

LAKESIDE RESTAURANT

SPRING NO.1

MENU OPTIONS

Two Course Choice Menu \$65
+ matched wines \$80

Three Course Choice Menu \$80
+ matched wines \$100

Select the two or three course menu
Add an entree or dessert \$15
Add sides & cheese to match your desire

CHEESE

served with crackers & seasonal garnish

Cheese x 1 \$12

Cheese x 2 \$20

Cheese x 3 \$28

Cheese x 4 \$36

Sparkling Shiraz Durif

ENTREE

Beef Tartare - watercress - caper
2019 Rosé

Chicken Terrine - chicken skin - burnt butter
2017 Unoaked Chardonnay

Whipped Ricotta
spring vegetable - garden pesto
2019 Riesling

TO SHARE

Asparagus - coddled egg -
preserved truffle \$18

Kipler Potatoes - sour cream - roe \$14

Cosburg - clam vinaigrette - oregano \$12

MAIN

Estate Lamb - couscous - harissa
Farmer's Son 2019 Durif

Gnocchi - wild onion - goat curd
2017 Cabernet Merlot

Fish of the Day - spring peas - clams
2018 Chardonnay

DESSERT

jaffa - estate orange - chocolate
Chambers Rutherglen Muscat

Apple - beetroot - macadamia
2019 Tara

Estate Affogato
Chambers Rutherglen Muscat

Blue Cheese - Estate honey comb
LBV Durif - Fortified

LAKE MOODEMERE ESTATE

SINGLE VINEYARD

BY THE GLASS

Wines by the glass \$12
Muscat Spritz \$14
Muscat Affogato \$16

WHITE

2018 Riesling \$33
2017 Unoaked Chardonnay \$27
2018 Chardonnay \$38

RED

2019 Rosé \$31
2017 Cabernet Merlot \$20
2017 Shiraz & Cinsaut \$36
2018 Farmer's Son Durif \$42

SPARKLING

Sparkling Chardonnay \$42
Sparkling Shiraz Durif \$42

SWEET & FORTIFIED

Tara 2019 Grenache Blanc & Muscat \$29
LBV Durif \$38
Chambers Rutherglen Muscat \$39

BEER

Billson's Pale Ale \$10
Great Northern \$10

NON-ALCOHOLIC

Billson's Soft Drink \$5
Cola, Lemonade, Brewed Ginger, Portello,
Lemon Lime & Bitters

Sparkling Mineral Water
250ml \$4
750ml \$10

Iced Coffee \$8
Iced Chocolate \$8

Coffee \$4
Hot Chocolate \$4
Pot of Tea \$4
Chai Latte \$5

english breakfast, earl grey,
peppermint, lemongrass & ginger,
liquorice fennel & peppermint

