



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.

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.

Australian Top 50 Vineyard 2021/22

*Joel Chambers – Australian Top 50 Grower 2021/22,
Young Gun of Wine, and Subak Fellow 2022*

*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
where vines have grown since 1886.*

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

Chef's Seasonal Menu

Five selected dishes

\$70pp

Vignerons' Selected Wines

Three glasses of paired wine

+\$30pp

Select a maximum of two from each section:

Salmon Gravlax - asparagus - dill - capers

Fried School Prawns - smoked tomato aioli

Fried Gnocchi - cabbage - pancetta - pecorino

Estate Lamb Carpaccio - olive - green beans - mustard greens - tuna mayo

Rainbow Trout - Gribiche Sauce

Pork Shoulder - mustard gravy

Black Angus Porterhouse - Bordelaise Sauce

Estate Lamb Schnitzel - Cafe de Paris Butter

Served with seasonal garnish

Chat Potatoes - duck fat - garden rosemary salt

Green Beans - House Smoked Guanciale - Estate White Wine

Profiteroles - chocolate - garden rosemary

Mascarpone & Vanilla Parfait - orange caramel - macadamia praline - biscuit

Additions from the Larder

Fromager des Clarines baked with
white wine, garlic & rosemary and served with fresh bread \$38

House Baked Bread & Crackers \$8

Charred German Kraut \$12

House Grown & Smoked Lamb Ham (80g) \$8

Spanish Salami (80g) \$8

Gypsy Ham (80g) \$8

House Pickles \$6

Woombye Triple Cream Brie (40g) \$12

Berrys Creek Riverine Blue (40g) \$12

Maffra Cheddar (40g) \$12

*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.*

Beers & Cider \$10

King River Pale Ale
King River North by North East (mid)
Billson's Pale Ale
Alpine Apple Cider – dry or sweet

Non-Alcoholic

Cola, Lemonade, Grapefruit \$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,
Lemon Grass & Ginger, Peppermint,
Licorice Fennel & Peppermint

Wine List

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

Wines by the Glass \$14
Glass of Classic Muscat \$16
Muscat Spritzer \$14
Muscat Affogato \$16

White Wines

Sparkling Chardonnay \$47
2018 Chardonnay \$42
Lakeside White \$20

Red Wines

2021 Rosé \$27
2017 Cabernet Merlot \$25
2018 Cabernet Sauvignon \$38
2018 Merlot \$40

Sweet & Fortified Wines

2019 Tara – Grenache Blanc & Muscat \$29
2008 LBV Durif \$42
Moodemere Classic Muscat \$62