

OCEAN VIEW ESTATES
WINERY, BREWERY, RESTAURANT & COTTAGES



M E N U

Edamame, sea salt, star anise 8

Pecorino crumbed, goats curd stuffed green olives, aioli 13

Ove House sour dough, South Burnett cold pressed evo, balsamic reduction, umami butter 9

Salmon brandade, yuzu mayo, dill, organic sour dough 16

Crispy beef tendon, salt & vinegar 10

ENTRÉE

Soft shell crab, Vietnamese herb salad, spicy eggplant, lime 25

Ponzu cured Tasmanian salmon, fermented onion, wakame, avocado, daikon, yuzu kosho 25

Mooloolaba spanner crab tortellini, Jerusalem artichoke, sweet corn puree, sansho, rice crispy 26

Honey bug, burnt butter, scampi caviar, yuzu kosho, nori, aioli 26

Slow cooked lamb, little white goat feta, garden mint, red cabbage, umeboshi 25

Mulgowie sweet corn fritters, beetroot & blackberry puree, heirloom tomatoes, salsa verde, crispy beets, buttermilk dressing 24

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MAIN

Market fish, caramelized yoghurt, brussel sprouts, apple shallot & ramen foam 35

Rangers Valley Beef Tri tip, celeriac, enoki, burnt onion, warrigal greens, wasabi, jus 38

Smoked duck breast, rhubarb, beetroot & blackberry puree, hibiscus, raspberry, lotus, umeshu jus 39

Sashimi Honey bug, tempura local prawn, seafood bisque, soba noodles, chilli 38

Riverina slow cooked beef cheek, Colcannon, kale, bacon, ruby cabernet jus 34

Seaweed Dutch cream gnocchi, burnt butter, mushroom puree, enoki, pecorino, fermented chilli 32

Miso roasted Estate & Millen Farm vege, onion puree, agadashi tofu, macadamia, nori 32

SHARE FOR 2

Crispy pork belly, apple glaze, cabernet jus, potato whip, seasonal greens 72

12 hour brisket, chimichurri, cabernet jus, potato whip, seasonal greens 72

SIDES

Broccolini, kale, green beans, Brussel sprouts, lemon butter 12

Potato whip 9

Colcannon, kale, bacon 12

Chips, aioli 8

Cos, crispy capers, garlic crumb, buttermilk dressing 12

Honey roasted baby carrots, buttermilk, jacks honey, toasted sesame 15

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DESSERT PLATES

Jacks fresh honey comb, fennel pollen, honey ice-cream, chocolate soil, honey puffed corn 15

Soft centred chocolate fondant, mint sorbet, chocolate soil, kinako, chocolate mint 15

Celeriac panna cotta, fennel pollen ice-cream, candied fennel, shiso powder, dill 15

Sweet corn ice cream, yuzu curd, puffed corn, salted caramel, shortbread 15

Wattle seed meringue, estate blueberry sorbet, raspberry sherbet, hibiscus 15

Estate finger lime ice-cream, oatcake, meringue dust, red grapes, shiso 15

Matcha custard, yuzu jelly, toasted coconut sorbet, black sesame crisp 15

Liqueur affogato, your choice of liqueur 15

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

Chefs chocolate truffles 3

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

CHEESE & CHARCUTERIE SELECTION

Staff will advise if cheeses differ to listed below

60 gram serves with seasonal treats including date port & pistachio paste, fresh fruit, Jack's fresh honey comb, quince paste, crackers, house made crisps

1 cheese 20 2 cheese 25 3 cheese 30

Shadows of Blue (Gippsland, Vic)

Extravagant organic triple cream brie (Vic)

Truffle Brie (Woombye, Qld)

Pyengana Vintage cheddar (Tasmania)

Little White Goat marinated Persian feta (Wamuran Qld)

EXTRAS

FENNEL SOPRESSA 5, SERRANO 6, MIXED MARINATED OLIVES 5, PICKLES & PEPPERS 5

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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, Jerusalem artichoke, sweet corn,
Sansho, rice crispy
Paired with 2017 Stella Viognier

Honey bug, burnt butter, scampi caviar, yuzu kosho, nori, aioli
Paired with 2017 Wild Fermented Chardonnay

Rangers Valley Beef Tri tip, celeriac, enoki, burnt onion, warrigal greens,
wasabi, jus
Paired with 2017 Shiraz

Estate finger lime ice-cream, oatcake, meringue dust, red grapes, shiso
Paired with 2003 Grand Tawny

SIX COURSE DEGUSTATION

89PP /109PP with matching wine

Mooloolaba spanner crab tortellini, Jerusalem artichoke, sweet corn,
Sancho, rice crispy
Paired with 2017 Stella Viognier

Ponzu cured Tasmanian salmon, fermented onion, wakame, avocado,
daikon, yuzu kosho
Paired with 2018 Verdelho

Honey bug, burnt butter, scampi caviar, yuzu kosho, nori, aioli Paired with
2017 Wild Fermented Chardonnay

Seaweed Dutch cream gnocchi, burnt butter, mushroom puree, enoki,
pecorino, fermented chilli
Paired with 2018 Reflections

Smoked duck breast, rhubarb, beetroot & blackberry puree, hibiscus,
raspberry, lotus, umeshu jus
Paired with 2012 OV Cabernet

Estate finger lime ice-cream, oatcake, meringue dust, red grapes, shiso
Paired with 2003 Grand Tawny

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