





GIN

Melba Gin & Tonic	14		
NV Estate Sparkling	12		50
NV Estate Sparkling Shiraz	12		50
2020 Dame Nellie Melba Tribute Blanc De Blancs	14		75

WHITE WINE

2024 Estate Pinot Gris	12		40
2023 Estate Chardonnay	13		50
2023 Tribute 'Lady Pamela' Chardonnay	15		70

ROSÉ

2024 Estate Rosé	12		40
------------------	----	--	----

RED WINE

2023 Estate Pinot Noir	13		50
2023 Tribute 'Lady Celia' Pinot Noir	16		75
2023 Estate Shiraz	13		50
2023 Tribute 'Mr Mark' Shiraz	16		75
2022 Estate Cabernet Sauvignon	13		50
2023 Tribute 'Lord Sam' Cabernet Sauvignon	16		75

BEER AND CIDERS

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

COFFEE

Espresso	4		
Espresso Skinny Milk Full Cream Milk	5.5		
Soy Almond Oat	0.5		
Strong	0.5		
Iced Coffee Iced Chocolate	6		

A 15% surcharge applies on public holidays. Card payment fees apply to all transactions.



The Cellar Door food menu is available between 11:30 am and 2:00pm

FRESHLY SHUCKED OYSTERS

Red wine vinegar shallot dressing	
Half Dozen	32
Dozen	64

YARRA VALLEY SMOKED SALMON CAVIAR

Creme fraiche potato crisp	19
------------------------------	----

CHARCUTERIE BOARD

Chefs' selection of cured meats	38
---------------------------------	----

CHEFS' SELECTED CHEESE BOARD

Selection of local and artisan cheese	28
Fruit lavosh fig jam	

ROASTED CAULIFLOWER VEGAN | GF | DF

Mint coriander pomegranate pine nuts sherry vinegar dressing	21
--------------------------------------------------------------------	----

MT ZERO OLIVES

Herbs olive oil	12
-------------------	----

BUTTERMILK SCONES

Peach Melba Jam double cream	15
--------------------------------	----

FRENCH FRIES GF | VEGAN

Rosemary sea salt	12
---------------------	----

KIDS PASTA POMODORO

Parmigiano Reggiano	15
---------------------	----

KIDS CRUMBED FISH

French fries salad leaves	15
-----------------------------	----

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