

# COOMBE

THE *Melba* ESTATE

## BRUNCH

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|---|----|
| Coombe farm sourdough toast, butter and Peach Melba jam   | 10 |
| Lime, coriander and avocado smash, chilli jam, two poached eggs, sourdough toast (AGF)                            | 17 |
| Ricotta hot cake, grilled peaches, strawberry and raspberry compote, vanilla ice cream                            | 17 |
| Coombe Farm BLT, heirloom tomato, fried egg, Andrew's maple bacon, lettuce, aioli on sourdough                    | 18 |
| Fresh baked buttermilk scones with Peach Melba jam & clotted cream  | 14 |
| Vanilla bean panacotta, mango sorbet, lime jelly, macadamia crumble   | 16 |
| Coombe Peach Melba - poached peach, raspberry sorbet, vanilla bean ice-cream peach marshmallow, melba sauce (AGF) | 19 |

## PEACH MELBA

Peach Melba was created for Dame Nellie Melba by the 'the father of French Cuisine' Auguste Escoffier, in 1892, for a dinner party given by the The Duke of Orléans, celebrating the triumph of Melba's performance of Wagner's Lohengrin at Covent Garden in London.

When asked of her favourite foods, it is said that Melba replied that she longed for the fresh peaches, raspberries and the dairy cream she enjoyed when at home in Australia, particularly while visiting her family in the Yarra Valley. Escoffier created a dish of peaches and ice cream, displayed in an ice-sculpture of the swan that appeared in Lohengrin. In 1900 he created a new version that included raspberry puree and a swan of spun sugar replacing the ice-sculpture.

The dish has endured and consistently appears on dessert menus in many famous restaurants all over the world. Throughout the decades presentation styles have changed and many chefs have put their own personal touches and signatures to the dessert - raspberry, peaches and ice-cream remain the constants.

*\*10% surcharge applies on all Public Holidays*

*GF - Gluten Free*

*AGF - Available Gluten Free*