



## COOMBE COCKTAIL SELECTION

<b>Melba Bellini</b> Coombe Farm Sparkling Blanc de Blanc, Peach schnapps, Cassis	15
<b>Espresso Martini</b> Espresso, Vanilla vodka, Kahlua	15
<b>Classic Pimms Cup</b> Pimms, Ginger Ale, Strawberries, Mint, Citrus	15
<b>Vestey Aperol Spritzer</b> Coombe Farm Blanc de Blanc, Aperol, Soda and Orange Slice	15
<b>Four Pillars 'Rare Dry' Gin &amp; Tonic</b> Served with a slice of orange	12

## SPARKLING

<b>2011 Tribute Series Nellie Melba Blanc De Blancs – TROPHY WINNER – SPECIAL RELEASE</b> A fine, delicate and elegant Yarra Valley Sparkling made in the Traditional Method, with hints of citrus, chalk and spice scented flowers. The palate is fresh and vibrant, with a hint of creaminess and pristine lemon acidity.	70
<b>2014 Tribute Series Nellie Melba Blanc De Blancs</b> Aged on lees for 30 months, this elegant sparkling has been made in the Traditional Method and bottle fermented. With notes of grapefruit and lemon peel, the chalky minerality produces a fine and vibrant mouth feel.	15 55

## WHITE WINE

<b>2017 Coombe Farm Pinot Gris</b> Aromatics of elderflower and floral notes provide a delicate nose, whilst the combination of lychee, pink grapefruit and lime zest give a refined complexity.	9 35
<b>2015 Coombe Farm Chardonnay</b> A gorgeous and complex Yarra Valley Chardonnay with hints of lemon citrus, ripe white peach stone fruit and toasty French oak.	12 47
<b>2016 Tribute Series Chardonnay</b> Blended from a selection of handpicked barrels taken from a single block, this Chardonnay shows fine and focused acidity with enduring citrus and stone fruit. Delicate nuances of French oak linger to create a consistent finish.	15 60

*\*10% surcharge applies on all Public Holidays*

Coombe Farm Wines can be purchased from the Melba Estate cellar door or online at [www.coombeyarravalley.com.au](http://www.coombeyarravalley.com.au)



## RED WINES

### 2016 Coombe Farm Pinot Noir

Savoury hints of red berries and pepper spice carry a consistent balance which leads into an elegantly soft finish.

 12  47

### 2017 Tribute Series Pinot Noir

Lifted and expressive, with a nose of wild brambles, sour cherries and savoury spice, balanced with velvety tannins and an earthy complexity on the palate

15 60

### 2015 Coombe Farm Merlot

The scent of summer grown tomato leaves precedes a generous mouthfeel, complimented by vanilla and oak. The rounded softness creates an appealing finish.

12 40

### 2013 Tribute Series *Armstrong* Merlot

Rich and brooding, this wine showcases concentrated plum fruits and clove spice, and provides gentle, mouth-coating tannins.

17 75

### 2015 Coombe Farm Cabernet Merlot

The rich depth of Yarra Cabernet is complemented by the smoother Merlot to create a full and rounded mouthfeel that carries bright berries the length of the palate.

12 45

### 2016 Coombe Farm Shiraz

Pepper and savoury spice helps carry a long finish, hinting at the cooler seasons of the Valley floor, whilst maintaining firm depth.

12 45

## DESSERT WINE

### 2015 Coombe Farm Noble Viognier

Botrytis nurtures honeysuckle and citrus elements to be complimented by a fresh and clean acidity. Decadently rich, with balanced complexity.

15 50

## OTHER BEVERAGES

### APERITIFS

Melba's Bellini - Sparkling Blanc de Blanc, Peach schnapps, Cassis

15

### BEER & CIDERS

Watt's River Blonde, Coldstream Golden Ale, Coldstream Pale Ale, Trumer Pilsner, St Ronan's Cider  
Hargreaves Hill Hefeweizen, Hargreaves Hill Pale Ale  
Trumer Pils Light beer

8.50  
8.50  
8.50  
6.50

### SOFT DRINKS

Soft drinks - lemonade, dry ginger ale, ginger beer, coca-cola, coca-cola no sugar  
Juice - orange, apple or tomato  
Capi - pink grapefruit, lemon, blood orange  
Iced coffee or iced chocolate  
Sparkling water - 700mL

4.50  
5.50  
5.50  
7.50  
8.00