gfo, dfo)* 22

62 Degree eggs, smoky bacon, roasted mushrooms, confit tomato, organic sour dough *(gfo, dfo)* 21

Black pudding, fried eggs, goat's curd, farmhouse relish *(gfo)* 21

Mushroom Toast, organic sourdough, truffle, herbs *(gfo)* 18

"Little White Goat" Persian feta, avocado, smoked salmon, organic sour dough, herbs *(gfo)* 22

Grilled White Gold Creamery halloumi, roasted mushrooms, confit tomato, organic sour dough, rocket *(gfo)* 21

Toasted Muesli, vanilla honey yoghurt, almonds, fresh berries, berry compote *(gfo, dfo)* 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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