



RESTAURANT LUNCH MENU

Weekday Two Course \$75 | Three Course \$90

Weekend Two Course \$78 | Three Course \$93

SMALL DISHES

YARRA VALLEY SMOKED SALMON CAVIAR ^{GF}	\$19
Creme fraiche potato crisp	
MT. ZERO OLIVES ^{DF}	\$12
Herbs olive oil	
FRESHLY SHUCKED OYSTERS ^{GF} ^{DF}	Ea 1/2 doz
Red wine vinegar shallot dressing	\$5.5 \$32

ENTRÉE

ROMAN GNOCCHI ^{VEG}
Taleggio oyster mushroom leek soft herbs
<i>Wine match – 2024 Estate Pinot Gris</i>
CURED TROUT
Trout rillette avocado Yarra Valley caviar
Yuzu sesame seaweed
<i>Wine match – 2023 Estate Chardonnay</i>
CELERIAC VELOUTE ^{GF}
Scallops Yarra Valley caviar dill chervil
<i>Wine match – 2024 Estate Pinot Gris</i>
TERRINE OF HAM HOCK ^{GF} ^{DF}
Pork scotch fillet pickled apple watercress
<i>Wine match – 2023 Estate Pinot Noir</i>
GRILLED CARROTS ^{GF} ^{VEGAN}
Hummus harissa pistachio dukkha soft herbs
<i>Wine match – 2024 Estate Rose</i>

DESSERT

PARIS BREST
Winter fruits mulled wine jelly hazelnut
<i>Wine match – NV Sparkling</i>
CHOC CARDAMOM PANNACOTTA
Orange fennel puffed rice
<i>Wine match – NV Sparkling Shiraz</i>
PEACH MELBA TART
Local raspberries vanilla ice cream
<i>Wine match – 2020 Tribute Blanc De Blancs</i>
BUTTERMILK SCONES
Peach Melba jam double cream
<i>Wine match – Melba Bellini Cocktail</i>

CHARCUTERIE AND CHEESE

CHARCUTERIE BOARD	\$38
Chef's selection of cured meats	
CHEF'S SELECTED CHEESE BOARD	\$32
Selection of 3 local and artisan cheeses	
served with traditional condiments	
SINGLE CHEESE	\$14
Our cheesemonger selection changes.	
Choose your preference for soft, medium or hard	

MAINS

SHORT RIB OF BEEF ^{GF}	
Pomme puree bourguignon parsley capers shallot	
<i>Wine match – 2023 Tribute Shiraz</i>	
ROASTED DUCK BREAST	
Pomme Dauphine Jerusalem artichoke	
Gai Lan cherry jus	
<i>Wine match – 2023 Tribute Pinot Noir</i>	
BARRAMUNDI ^{GF}	
Spanner crab white beans smoked paprika roasted	
red pepper sauce	
<i>Wine match – 2024 Tribute Chardonnay</i>	
MISO ROASTED KOHLRABI ^{VEGAN} ^{GF}	
Parsnip yuzu sesame watercress radish	
<i>Wine match – 2023 Estate Chardonnay</i>	
LAMB SHOULDER [for 2] ^{GF}	\$9
Grilled gem lettuce pea and mint dressing	
ricotta salata	
<i>Wine match – 2023 Tribute Cab Sav</i>	
SIDES	
ROYAL BLUE POTATOES ^{VEGAN} ^{GF} ^{DF}	\$14
Rosemary salt	
ROASTED CAULIFLOWER ^{VEGAN} ^{GF} ^{DF}	\$14
Pine nuts radish mint coriander	
MIXED LEAVES ^{VEGAN} ^{GF} ^{DF}	\$14
House vinaigrette	
GEM LETTUCE ^{VEG} ^{GF} ^{DF}	\$14
Pangrattato Reggiano buttermilk dressing	

Please advise your waiter of food allergies or intolerances, Coombe cannot guarantee a total absence of traces of allergens.

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

Due to high costs some menu items draw a supplement (Sup)