

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