

COOMBE

YARRA VALLEY

THE *Melba* ESTATE & COOMBE FARM WINES

COVID 19 Operating Measures

Coombe Yarra Valley is operating in strict accordance with COVID 19 Government restrictions.

We ask our customers to please ensure they pay close attention to their own health, and the health of their close family and friends. Should you have any concerns regarding your health please don't hesitate to contact us to change your bookings arrangements.

As part of ensuring we are best practice our management team have completed the Restaurant and Catering Association COVID 19 Training. We have processes in place to check in with our team each day to ensure their health.

Several measures are in place at the venue to align with government restrictions which are outlined below:

Restaurant

- Disinfectant stands are located at the entry to the restaurant and within all toilet facilities
- The total internal capacity in the restaurant is limited to 100 patrons
- Tables have been set 1.5 metres apart
- Customers first names and phone numbers are recorded through the Victorian Government QR code system
- Single use menus are used
- Procedures are in place to disinfect high touch surfaces throughout the day
- Disinfection of seats and tables will be completed between seatings

Cellar Door

- Under the current rules we can accommodate a maximum of 40 people. Customers will be asked to maintain 1.5 mtrs between each group along the tasting bench.
- Spittoons are not available
- Disinfectant is located throughout the area and the bench wiped down between customers

At the end of each day the cleaners undertake a detailed cleaning and disinfectant program. This combined with the measures we have in place will ensure we are doing everything we can to provide a clean and safe environment for our staff and patrons.

Should you have any concerns please don't hesitate to contact us at enquiries@coombeyarravalley.com.au



Grant Cummin
Managing Director