



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](http://www.coombeyarravalley.com.au)

## SAISON – winter appetizers

**QUAIL FROM WANDIN** 24  
butternut pumpkin | streaky bacon | kalette | sherry vinegar glaze

*Wine match – 2016 Coombe Farm Merlot*

**TASMANIAN OCEAN TROUT** 22  
confit then smoked | celery panna cotta | finger lime | passion fruit | ginger

*Wine match – 2016 Coombe Farm Pinot Gris*

**HERITAGE BERKSHIRE PORK** 23  
kohlrabi sauerkraut | cabbage marmalade | apple | country style black pudding

*Wine match – 2015 Coombe Farm Pinot Noir*

**ST HELEN OYSTER (6)** 26  
green apple mignonette | cucumber wasabi granite

*Wine match – 2013 Tribute Series Blanc de blancs*

### 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.

*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*

*From the 1st of September there will be a \$60 2 course and a \$70 3 course minimum spend from the a la carte menu on a Sunday.*

## PLATS DE RESISTANCE - mains

**ROASTED BABY CAULIFLOWER** 29  
gruyere "panisse" | persimmon chutney | parsley dressing | 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*

**CAPE GRIM BEEF SHORT RIB** 37  
oxtail pasty | potato dauphinoise | heirloom carrots | red wine sauce

*Wine match – 2014 Tribute Series Fullerton Pinot Noir*

**TARWIN LOWER SOUTHDOWN LAMB** 36  
salt baked beetroot | puffed buckwheat | caraway jus | onion

*Wine match – 2013 Tribute Series Armstrong Merlot*

## 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** 17  
toasted white chocolate pudding | almond financier | pear sorbet

*Wine match – 2013 Tribute Series Blanc de blancs*

**SPICED PINEAPPLE TART TARTIN** 17  
coconut frangipane | coconut yogurt gingerbread ice cream

*Wine match – 2015 Coombe Farm Noble Viognier*

**PEACH MELBA, WINTER 2017** 19  
peach clafoutis | vanilla streusel | raspberry curd

*Wine match – 2016 Coombe Farm Brut Rose*

**70% VALRHONA GUANAJA CHOCOLATE** 19  
orange confit | olive oil jam | pistachio textures

*Wine match – 2015 Coombe Farm Noble Viognier*

**FROMAGE DU JOUR** 13  
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

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