

Menu



At Moshulu Estate, Sundays are for slowing down, grazing on good food, and sipping estate-grown wine while taking in the vineyard views. We've designed our Sunday menu to be relaxed, generous, and full of local flavours, with three delicious options to suit your mood.

GRAZING BOARD

\$40 Per Head

A delicious spread with three varieties of artisan cheeses, seasonal fruit & vegetables, and a selection of rustic bread & crackers. Paired with house-made dips, chutney, relish & preserves.

SIGNATURE SELECTION

\$55 Per Head

Everything from our Grazing Board, with added indulgence. Enjoy premium charcuterie, a watermelon spoon (watermelon, blueberries, Meredith goat's cheese, mint, pumpkin seeds & red wine vinaigrette) and our signature pumpkin damper (a crowd favourite!).

THE TASTE OF MOSHULU

\$65 Per Head

Enjoy our Signature Selection menu with a glass of Moshulu Estate Pinot Noir or Shiraz—the perfect way to sip, savour, and experience a true taste of our winery.

Everything we serve is inspired by the seasons, using local produce and estate-made and grown elements wherever possible. We believe in simple, beautiful food, best enjoyed with great company and a glass of wine in hand.