



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	32 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 Fruit lavosh fig jam	28
GREENS <i>GF / VEGAN</i> Olive oil lemon	12
MT ZERO OLIVES Herbs olive oil	12
BUTTERMILK SCONES 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
2017 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

2023 Estate Rosé	12	40
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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
2022 Tribute 'Lord Sam' Cabernet Sauvignon	16	75

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. Card payment fees apply all reservations.
0.7% Visa & Mastercard Debit | 1% Visa & Mastercard Credit | 1.75% American Express
2% Visa & Mastercard International Credit