

COOMBE

YARRA VALLEY



CELLAR DOOR FOOD MENU

Cellar door food menu is available from 11:30 AM to 3 PM

FRESHLY SHUCKED OYSTERS

Red wine vinegar | shallot dressing

Half Dozen \$25
Dozen \$50

YARRA VALLEY SMOKED SALMON CAVIAR

Creme fraiche | potato crisp

\$17

CHARCUTERIE BOARD

Chefs' selection of cured meats

\$35

CHEFS' SELECTED CHEESE BOARD

Selection of local and artisan cheese

Fruit | lavosh | quince paste

\$25

ASPARAGUS

Green olive puree | soft boiled egg | almonds garlic
lemon

\$22

MT ZERO OLIVES

Herbs | olive oil

\$12

FRENCH FRIES

Tarragon mayonnaise

\$12

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CELLAR DOOR BEVERAGE MENU

Estate wine flight	20
Tribute wine flight	25

SPARKLING

		
NV Estate Sparkling	12	46
2019 Dame Nellie Melba Tribute Blanc De Blanc	15	75

WHITE WINE

2022 Estate Pinot Gris	10	40
2021 Estate Chardonnay	12	48
2021 Tribute Chardonnay	15	75

ROSÉ

2022 Estate Rosé	10	40
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RED WINE

2019 Polo Rouge	10	38
2021 Estate Pinot Noir	12	48
2021 Tribute 'Lady Celia' Pinot Noir	16	80
2021 Estate Shiraz	12	48
2021 Tribute 'Mr Mark' Shiraz	16	80
2021 Estate Cabernet Sauvignon	12	48
2021 Tribute 'Lord Sam' Cabernet Sauvignon	16	80

BEER AND CIDERS

St Ronan's Apple Cider	10
Watts River IPA	10
Watts River Blonde	10