



Mothers Day

LUNCH MENU

Please choose from the following

ENTREE

Duck terrine, pear and raisin chutney, toasted brioche
House hot smoked Salmon, truffled potato salad, quail egg, baby leaves
Roasted beetroot salad, walnuts, Stone and Crow Galactic cheese, red wine dressing

MAIN

Slow cooked beef cheek, Paris mash, Bourguignon sauce, parsley caper shallot dressing
Roasted barramundi, leek and saffron puree', diamond clams, baby leeks, coriander
Paris gnocchi, slow cooked mushrooms, cauliflower, baby sorrel, Shaw River buffalo mozzarella

- SERVED WITH -

Butter Lettuce, pickled cucumber, radish, chives, lemon
Chat Potatoes, smoked paprika, Parmigiano Reggiano

DESSERT

Peach Melba, poached peach, frozen vanilla bavaois, local raspberries
Chocolate Brownie, chocolate delice', salted caramel, mascarpone cream
Eton mess, rhubarb, strawberries, vanilla, passionfruit.

Three-course \$90.00
Inclusive of espresso coffee or loose leaf tea

COOMBE
YARRA VALLEY

THE *Melba* ESTATE & COOMBE FARM WINES