Fathers Day
AT COOMBE
Sunday 1st September

Enjoy a glass of our Coombe Farm NV sparkling on arrival followed by a three course limited choice menu constructed by our Executive Chef Neil Cunningham.

Seatings are available every half an hour between 11:30am and 2:30pm.

$85 per person

ANTIPASTO
- TO SHARE -
Chefs selection of cured meats and pickled vegetables

MAIN
SLOW COOKED BEEF
king brown mushrooms | roasted onion | Roman gnocchi

ROASTED FILLET OF BARRAMUNDI
celeriac | chickpeas | mussels | parsley | winter purslane GF

TRUFFLE AND MUSHROOM PIE
balsamic onions | ragu of green lentils

- SERVED WITH -
BABY COS
pickled fennel | radish | lemon dressing GF DF

CHAT POTATOES
rosemary | garlic

DESSERT
PEACH MELBA
peach bavois | local raspberry | vanilla ice cream GF

CHOCOLATE DELICE
cherries | kirsch cream GF

CHEFS SELECTED CHEESE BOARD
Selection of local and artisan cheese fruit | lavosh | quince paste

Reservations Essential
03 9739 0173 or reservations@coombeyarravalley.com.au

COOMBE
YARRA VALLEY