



LAKESIDE RESTAURANT

LAKE MOODEMERE ESTATE

CHEF & VIGNERON

Chef's Set Menu
Six Seasonal Dishes
\$70pp

Appellation Oysters - dressed or natural +\$4.50 each
300g Wagyu Porterhouse 7+ marble score +\$55
400g Free Range Pork Tomahawk +\$45
Fromager des Clarines, baked +\$38

Vigneron's Selected Wines
Three glasses of paired wine
+\$25pp

Add sides, sweets & cheese to match your desire

SIDES +\$10 EACH

Chat potato – roast garlic - rosemary
Daily Gratin

SWEETS +\$12

Chocolate Tart - chocolate ice cream - salted caramel
Heritage Lemon Meringue Tart
Tara 2019 Grenache Blanc & Muscat

Shropshire Blue Cheese – Estate Honey
Sparkling Shiraz Durif

CHEESE SELECTION

served with crackers & seasonal garnish

One cheese \$12

Two cheeses \$22

Three cheeses \$30

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 \$14
Muscat Affogato \$16

White Wines

2021 Riesling \$33
2018 Chardonnay \$38

Red Wines

Sparkling Shiraz Durif \$42
2021 Rosé \$31
2017 Cabernet Merlot \$25
2018 Merlot \$31
2018 Shiraz & Cinsaut \$38
Hazard 2019 Old Vine Shiraz \$42

Sweet & Fortified Wines

2019 Tara - Grenache Blanc & Muscat \$29
2008 LBV Durif \$38
Moodemere Classic Muscat \$62

BEER & CIDER

King River Pale Ale \$10
King River North by North East (mid) \$10
Alpine Apple Cider – dry or sweet \$10

NON ALCOHOLIC

Cola, Lemonade, Grapefruit, Portello \$5
Alpine Sparkling Apple Juice \$7
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,
Licorice Fennel & Peppermint

