

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

Edamame, sea salt, star anise 8

Pecorino crumbed, goats curd stuffed green olives, aioli 13

Organic 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

Crispy beef tendon, chicken parfait, freeze dried raspberry 16

ENTRÉE

Chicken parfait, 9dorf farm pasture raised chicken terrine, cured yolk, chicken fat sauce, house cracker 25

Soft shell crab, Vietnamese mint, coriander, bean sprouts, spicy eggplant, lime 25

Local fish sashimi, avocado, red grapes, finger lime, yuzu kosho, sesame ginger 25

Mooloolaba spanner crab tortellini, Jerusalem artichoke, apple, ramen shallot foam, pepitas 26

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

Tempura local prawns, seafood bisque, fermented daikon, enoki mushroom 26

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

Mulgowie sweet corn fritters, pickled baby beets, heirloom tomatoes, baby cos, sesame ginger dressing 24

Steamed mushroom dumplings, pickles, edamame, sesame, sriracha mayo, ponzu 25

MAIN

Market fish, grilled cos, fermented daikon, umami butter, radish 35

Rangers Valley Beef Tri tip, roasted corn puree, miso mustard, tendon, pickled mushrooms, 38

French oak smoked duck breast, beetroot, micro chicory, hibiscus, raspberry, umeshu jus 39

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

Crispy chicken breast, Japanese curry, garden pickles, rice crisp, bonito 35

Lamb rump, Irish cabbage, peas, edamame, lotus root, bacon 36

Slow cooked beef cheek, Bauers organic gnocchi, confit tomato, ruby cabernet jus 32

Rib Fillet, umami butter, fritz, cos caper & crumb salad, buttermilk dressing, aioli 32

Bauer's organic potato gnocchi, burnt butter, pecorino, pesto, nori 32

Roasted Swiss brown mushroom, white onion puree, agedashi tofu, fermented chilli, macadamia 33

Roasted cauliflower, sumac yoghurt, pomegranate, pistachio, burnt butter, lemon, garden herbs 31

SHARE FOR 2 Crispy pork belly, apple glaze, cabernet jus, potato whip, seasonal greens 72

SHARE FOR 2 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

- “Beehive” Jacks fresh honey comb, fennel pollen, honey ice-cream, chocolate soil,
honey puffed corn 15
- Soft centred chocolate fondant, tata skins, salted caramel, doughnut ice cream,
Whiskey strawberry coulis, kinako 15
- Mulgowie sweet corn ice-cream, chewy meringue, puffed corn, roasted wattle seed, chocolate
mint, caramel 15
- Bowen mango, lemon myrtle wiess bar, finger lime, ginger bread crumb 15
- Pumpkin pie, praline, miso ice cream, pepitas, candied pumpkin 15
- Coconut custard, fennel pollen ice cream, raspberry, toasted coconut 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, apple, ramen shallot foam, pepitas, apple caramel
Paired with 2017 Sparkling Viognier

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

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

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

survined

SIX COURSE DEGUSTATION

\$120pp/\$150pp with matching wine

Mooloolaba spanner crab tortellini, apple, ramen shallot foam, pepitas, apple caramel
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
Paired with 2017 Wild Fermented Chardonnay

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

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

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

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

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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

FOR THE KIDS

(under 15yo)

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

Karaage chicken, chips, cherry tomato, cos, aioli 16

Steak burger, chips 16

Fries, tomato sauce 5

Ice-cream, topping (chocolate, caramel, strawberry, vanilla) 5

Ice-cream surprise (vanilla ice-cream laden with chopped lollies & chocolates) 7

MORNING/AFTERNOON TEA

We serve lunch from 11.30am until 3.00pm. Outside of these times you are welcome to order morning and afternoon tea from the selection below

SOMETHING SAVOURY

Organic sour dough, South Burnett cold pressed evo, balsamic syrup, garlic kombu butter 9

Salmon brandade, organic sour dough 16

Cheese & Charcuterie Selection (see previous page)

SOMETHING FOR THE SWEET TOOTH

Fresh scones, jam, cream 7

Lemon curd tart 7

Flourless hazelnut torte 8

Chef's chocolate truffles 3

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

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BREAKFAST MENU

(Saturday 8am-1030am, Sunday 830am-10.30am)

		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 23

Eggs benedict, serrano or smoked salmon, organic sour dough, rocket, hollandaise 22

Scrambled eggs, organic sour dough, farmhouse relish, rocket 18

Baked eggs, chorizo, red onion, Cherry tomatoes, sumac yoghurt 22

62 Degree eggs, smoky bacon, roasted mushrooms, confit tomato, organic sour dough 21

Black pudding, fried eggs, goat's curd, farmhouse relish 21

Mushroom Toast, organic sourdough, truffle, herbs 18

"Little White Goat" Persian feta, avocado, smoked salmon, organic sour dough, herbs 22

Grilled halloumi, roasted mushrooms, confit tomato, organic sour dough, rocket 21

Toasted Muesli, vanilla honey yoghurt, almonds, fresh berries, berry compote 14

Organic Apricot & Walnut Raisin Toast, Jack's honey, butter 10

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

Smokey bacon 5, Serrano 5, Smoked salmon 5, Eggs 5, Mushrooms 5, Confit tomato 4,

Sour dough 3, Hollandaise 3, Tomato relish 2

FOR THE KIDS

(under 15yo)

Pancake, ice-cream, maple syrup 12

Scrambled Egg, Toasted Turkish Bread 12

Cheese Toastie 6

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