# Welcome to Moothi Estate

'Moothi' is a Wiradjuri term meaning 'nest in the hills'.

Moothi Estate was established in 1995 by the Moore family, who selected this parcel of land for its picturesque views along with ideal soils and position for growing grapes. Original plantings were Shiraz, Cabernet Sauvignon, Merlot and Chardonnay but we have since expanded the range to include Pinot Grigio, Riesling and Viognier. We have 17 hectares (42 acres) under vine, equating to approximately 37,500 individual vines. Our cellar door was originally built in 2006, with renovations completed in 2018.



We pride ourselves on utilising the best and freshest seasonal produce from around the region whenever possible. Many of our dishes feature local products that can be purchased here or not too far away. Please feel free to ask our staff about where you can grab some of the amazing produce on offer in the Mudgee region.

## **SEASONED FRIES - \$10**

# S - \$10 MINI MUDGEE PLATE - \$25

Crunchy fries with our famous seasoning.

Served with aioli or tomato relish (both + \$1)

High Valley Caerphilly, pesto fetta, marinated olives, Partners in Vine pear + riesling jelly, seeded lavosh and fresh bread

# PLOUGHMAN'S LUNCH - \$45 A FILLING LUNCH FOR TWO OR A SNACK FOR MORE

Vintage cheddar, High Valley pesto fetta, salami, smoked ham, marinated olives, pickles, jalapeño relish, water crackers, seeded lavosh and crusty bread

# **ANTIPASTO PLATTER - \$60**

#### A SUBSTANTIAL LUNCH FOR UP TO FOUR OR A SNACK FOR MORE

Vintage cheddar, creamy brie, High Valley pesto fetta, smoked ham, salami, housesmoked pastrami, pan-fried chorizo, marinated olives, roast capsicum + almond dip, water crackers, seeded lavosh and flatbread



OUR KITCHEN PREPARES DISHES WITH COMMON ALLERGENS SUCH AS NUTS, SEEDS, MILK, EGGS + WHEAT. PLEASE ADVISE STAFF OF ANY ALLERGIES - WHILST ALL CARE WILL BE TAKEN, WE CANNOT GUARANTEE FOODS WILL BE 100% ALLERGEN FREE

A 10% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS SOME DISHES MAY BE SOLD OUT OR UNAVAILABLE AT TIMES PLEASE UNDERSTAND DURING BUSY TIMES, THERE MAY BE A DELAY

# Drinks Menu

#### **MOOTHI WINES**

WHITE	2023 Moothi Estate Riesling	Glass / 9	Bottle / 35
	2023 Moothi Estate Pinot Grigio	Glass / 9	Bottle / 30
	2023 Moothi Estate Viognier	Glass / 9	Bottle / 30
	2022 Moothi Dreams Reserve Chardonnay	Glass / 13	Bottle / 50
ROSÉ	2023 Moothi Estate Rosé	Glass / 9	Bottle / 30
RED	2021 Moothi Estate Merlot	Glass / 9	Bottle / 30
	2022 Moothi Rocks Red Blend	Glass / 8	Bottle / 25
	2022 Moothi Estate Shiraz	Glass / 9	Bottle / 30
LOCAL WINE	Craigmoor Sparkling	Glass / 10	Bottle / 40

## **BEER + CIDER**

Three Tails Pilsner	330ml / 10
Mudgee Brewing Co. Summer Pale Ale	375ml / 10
Mudgee Brewing Co. Mudgee Gold Lager	375ml / 10
Bilpin Original Apple Cider	375ml / 10
James Boag's Light	375ml / 7.5
Heineken Zero	330ml / 6

#### **COCKTAILS**

#### **SOFT DRINK**

#### **Aperol Spritz**

Aperol, prosecco, soda + orange slice / 18

#### Mudgee Mule \*

Vodka, ginger beer, garden-grown mint + fresh lime / 15

#### Verjuice Spritz \*

Partners in Vine verjuice, vodka, lime syrup, soda + bitters / 15

#### \* Can be made as a mocktail / 12

We do offer limited spirits. Please ask our friendly staff for current availability

Coke, Coke No Sugar, Lemonade, Lemon Squash, Ginger Beer, Lemon Lime + Bitters, Mineral Water, Orange Juice, Apple Juice / 3.50

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