

LAKE SIDE RESTAURANT

SPRING NO.9

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

ENTREE

Buffalo Mozzarella
grilled asparagus - watercress
2017 Chardonnay

Tuna Tartare - apple - avocado
2019 Riesling

Lamb Belly - flat bread - Hazard BBQ Sauce
2019 Rosé

MAIN

Estate Lamb Bolognese - orecchiette - cheddar
Farmer's Son 2019 Durif

Barramundi - braised beef - onion - nettle
2018 Shiraz & Cinsaut

Gnocchi - zucchini - chard - ricotta
2017 Cabernet Merlot

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

TO SHARE

Kipfler Potatoes - lamb fat - rosemary \$14

Mixed Leaves - Riesling Dressing \$12

DESSERT

Strawberry - cheesecake - rosé
Moodemere Classic Muscat

Lemon Posset
violet merengue - white chocolate
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

Glass of Classic Muscat \$16

Muscat Spritz \$14

Muscat Affogato \$16

WHITE

2018 Riesling \$33

2018 Chardonnay \$38

RED

2019 Rosé \$31

2017 Cabernet Merlot \$20

2018 Shiraz & Cinsaut \$36

2019 Hazard Old Vine Shiraz \$40

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

Moodemere Classic Muscat \$47

BEER

Billson's Pale Ale \$10

Great Northern \$10

NON-ALCOHOLIC

Billson's Soft Drink \$5

Cola, Lemonade, Portello, Brewed Ginger,

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*

