

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

To Start

- Ricotta dumpling, chilli jam, pickled mushroom (2 pcs) 10
(v, contains dairy & eggs)
- Sweet potato flat bread, babaganoush 10
(df, gfo, vegan)
- Broad bean hummus stuffed zucchini flower, samphire vinaigrette (2 pcs) 10
(df, gfo-with gluten free tempura, v)
- Sweet corn and miso, crisp garlic, puffed rice 10
(gf, v)

Entrees

- Freshly shucked oysters (1/2 doz) – natural / nahm jim / samphire vinaigrette 26
(df,gf)
- Heirloom tomato, burrata, broad bean hummus, rhubarb compote 24
(df, v, vegan option-no burrata)
- Ham hock and cabbage terrine, pickled melon, mustard, house sourdough 18
(df, gfo-with house made gf bread)
- Ricotta dumplings, duxelle, pickled mushroom, crisp shallot, vishyssoise 22
(v-contains eggs & dairy)
- Kingfish ceviche, pickled cucumber, fennel, trout roe, blood orange vinaigrette 26
(df, gf)
- Sweet corn gyoza, tom yum broth, crisp eggplant 20
(df, v, vegan option-soy replaces tom yum broth)
- Schezuan Brisbane Valley quail, green pea, coriander, sesame 26
(gf)

Mains

- Market fish, charred avocado, green garlic fumet, spring onion, hazelnut vinaigrette (Market price)
(df, gf)
- Grimaud duck, tortellini, davidson plum, beetroot, duck consume' 48
(df, gf)
- Shultz farm suckling pig, grape, farro, parsnip 45
(dfo-with no parsnip)
- Red curry of slow cooked beef cheek, lychee, bean shoots, thai basil, jasmine rice 40
(df, gf)
- Daintree barramundi, sweet corn and mascarpone risotto, Hervey Bay scallop 43
(gf, v option served just as risotto-\$30)
- Chestnut gnocchi, caramelised celeriac, seasonal mushrooms, compte', samphire vinaigrette 35
(gf, v)
- Beef du jour, potato galette, watercress, red wine jus (Market price)
(df, gf)
- Carrot juice pappardelle, seasonal vegetables, goat's curd, salsa verde' 32
(v, vegan option-no goats curd)
- Broad bean hummus, seasonal greens, toasted grains, hazelnut vinaigrette 32
(gf, df, vegan)

To share

Whole baby snapper, chinese broccoli, tamarind caramel, chilli jam, jasmine rice (Market price)
(df, gf)

Slow cooked brisket, salsa verde, roast potatoes, seasonal greens, red wine jus 70
(df, gf)

Sides

Seasonal greens, roasted almond butter 12
(gf, v, vegan option-eva replaces butter)

Brussel sprouts, broccoli puree, hazelnut vinaigrette 12
(df, gf, v, vegan)

Shoestring fries, aioli 12
(df, gf, v, vegan option-no aioli)

Duck fat potatoes, salsa verde' 12
(df, gf)

Dessert

Estate honey, blueberry and salted caramel tart 16
(v, gfo-no tart shell)

Mille feuille of plum, coconut and finger lime ice-cream 15
(v)

Textures of chocolate, cherry ganache, mascarpone ice cream 16
(gfo-no chocolate soil, v)

Soft centred chocolate fondant, raspberry sorbet 15
(v)

Spiced pumpkin parfait, coconut sable', hazelnut praline 16
(v, gfo-no sable)

Chocolate truffles (choice of hazelnut, cointreau, baileys, macadamia rocky road) 3
(gf, v)

Cheese Selection served with Chef's accompaniments 3 cheese 20 (blue, brie, washed rind, cheddar, goats curd) 20
(v, gfo)

OCEAN VIEW ESTATES

WINERY, BREWERY, RESTAURANT & COTTAGES

For dietary information please refer to individual dishes

Chef's Selection Banquet style - \$75 pp (2pax min, whole table must order)

A casual style of dining great for groups big or small. Let Head Chef Joel Grudnoff take you on a journey of the menu options designed for sharing

5 course degustation \$95pp/ \$140pp with wine (2pax min whole table must order)

Kingfish ceviche, pickled cucumber, fennel, trout roe, blood orange vinaigrette
Paired with

Ricotta dumplings, duxelle, pickled mushroom, crisp shallot, vishysoise
Paired with

Grimaud duck, tortellini, davidson plum, beetroot, duck consume'
Paired with

Shultz farm suckling pig, grape, farro, parsnip
Paired with

Textures of chocolate, cherry ganache, mascarpone ice cream
Paired with

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Breakfast

All dishes can be served gf with house made gf bread

Bubbly Bar

Stella Viognier	10	w strawberries	11	w DJ	8.5
Stella Reflections	9.5	w raspberries	11	w Blood Orange	8.5

Eggs benedict, serrano, rocket, house sourdough, hollandaise 22
(v option-no serrano)

Croque madame, brioche, compte', ham, fried egg, béchamel 22
(v option-no ham)

Eggs any way, bacon, house sourdough, rocket, tomato relish 18
(df-no scrambled egg, v option-no bacon)

Big breakfast, eggs any way, weiswurst sausage, bacon, ham hock and cabbage terrine, roast tomato, mushroom, potato galette, seasonal preserves and pickles pretzel bread 32
(df option-no potato galette)

Green bowl, edamame, rocket, seasonal greens, coriander, poached eggs, avocado, toasted grains, relish, sriracha mayo
(df, v, vegan option-no eggs)

Waffles, berries, berry compote, vanilla ice cream 20
(v, df option-replace ice-cream with sorbet)

Ruben toastie, corned beef, pickles, cheese 22
(df option-no cheese)

House granola, labneh, estate honey, seasonal fruit 18
(df option- no labneh, v, vegan option-maca milk, no labneh or honey)

Boston style baked beans, honey glazed ham, eggs any way 24

Smashed avo, Little White Goat Persian feta, house sour dough 18

For the kids

Waffle, berry coulis, vanilla ice-cream 12

Scrambled egg, house sour dough 12

Cheese toastie 6

Add ons - \$5ea

Bacon, 2 eggs, honey glazed ham, serrano, mushrooms, seasonal greens, avocado salsa, weiswurst sausage, relish/preserves/pickles, house sourdough