



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 - The Melba Estates kitchen garden continues to grow seasonal produce used throughout our restaurant menu and available in the delicious preserves found at the Estates Providore.

A GLIMPSE OF

Melba

Due to popular demand, Coombe will be opening the doors of Melba's family home, for a glimpse into the extravagant life of this iconic diva. Take a step back in time and enter a world of luxury and glamour.

First release dates

10th May until the 2nd September 2017
\$125 per person - bookings are essential.

*Includes lavish high tea



For bookings and more details on tour dates and availability, visit www.coombeyarravalley.com.au

Mid-Week Winter Menu

Join us Wednesday or Thursday through Winter for our 2 or 3 course lunch \$45 / \$55.

Enjoy each course with our selected Estate Wines for an extra \$10 / \$15.

Please ask your waiter to view the Mid-Week menu.

PETITE – small bites

ST HELEN OYSTER 13
green apple mignonette |
cucumber wasabi granite

Wine match – 2013 Tribute Series Blanc de blancs

FOIE GRAS ROYALE 18
chicken crackling | compressed rhubarb |
porcini jelly

Wine match – 2015 Tribute Series Evelyn Chardonnay

PORK RILLETTE TERRINE 13
melba toast | cumberland relish |
breakfast radish

Wine match – 2016 Coombe Farm Brut Rose

Above items are 3 pieces per serving

SAISON – winter appetizers

SAUTEED KING PRAWNS 24
jerusalem artichoke agnolotti | broccolini |
porcini puree | hazelnut

Wine match – 2015 Coombe Farm Chardonnay

QUAIL FROM WANDIN 23
butternut pumpkin | streaky bacon |
kalette | sherry vinegar glaze

Wine match – 2016 Coombe Farm Merlot

TASMANIAN OCEAN TROUT 21
confit then smoked | celery panna cotta |
finger lime | passion fruit | ginger

Wine match – 2016 Coombe Farm Pinot Gris

HERITAGE BERKSHIRE PORK 22
kohlrabi sauerkraut | cabbage marmalade |
apple | country style black pudding

Wine match – 2015 Coombe Farm Pinot Noir

PLATS DE RESISTANCE - mains

ROASTED BABY CAULIFLOWER 28
gruyere "panisse" | persimmon chutney |
parsley coulis | seeds & grains

Wine match – 2015 Coombe Farm Chardonnay

EDEN BLUE EYE COD 38
olive oil poached | white bean | chorizo
artichoke | saffron mussel butter

Wine match – 2015 Tribute Series Evelyn Chardonnay

HOLSTEIN VEAL BREAST 36
slow cooked | sage | glazed chestnut |
celeriac porridge | pickled mushroom

Wine match – 2014 Tribute Series Fullerton Pinot Noir

TARWIN LOWER SOUTHDOWN LAMB 35
salt baked beetroot | puffed buckwheat |
caraway jus | onion

Wine match – 2013 Tribute Series Armstrong Merlot

CAPE GRIM BEEF SHORT RIB 40
potato dauphinoise | oxtail pasty |
heirloom carrots | red wine sauce

Wine match – 2015 Coombe Farm Shiraz

TERRE – vegetables

ROMAINE LETTUCE HEARTS 10
whipped parmesan | cured yolk | crouton

GRILLED BROCCOLINI 10
salted lemon & chili vinaigrette | toasted almond

BRUSSELS SPROUTS "AU GRATIN" 10
leek | wash rind | breadcrumbs

HAND CUT FRENCH FRIES 10
bacon ketchup | truffle mayonnaise

FINALE – sweets & cheese

THYME POACHED PEAR 16
toasted white chocolate pudding |
almond financier | pear sorbet

Wine match – 2013 Tribute Series Blanc de blancs

SPICED PINEAPPLE TART TARTIN 16
coconut frangipane | coconut yogurt
gingerbread ice cream

Wine match – 2015 Coombe Farm Noble Viognier

PEACH MELBA, WINTER 2017 18
peach clafoutis | vanilla stresusel | raspberry curd

Wine match - 2016 Coombe Farm Brut Rose

70% VALRHONA GUANAJA CHOCOLATE 18
orange confit | olive oil jam |
pistachio textures

Wine match – 2015 Coombe Farm Noble Viognier

FROMAGE DU JOUR 12
today's cheese | additional cheese add \$ 6 each

l'artisan extravagant triple cream
cow milk, white mould, Victoria
le dauphin delice au Chablis
cow milk, epoisses washed rind, Bourgogne, France
papillon Roquefort AOP
unpasteurized ewe milk, blue, Roquefort, France
pyengana clothbound farmhouse cheddar
cow milk, hard, Tasmania

*Thank you very much for choosing to dine at
Coombe – The Melba Estate.*

Please note that we do not split bills.

10% surcharge applies on all Public Holidays

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

COOMBE
THE *Melba* ESTATE