



COOMBE COCKTAIL SELECTION

Melba Bellini

Coombe Farm Sparkling Blanc de Blanc, Peach schnapps, Cassis

 
15

Espresso Martini

Espresso, Vanilla vodka, Kahlua

15

Classic Pimms Cup

Pimms, Ginger Ale, Strawberries, Mint, Citrus

15

Vestey Aperol Spritzer

Coombe Farm Blanc de Blanc, Aperol, Soda and Orange Slice

15

Four Pillars 'Rare Dry' Gin & Tonic

Served with a slice of orange

12

SPARKLING

2011 Tribute Series Nellie Melba Blanc De Blancs – TROPHY WINNER – SPECIAL RELEASE

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

2014 Tribute Series Nellie Melba Blanc De Blancs

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

2017 Coombe Farm Pinot Gris

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

2015 Coombe Farm Chardonnay

A gorgeous and complex Yarra Valley Chardonnay with hints of lemon citrus, ripe white peach stone fruit and toasty French oak.

12 47

2016 Tribute Series Chardonnay

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

ROSÉ

2017 Coombe Farm Rosé

Delectably dry Rose from a Pinot Noir dominant blend. Lashings of wild raspberry, candied strawberry and rose petals, with a spicy, textural finish.



9 35

**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



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 <i>Armstrong</i> 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
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OTHER BEVERAGES

APERITIFS	15
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Melba's Bellini - Sparkling Blanc de Blanc, Peach schnapps, Cassis

BEER & CIDERS

Watt's River Blonde, Coldstream Golden Ale, Coldstream Pale Ale, Trumer Pilsner, St Ronan's Cider	8.50
Hargreaves Hill Hefeweizen, Hargreaves Hill Pale Ale	8.50
Trumer Pils Light beer	8.50
	6.50

SOFT DRINKS

Soft drinks - lemonade, dry ginger ale, ginger beer, coca-cola, coca-cola no sugar	4.50
Juice - orange, apple or tomato	5.50
Capi - pink grapefruit, lemon, blood orange	5.50
Iced coffee or iced chocolate	7.50
Sparkling water - 700mL	8.00