

# COOMBE

YARRA VALLEY



## *Mother's Day at Coombe*

House made sourdough, butter, ricotta, olive oil, balsamic

Marinated olives, spiced nuts

### TO START

Pumpkin and mustard fruit agnolotti, pumpkin froth, crisp sage

Free range duck liver parfait, Coombe farm Merlot poached figs, sparkling Pinot Jelly, Melba toast

Free range pork belly, pickled shiitake mushroom, Asian herbs, lime caramel

Smoked salmon, traditional garnish – cream cheese, onion, capers, rye wafers

Prosciutto di Parma, shaved reggiano, grissini, rocket, balsamic

Heirloom tomato, pesto and goat cheese tart, fine herbs

### THE MAIN EVENT

Risotto of crab, chives and lemon, salmon pearls

Rack of Lamb, pistachio herb crust, heirloom carrots, smoked yoghurt

Harpuka, preserved lemon cous cous, red pepper puree, salsa verde

Roast duck breast, spiced duck spring roll, sweet potato and puy lentils, barberries

Grilled eye fillet, king brown mushrooms, crisp onion rings, horseradish crème fraiche, red wine jus

Roman semolina gnocchi, baked with taleggio, slow cooked tomato and basil sugo

Seasonal salad and triple cooked Sebago potatoes served to the table to share

### SOMETHING SWEET

French 58% chocolate fondant, hazelnut praline gelato, raspberry gel

Vanilla pear, honey pannacotta, butter pastry, maple-pecan granola

Coombe Farm Peach Melba; poached peach, meringue, raspberry sorbet and vanilla ice cream

Selection of local cheese, lavosh, sourdough, quince paste

Inclusive of espresso coffee or loose leaf tea

**Two-course \$75.00**

**Three-course \$90.00**

