



Mothers Day

LUNCH MENU

Please choose from the following

ENTREE

Ham hock and chicken terrine, pear and raisin chutney, toasted brioche

House smoked Trout, horseradish cream , quail egg, oyster leaves

Char grilled baby leeks, smoked almonds, blue cheese, coriander

MAIN

Slow cooked grass fed beef, king brown mushrooms, roasted onion, potato cake, black Tuscan cabbage

Roasted fillet Barramundi , celeriac, chickpeas , mussels, parsley, winter perslan.

Truffle and mushroom pie, balsamic onions, ragu of green lentils.

- SERVED WITH -

Pear, rocket, viccoto,

Fried chat potatoes, rosemary garlic,

DESSERT

Dark chocolate delice, cherries, Mascarpone cream.

Peach Melba poached in Coombe Farm 'Blanc de Blanc', local raspberries, frozen vanilla bavarois

Artisan cheeses served with traditional condiments and lavoche

Three-course \$105.00
Inclusive of espresso coffee or loose leaf tea

COOMBE
YARRA VALLEY

THE *Melba* ESTATE & COOMBE FARM WINES