

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.



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.

We grow our own lamb, wheat, honey, citrus, seasonal vegetables & herbs.

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

Australian Top 50 Vineyard 2021/22

Joel Chambers – Australian Top 50 Grower 2021/22

*At Lake Moodemere we are immersed in the history of
seven generations of wine producers.*

We are the first and only Certified Sustainable vineyard in North East Victoria.

*All our wines showcase the fruit
nurtured from the sandy loam soil of our single vineyard.*

Every wine reflects the place it was grown and the people who made it.

Beers & Cider

Billson's Pale Ale \$10

Great Northern \$10

Alpine Apple Cider – dry or sweet \$10

Non-Alcoholic

Billson's Soft Drinks:

Cola, Lemonade, Portello, Brewed Ginger \$5

Alpine Sparkling Apple Juice \$5

Sparkling Water 250ml \$5

Sparkling Water 750ml \$10

Coffee \$4

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

Sweets

Chocolate – muscat – coco nibs

Moodemere Classic Muscat

Lemon – cheesecake - shortbread

2019 Tara

Estate Affogato

Chambers Rutherglen Muscat

Blue Cheese – Estate honeycomb

Sparkling Shiraz Durif

Cheese Selection

Served with crackers & seasonal garnish

One cheese \$12

Two cheeses \$20

Three cheeses \$28

Four cheeses \$36

Sparkling Shiraz Durif

Wine List

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

Wines by the Glass \$12

Glass of Classic Muscat \$16

Muscat Spritzer \$15

Muscat Affogato \$16

Sparkling Wines

Sparkling Chardonnay \$42

Sparkling Shiraz Durif \$42

White Wines

2019 Riesling \$33

2017 Chardonnay \$38

Red Wines

2021 Rosé \$31

2018 Shiraz & Cinsaut \$36

Hazard 2019 Old Vine Shiraz \$40

Farmer's Son 2019 Durif \$42

Sweet & Fortified Wines

2019 Tara – Grenache Blanc & Muscat \$29

Moodemere Classic Muscat \$62

Summer No.5

Menu Options

Two Course Choice Menu \$65

+ matched wines \$80

Three Course Choice Menu \$80

+ matched wines \$100

Select two, three or more courses

Additional entrée or dessert \$15

Add sides & cheese to match your desire

Entree

Crab – apple – cucumber - avocado

2019 Riesling

Buffalo Mozzarella – zucchini - lemon

2021 Rosé

Corn – chorizo - soft egg

2018 Shiraz & Cinsaut

Main

Estate Lamb Ragu – gnocchi – rosemary

Hazard 2019 Old Vine Shiraz

Beef – beetroot – smoked almond - seeds

Farmer's Son 2019 Durif

Risotto – carrot – goat curd - dukkha

2018 Chardonnay

To Share

Chat Potato – rosemary salt \$14

Mixed Salad – Riesling Dressing \$12