"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 SAMPLE OF MELBA GIN.

		Members 20%
SPARKLING		
NV SPARKLING Bright and lively, this sparkling shows lifted aromatics of nashi pear and acacia, with a generous palate of golden delicious apple and roasted nuts. *Recommended with our oysters or smoked salmon caviar.*	*$40*	*$32*
2025 ESTATE SPARKLING SHIRAZ Subtle aromatics of black cherries, sweet oak and a lift of raspberries. A rich palate of dark fruits and ripe raspberry with a lovely balance and density stemming from the dosage and tannins. *Recommended with our Chicken terrine with ham hock and foie gras.*	*$45*	*$36*
WHITE WINE		
2026 ESTATE PINOT GRIS Our estate-grown Pinot Gris captures the essence of our vineyard with its classic pear and white blossom bouquet. Experience medium fruit weight, textured richness, and refreshing acidity for a lingering finish. *Recommended with our vegetarian dishes like seasonal Asparagus or Roasted Pumpkin.*	*$30*	*$24*
2025 ESTATE CHARDONNAY Pale straw to white gold in colour, this Chardonnay has a generously perfumed nose of ripe red apple, white nectarine and lemon curd with a savoury element of fresh toast. The palate has a juiciness of stone fruit and a brightness of citrus, while a creamy texture is supportive and flowing through with an elegant finish. *Recommended with our Artichoke entree with whipped goat's feta.*	*$40*	*$32*
ROSÉ		
2026 ESTATE ROSÉ Salmon in colour highlighted with pink hue. Fresh strawberry fruit, orange peel and a touch of musk lift effortlessly to greet. The palate offers a generosity of fruit flavour and sweetness with a soft acidity. A fine creamy element provides a pleasant texture to support the fruit. Finishing dry, this wine evokes summer afternoons and good company. *Recommended with our Yellowfin tuna with sesame seed emulsion and seaweed.*	*$30*	*$24*
RED WINE		
2024 ESTATE PINOT NOIR 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. *Recommended with our Chicken terrine with ham hock and foie gras.*	*$40*	*$32*
2024 ESTATE SHIRAZ Fresh perfumed aromatics of purple plum and dark cherries, layered with ripe fruit and oak spices. A concentrated palate of ripe currant and softer darker berry are enhanced by a firm tannin structure underpinning the fruit, flowing the full palate length. A lovely balanced and medium depth wine, full of flavour. *Recommended with our Beef tataki with pickled radish and apple.*	*$40*	*$32*
2024 ESTATE CABERNET SAUVIGNON A medium bodied Cabernet delivering aromas of dark cherry, blackberry, roasted capsicum and dried woody herbs. Sweetness of black berry fruit greets the palate with a firm tannin structure lengthening the experience. Subtle flavours of fired wood and oak spice are supportive of the natural fruit elements. *Recommended with our Slow cooked beef rib with pepper puree.*	*$40*	*$32*

		Members 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.

Recommended with any of our seafood starters or Lemon curd tart.

TRIBUTE WHITE WINE

2025 TRIBUTE 'LADY PAMELA' CHARDONNAY — *$65* — *$52*

Bright pale gold with a green hue, offering lifted white florals, ripe nectarine and baked brioche. The palate shows layered stone and citrus fruits, guided by fresh, mouthwatering acidity. Subtle biscuit notes and fine, elegant oak lend balance, structure and a long, persistent finish.

Recommended with our Baked barramundi with braised peas and caviar butter sauce.

TRIBUTE RED WINE

2025 TRIBUTE 'LADY CELIA' PINOT NOIR — *$70* — *$56*

Defined aromatics of red plum, dark cherries, and blueberry fruit. Elements of dried herbs are entwined through the fruit, bringing a savoury element to the palate. Sitting upon a supple tannin structure, the fruit is poised and composed. A soft rounded mouthfeel from time on lees, finishes this elegant and structured fine wine.

Recommended with our Slow cooked pork scotch with cauliflower and miso.

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.

Recommended with our selection of cheese board.

2024 TRIBUTE 'LORD SAM' CABERNET SAUVIGNON — *$70* — *$56*

A medium bodied Cabernet of bramble, black berry, currants, dark chocolate and dried herbs. The ripe fruit provides a warmth and richness to the palate, and the flow of the fine tannins are supportive and run the length of this wine. This is Cabernet that may be enjoyed now but will reward cellaring.

Recommended with one of our most loved dishes Lamb shoulder.

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.

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.

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

15% Surcharge on Public Holidays