



“It’s got to be perfection for me” — Dame Nellie Melba

COOMBE YARRA VALLEY WINE TASTING MENU

\$15.00 PER PERSON - INCLUDES A SELECTION OF FIVE WINES AND A GIN SAMPLE.



Members
20%

SPARKLING

NV SPARKLING	\$40	\$32
Bright and lively, this sparkling shows lifted aromatics of nashi pear and acacia, with a generous palate of golden delicious apple and roasted nuts.		

2022 SPARKLING SHIRAZ	\$40	\$32
Subtle aromas of dark cherry, blood plum and burnt toffee are lifted by a fresh raspberry vibrancy. The medium-weighted palate is bright rather than brooding, with layers of plum, ripe raspberry, Shiraz spice, and fine tannin flowing into a balanced finish of sweet fruit, gentle dosage and a delicate bead.		

WHITE WINE

2024 ESTATE CHARDONNAY	\$40	\$32
Aromas of citrus, lemon curd and crème brûlée lead to a palate of concentrated fruit and savoury biscuit notes. Mid-palate texture and crisp acidity carry through to a taut, refined finish.		

ROSE

2024 ESTATE ROSÉ	\$30	\$24
Delectably dry Rosé crafted from Cabernet Sauvignon, with a delicate perfume of wild raspberry and strawberry, hints of toffee apple, and a spicy, textural finish.		

RED WINE

2024 ESTATE PINOT NOIR	\$40	\$32
Bright and perfumed with aromas of red cherry, raspberry and a hint of toffee. The palate shows crunchy red fruits and berries, supported by firm tannins. Lees work adds mid-palate volume, while bright acidity gives balance and freshness. A delicate, medium-weight wine of poise.		

2023 ESTATE SHIRAZ	\$40	\$32
Fresh, perfumed aromatics of dark plum and red cherry are layered with ripe spice. The palate shows ripe currant and dark cherry, with generous berry fruits enhanced by a firm tannin structure. Balanced and medium in depth, this wine is full of flavour.		

2023 ESTATE CABERNET SAUVIGNON	\$40	\$32
A medium to full-bodied Cabernet showing dark cherry, sour raspberry and roasted red capsicum. The palate is framed by velvety tannins and warming cedary oak, unfolding into briary herbaceous notes and a core of rich, juicy blackberry and cassis.		

GIN

DAME NELLIE MELBA GIN	\$85	N/A
Inspired by the Coombe Yarra Valley gardens, this small-batch boutique gin is highly aromatic, with notes of lavender, citrus, and lemon myrtle.		

Our pours are 20ml: + + + + = 1 standard drink = 100ml @ 13% alcohol

15% Surcharge on Public Holidays. Debit and Credit card fees apply on all transactions.



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20%

TRIBUTE SPARKLING

2020 DAME NELLIE MELBA TRIBUTE BLANC DE BLANCS

\$65 \$52

Delicate aromas of white blossom, white stone fruit, oyster shell and lanolin lift from the glass. The palate shows white and yellow stone fruit with fine minerality and texture, tightened by a refined bead. Medium in weight, it flows into a long, lingering finish.

TRIBUTE WHITE WINE

2024 TRIBUTE 'LADY PAMELA' CHARDONNAY

\$65 \$52

Bright pale gold with a green hue, this Chardonnay shows lifted white florals, ripe yellow nectarine, croissant pastry, and macadamia. The palate layers stone and citrus fruits with mouthwatering acidity, softened by creamy winemaking elements. Savoury oak provides structure, balancing the fruit's sweetness and intensity, with great presence and persistence on the finish.

TRIBUTE RED WINE

2023 TRIBUTE 'LADY CELIA' PINOT NOIR

\$70 \$56

Seductive aromas of dark cherry, blackberry and pomegranate are layered with dried herbs, burnt butter and oak spice. The palate is complex and velvet-textured, with poised fruit and refined tannins. Time on lees adds a soft, rounded mouthfeel, finishing this wine with elegance and structure.

2023 TRIBUTE 'MR MARK' SHIRAZ

\$70 \$56

Where the Estate Shiraz is bright and purple-fruited, this Tribute Shiraz shows darker, brooding fruits and spice. Aromas of blackcurrant and mulberry combine with subtle dried spice and white pepper. The palate is voluminous, with concentrated dark fruits flowing into a fine tannin structure. Rich and long, yet refined and elegant, it reflects the character of the cool Yarra Valley climate.

2023 TRIBUTE 'LORD SAM' CABERNET SAUVIGNON

\$70 \$56

Fresh, a medium to full-bodied Cabernet with a mélange of dark currant, briar, dark chocolate and dried autumn leaf. The palate is warm and juicy, with ripe fruits carried by fine chalky tannins that run the length of the wine.

JOIN OUR WINE CLUB

- Enjoy access to Coombe Yarra Valley wines, saving you a minimum of 20%.
- Delight in dining with a 10% discount for up to 4 guests at Coombe Yarra Valley, and enjoy 10% off Providore purchases in our Cellar Door.
- Access wines at Melba Estate Club pricing through our online store with ease.
- Experience the convenience of complimentary shipping on any 6-pack purchase and complimentary wine tastings.
- Be the first to savor new releases and back vintages and enjoy preferential window seating in our restaurant.
- Finally, as a member, you'll receive exclusive invitations to our quarterly 'members only' Estate events.