

OCEAN VIEW ESTATES

WINERY, BREWERY, RESTAURANT & COTTAGES

FOUR COURSE DEGUSTATION

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

~Paired with 2017 Sparkling Viognier~

Vibrant and well balanced, the sweet and savoury elements in
this delicate dish are complimented by the fresh
fruitiness of the Sparkling Viognier.

Honey bug, burnt butter, scampi caviar, yuzu koshu, nori, aioli

~Paired with 2017 Wild Fermented Chardonnay~

The richness of these sweet bugs is a perfect match to our
lightly oaked Chardonnay. The wild ferment has created a more
floral chardonnay than most complimenting the pungency of the
yuzu koshu

Rangers Valley Beef Tri tip, roasted corn puree, miso mustard,
tendon, pickled mushrooms

~Paired with 2017 Shiraz~

The mouth watering tenderness of this delicious beef cut with
the salty acidity of the miso is a perfect pairing to our shiraz
which has subtle spice backed up with quite a rich fruity palate

Mulgowie sweet corn ice-cream, chewy meringue, puffed corn,
roasted wattle seed, chocolate mint, caramel

~Paired with 2003 Grand Tawny~

Mmmmmm! This dish sings with texture and flavor matching
the complexity of our Grand Tawny aged in the barrel for over
10years. The rich raison characters compliment the symphony
of flavours in this dish

sunwined

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SIX COURSE DEGUSTATION

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

~Paired with 2017 Sparkling Viognier~

Vibrant and well balanced, the sweet and savoury elements in this delicate dish are complimented by the fresh fruitiness of the Sparkling Viognier.



Local fish sashimi, avocado, red grapes, finger lime, yuzu kosho, sesame ginger

~Paired with 2018 Verdelho~

The fresh zesty flavours of this deliciously light dish match perfectly with the tropical fruitiness of our verdelho



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Roasted cauliflower, sumac yoghurt, pomegranate,
pistachio, burnt butter, lemon, garden herbs

~Paired with 2018 Reflections~

This Middle Eastern inspired dish with hints of sour fruits and spice with the buttery crunch of toasted nuts & charred cauliflower contrasts beautifully with the slight sweetness of this delicate rose made from our cabernet grapes



French oak smoked duck breast, beetroot,
chicory, hibiscus, raspberry, umeshu jus

~Paired with 2012 OV Cabernet ~

The lightly smoked duck in this dish is full of flavour and richness. The sweetness of the beetroot & raspberry contrasts perfectly with the subtle spice of our well aged 2012 Cabernet



Mulgowie sweet corn ice-cream, chewy meringue, puffed corn, roasted wattle seed, chocolate mint, caramel

~Paired with 2003 Grand Tawny~

Mmmmmm! This dish sings with texture and flavor matching the complexity of our Grand Tawny aged in the barrel for over 10years. The rich raisin characters compliment the symphony of flavours in this dish

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