



GARDEN TERRACE

Enjoy our seasonal Cellar Door menu, available between 11:30am and 2:00pm

FRESHLY SHUCKED OYSTERS

Red wine vinegar | shallot dressing

Half Dozen

\$32

Dozen

\$64

YARRA VALLEY SMOKED SALMON CAVIAR

Creme fraiche | potato crisp

\$19

CHARCUTERIE BOARD

Chefs' selection of cured meats

\$38

LOCAL YARRA VALLEY CHEESE BOARD

\$32

Selection of local and artisan cheese

Fruit | lavosh | fig jam

ROASTED BEETROOT VEGAN | GF

\$21

Charred radicchio | horseradish | tahini cream | Swiss chard

MT ZERO OLIVES

\$12

Herbs | olive oil

BUTTERMILK SCONES

\$15

Peach Melba Jam | double cream

FRENCH FRIES VEGAN | GF

\$12

Rosemary | sea salt

KIDS PASTA POMODORO

\$15

Parmigiano Reggiano

KIDS CRUMBED FISH AND FRENCH FRIES

\$15

French fries | salad leaves

Please advise your waiter of food allergies or intolerances.

Coombe Yarra Valley cannot guarantee a total absence of traces of allergens.

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



GIN

Melba Gin and Tonic

\$14

SPARKLING

NV Estate Sparkling

\$12 \$50

2020 Dame Nellie Melba Tribute Blanc De Blancs

\$14 \$75

WHITE WINE

2024 Estate Chardonnay

\$13 \$50

2025 Tribute 'Lady Pamela' Chardonnay

\$15 \$70

ROSÉ

2025 Estate Rosé

\$12 \$40

RED WINE

2024 Estate Pinot Noir

\$13 \$50

2023 Tribute 'Lady Celia' Pinot Noir

\$16 \$75

2023 Estate Shiraz

\$13 \$50

2023 Tribute 'Mr Mark' Shiraz

\$16 \$75

2023 Estate Cabernet Sauvignon

\$13 \$50

2023 Tribute 'Lord Sam' Cabernet Sauvignon

\$16 \$75

BEERS AND CIDERS

St Ronan's Apple Cider

\$11

Watts River - IPA | Blonde

\$11

COFFEE

Espresso

\$4

Espresso | Skinny Milk | Full Cream Milk

\$5.5

Soy | Almond | Oat

\$0.5

Strong

\$0.5

Iced Coffee | Iced Chocolate

\$6