

## **Wine List**

### ***Carbon Neutral - Certified Sustainable***

All our single vineyard wines are available  
by the glass and the bottle

Muscat Hurley Burley \$22

*Muscat - mint - fruit with ginger or tonic*

Wines by the Glass \$15

Glass of Classic Muscat \$18

### **White & Aromatic Wines**

Sparkling Chardonnay \$57

2024 Lakeside White - Riesling Chardonnay \$33

2024 Riesling \$40

2023 Chardonnay \$44

### **Red Wines**

Sparkling Shiraz \$57

2021 Lakeside Red - Shiraz Durif \$33

2022 Farmer's Son Durif \$56

2023 Hazard Old Vine Shiraz \$53

2021 Centennial Old Vine Shiraz \$70 (bottle only)

### **Sweet & Fortified Wines**

2024 Tara – Grenache Blanc & Muscat \$40

Moodemere Classic Muscat \$67

## ***Mains***

Estate Moodemere Lamb - cut of the day \$56

*red wine jus - pomegranate molasses - sweet potato puree*

Barbecue Pork Ribs - grilled pineapple - roast dutch carrots \$48

Confit Duck Leg - Cranberry Jus - green beans w lemon oil \$52

Grilled Eye Fillet - Shiraz Jus - Parish mash \$58

Pumpkin Pesto Risotto \$38

*Butter, spinach, shaved parmesan*

Soup of the Day - toasted turkish bread - herb & garlic butter \$28

## ***Sides***

Handcut Kipfler Potatoes - Duck Fat \$16

Steamed Green Beans - Fetta \$16

Fresh Cos Lettuce - Caesar Dressing - parmesan shaving \$16

## ***Desserts***

Lemon Meringue Tart - Strawberry Coulis - Vanilla Bean Ice Cream \$18

Steamed Orange Pudding - Orange Sauce - Glazed Berries \$18

Muscat Affogato \$22

Double Scoop of Ice cream \$12

*vanilla, chocolate or sorbet*

Cheese - Spiced Walnuts - Quince Paste \$16 per cheese

*Dauphinoise, Maffra Aged Cheddar or seasonal Blue*

## Muscat of Rutherglen

Muscat of Rutherglen is an Australian treasure, impossible to replicate and made exclusively by wineries of the Winemakers of Rutherglen. It contains the essence and artistry of multiple generations. It is lovingly handcrafted from aged stocks, nurtured by generations of Rutherglen winemakers in their unique terroir. The resulting wines are intense, rich and sensuous.

Vigneron, Michael Chambers, is the sixth generation of Chambers winemakers in Rutherglen. His training began as a child, spending hours with his father in the vineyard, where his skin absorbed the soil and his hands filled with fruit ripe for picking. Later he worked with his Uncle Bill, learning one of the world's most ancient crafts amongst the ageing barrels and mystic interiors of the historic Chambers Rosewood Winery.

*The foundation stock of our Classic Moodemere Muscat has been aged in barrel for 30 years.*

*Michael Chambers, sixth generation winemaker, blends fresh new vintages with older aged stock to balance rich complexity with bright lifted fruit characters.*

*Aromas of turkish delight, Christmas spice and espresso.*

*Flavours of raison, caramel and liquorice.*



## LAKESIDE RESTAURANT

LAKE MOODEMERE ESTATE

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.

All our Estate produce is sustainably produced with minimal intervention and zero food miles.

*Diners Choice 2025*

*Age Good Food Guide 2024 + Critics Choice 2023*



## **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 among 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.

We operate our farm using a rotation of broad acre cropping and prime lamb grazing. This rotational strategy is best practice toward the achievement of carbon neutral meat production and consistent with our commitment to sustainable agriculture.

## ***Brunch***

*Available 10 - 11am*

Toasted Turkish Bread - jam - butter \$14

Farmhouse Breakfast \$28

*3 egg omelette, hash brown, sausage, grilled tomato*

Salmon Benny \$24

*2 soft poached eggs, smoked salmon, hollandaise sauce, sourdough bread*

Bacon Benny \$24

*2 soft poached eggs, bacon, hollandaise sauce, sourdough bread*

Avocado Benny \$24

*2 soft poached eggs, avocado, hollandaise sauce, sourdough bread*

Naked Benny \$22

*Avocado, bacon & tomato relish on sourdough bread*

Additions \$6 each - 2 soft poached eggs, bacon, sliced avocado, hash brown

*While Lake Moodemere Estate will endeavour to accommodate meal requests for guests with food allergies or intolerances, we cannot guarantee completely allergy free meals due to the potential of trace allergens in the working environment and supplied ingredients. Vegan amendments require two days prior notice.*

**Public holiday surcharge 15%**

### ***Snacks & Starters***

Freshly baked wattleseed focaccia - Sourdough  
seasonal dip - EVOO \$14

Duo of Olives

*Crumbed Green Woodcrust - Marinated Gooramadda* \$18

Thai Coconut Chicken Spring Rolls (2) with sweet chilli sauce \$18

Single Grilled Moodemere Lamb Cutlet - tzatziki \$18

French Fries with Truffle Aioli \$14

Cheese - Spiced Walnuts - Quince Paste \$16 per cheese  
*Daubinoise, Maffra Aged Cheddar or seasonal Blue*

Vigneron's Plate \$60

*Salumi - Cheeses - Gooramadda Olives  
cornichons - house spiced walnuts - quince paste*

### **Children's Menu \$20**

*Under 12 Years*

Pasta Bolognese - parmesan

Crumbed Chicken Tenderloins and Fries

Includes a Frog in the Pond

**Public holiday surcharge 15%**

### **Beer & Cider \$10**

Bright Brewery Pale Ale

Bright Brewery Lager

Great Northern

Carlton Dry

James Squire Zero Beer

Alpine Apple Cider - sweet or dry

Four Pillars Gin & Tonic \$22

### **Non-Alcoholic Beverages**

Coke, Coke Zero, Lemonade, Lemon Lime & Bitters \$5

Alpine Sparkling Apple Juice \$8

Cold Pressed Juice - orange, apple, tropical, antiox \$8

Sparkling Water \$10

Coffee \$5

Iced Coffee or Chocolate \$12

Hot Chocolate \$5

Pot of Tea \$4

English Breakfast, Earl Grey, Peppermint,

Lemon Grass & Ginger