



## GARDEN TERRACE FOOD MENU

Located behind the hedge in the cellar door

Food available between 11:30am & 2pm

FRESHLY SHUCKED OYSTERS Red wine vinegar   shallot dressing Half Dozen Dozen	25 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   fig jam	25
FRIED CAULIFLOWER <i>GF   VEGAN</i> Pine nut yoghurt   currants   mint	12
MT ZERO OLIVES Herbs   olive oil	12
BUTTERMILK SCONES <i>GF AVAILABLE</i> Peach Melba Jam   double cream	15
FRENCH FRIES <i>GF   VEGAN</i> Rosemary   sea salt	12
KIDS PASTA POMODORO Parmigiano Reggiano	15
KIDS CRUMBED FISH French fries   salad leaves	15



## GARDEN TERRACE BEVERAGE MENU

### WINE TASTINGS & GIN

Estate wine flight	20
Tribute wine flight	25
Melba Gin & Tonic	14

### SPARKLING WINE

		
NV Estate Sparkling	12	50
2019 Dame Nellie Melba Tribute Blanc De Blancs	13	75

### WHITE WINE

2023 Estate Pinot Gris	10	40
2021 Estate Chardonnay	12	50
2022 Tribute 'Lady Pamela' Chardonnay	15	75

### ROSÉ

2023 Estate Rosé	10	40
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### RED WINE

2019 Polo Rouge	10	38
2022 Estate Pinot Noir	12	50
2021 Estate Shiraz	12	50
2022 Estate Cabernet Sauvignon	12	50
2022 Tribute 'Lord Sam' Cabernet Sauvignon	16	80

### BEER AND CIDERS

St Ronan's Apple Cider	11
Watts River IPA	11
Watts River Blonde	11

*Please advise your waiter of food allergies or intolerances, Coombe cannot guarantee a total absence of traces of allergens.*

*A 15% surcharge applies on public holidays.*