



Lakeside Restaurant

Our menu is inspired by our own family gatherings, sharing food, wine, company, the beauty of our landscape and the bounty of our Estate Grown produce. We grow our own lamb, wheat, honey, citrus, eggs and seasonal vegetables & herbs. Each morning our chef spends time foraging on the estate adding colour and flavour to a passion for exploration and creativity. All our Estate produce is sustainably produced with zero food miles!

Small

Freshly baked bread

made with our Estate Grown, house milled wheat \$6

Burrata – spring peas – wild garlic \$18

High Country Trout – Crème Fraiche - Radish \$18

Tomato – Quark – Garden Herbs \$16

Duck Ham – Fig – Rye Bread \$18

Blood Pudding – Capsicum – Burnt Onion – Currant \$14

Bresaola – pickled mushroom - horseradish \$16

Grazing Selection

House Baked Bread & Crackers \$6

House Pickles \$4

Marinated Peppers \$4

Marinated Gooramadda Olives \$8

Quince Paste \$3

Peppered Figs \$4

Country Terrine \$10

Salami 30g \$10

Moodemere Lamb Ham 50g \$10

Prosciutto 30g \$15

Chicken Liver Parfait \$10

Anchovies 50g \$14

Charcuterie Selection \$38

Cheese Selection

Blue \$12

Washed Rind \$12

Hard \$12

White Mould \$12

Larger

Moodemere Lamb – daily cut & garnish \$36

Farmer's Son 2017 Durif

Pork – carrot – wattleseed - faro \$38

2018 Rosé

Milawa Chicken – corn - cos \$34

2017 Shiraz & Cinsaut

Zucchini – couscous – feta - lemon \$29

2018 Riesling

Charcoal Grill – daily cut & garnish \$MP

Sides

Hand Cut Chips – Celery Salt \$12

Mixed Leaves – Riesling Dressing \$12

Cucumber – dill – yoghurt dressing \$12

Moodemere Lamb

For seven generations and over 160 years the Chambers family have been producing wine and lamb in Rutherglen. Moodemere Lambs are ethically and sustainably raised in the open pastures of our farm. During winter they graze amongst the dormant vines where they make a vital contribution to weed management and soil fertilisation. Moodemere Lambs are tagged soon after birth and never leave our pastures.

As a result, each one can be traced from paddock to plate. Our low intervention environment minimises stress resulting in more tender, sweet and flavoursome meat.

Sweets

Rice Pudding – strawberry – sheep yoghurt \$14

2017 Tiara

Chocolate Tart – cherry – pink peppercorn \$14

2008 LBV Durif

Peach – almond shortbread – Tiara – custard \$14

2017 Tiara

Muscat Affogato \$16

Breakfast 9 to 11.30am

Crumpets – Moodemere Jam – butter \$12

Baked Beans – ham hock – poached egg \$18

Asparagus – goats curd – coddled egg – hazelnut \$18

House Bacon – eggs your way – sourdough \$18

Eggs laid by Daisy, Rose, Peggy & Gladys

Hello Sunshine – Breakfast for two \$60

Tea/coffee, seasonal fruit, selection of daily baked goods

with Moodemere preserves, one cooked dish selected

from our breakfast menu, glass of Tiara (100ml)

Lakeside Restaurant

At Lake Moodemere we are immersed in the history of seven generations of wine producers. Our Estate grown wines showcase the fruit nurtured from the rich red loam soil of our single vineyard. With every Lake Moodemere Estate wine we invite you to share our passion for our family, our country and the pursuit of excellence.

Drinks

Locally Produced and Selected Beers \$10

Capi Blood Orange, Lemonade, Cola or Mineral Water \$4

Capi Mineral Water 750ml \$8

Coffee \$4

Vietnamese Coffee \$6

Iced Coffee or Chocolate \$8

Hot Chocolate \$4

Pot of Tea \$4 –

English Breakfast, Earl Grey, Green,

Lemon Grass & Ginger, Peppermint

Liquorice Fennel & Peppermint, Chai

15% surcharge on public holiday

Wine List

Wines by the Glass \$10

Glass of Moodemere Grand Muscat \$16

Wines by the Bottle

Chambers Rosewood Sparkling Chardonnay \$42

2018 Riesling \$33

2016 Unwooded Chardonnay \$17

2017 Chardonnay \$38

2018 Rosé \$29

2017 Shiraz & Cinsaut \$36

2016 Shiraz Cabernet \$27

Farmer's Son 2017 Durif \$38

Hazard 2017 Old Vine Shiraz \$40

2017 Tiara \$29

2008 LBV Durif \$38

Moodemere Grand Muscat \$77

