



Dame Nellie Melba travelled the world as one of the greatest opera singers to have ever lived. Her heart remained here, at her home 'Coombe Cottage', named after her stay at Coombe House in London.

The seven acres of formal gardens at Coombe include the vegetable garden and orchard laid out at Melba's behest.

Coombe Yarra Valley's kitchen garden continues to grow seasonal produce used throughout our restaurant menu and available in the delicious preserves found at the Estate's Providore.

Our Chef Neil Cunningham has designed a menu to be enjoyed with friends; classic dishes that represent the very best of the season and region, with a renewed verve and quality. *Bon Appetit.*

RESTAURANT MENU

Two Course – Entrée | Main OR Main | Dessert 75 Three Course – Entrée | Main | Dessert 85

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

SALUMI

CHARCUTERIE BOARD	38
Chef's selection of cured meats	
BRESAOLA	18
Air dried beef	
GUANCIALE	18
Pork cheek sea salt black pepper	
CACCIATORINO	18
Small rustic salami	
CAPOCOLLA	18
Peppercorn juniper berry aged pork loin	

ENTREE

ASPARAGUS ^{GF/VEG}	
Smoked stracciatella pistachio pesto dill chervil	
<i>Wine match – 2023 Estate Rose</i>	
CRUDO OF RAINBOW TROUT ^{GF/DF}	
Scallop Bloody Mary dressing Melba gin basil oil	
Yarra Valley caviar	
<i>Wine match – 2022 Tribute 'Lady Pamela' Chardonnay</i>	
KANGAROO PASTRAMI ^{GF}	
Horseradish yoghurt pickled cucumber desert lime	
<i>Wine match – 2021 Estate Shiraz</i>	
SMOKED DUCK BREAST	
Confit duck leg cherry mustard cherries brioche	
<i>Wine match – 2022 Estate Pinot Noir</i>	
TERRINE OF POTATO ^{VEGAN/GF}	
Saffron eggplant confit tomatoes basil	
red pepper vinaigrette olives	
<i>Wine match – 2023 Estate Pinot Gris</i>	

Melba surrounded herself with the best of everything, from art to food to celebrity – none more famous than French chef Auguste Escoffier who created the dishes Peach Melba and Melba toast for her while she was in Paris in the 1890's. *'Good food is the foundation of genuine happiness' – Auguste Escoffier*



MELBA'S GARDEN WALK

Take a guided tour of Dame Nellie Melba's seven acres of historic, formal gardens.

Designed by Guilfoyle in 1909, the gardens boast a French parterre rose garden, English herbaceous borders and an Italian Garden with Victoria's oldest swimming pool.

Follow in the footsteps of Melba's famous visitors and enjoy an hour of tranquillity and enlightenment.

"I look upon the pleasure we take in a garden as one of the most innocent delights in human life."

- Marcus Tullius Cicero

MAIN

BARRAMUNDI *GF*

Crayfish bisque | tarragon | tomato | fennel

Wine match - 2022 Tribute 'Lady Pamela' Chardonnay

CAPE GRIM BEEF RIB *GF*

Crispy polenta | mushrooms | parsley

Wine match - 2022 Tribute 'Lord Sam' Cab Sav

PORK SCOTCH FILLET & BELLY *GF*

Baby leeks | leek purée | seeded mustard jus
pickled kohlrabi

Wine match - 2021 Tribute 'Lady Celia' Pinot Noir

SALT BAKED CELERIAC *VEGAN | GF*

Dashi | kale | puffed grains

Wine match - 2023 Estate Chardonnay

LAMB SHOULDER [for 2] *GF*

Spring greens | Reggiano | red wine jus

Wine match - 2021 Tribute 'Mr Mark' Shiraz

SIDES

CRISPY CHAT POTATOES *GF | VEGAN*

Rosemary | sea salt

12

BABY COS *GF*

Peas | mint | fennel | ricotta

12

FRIED CAULIFLOWER *GF | VEGAN*

Pine nut yoghurt | currants | mint

12

RADICCHIO *GF | DF*

Orange | rocket | Saba dressing

12

DESSERT

GOAT'S CURD CHEESECAKE *GF*

Strawberries | basil | macadamia nut

Wine match - 2023 Estate Pinot Gris

CHOCOLATE BROWNIE *GF*

Ganache | honeycomb | macerated cherries

Wine match - Espresso Martini

PEACH MELBA TART

Local raspberries | vanilla ice cream

Wine match - 2017 Dame Nellie Melba Blanc De Blancs

BUTTERMILK SCONES

Peach Melba jam | double cream

Wine match - Melba Bellini Cocktail

CHEF'S SELECTED CHEESE BOARD

Selection of local and artisan cheeses
traditional condiments

Wine match - 2022 Estate Pinot Noir

Celebrating a Special Occasion?

*Please ask us about our function packages
for groups of 12 or more.*

*Let us take care of your next celebration at
Coombe Yarra Valley. Ask us about our private
dining room options.*



**Please advise your waiter of food allergies or intolerances, Coombe cannot guarantee a total absence of traces of allergens.
A 15% surcharge applies on public holidays.*