



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 bequest.

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 1st July 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



| | |
|---|----|
| Two Course - Entrée and Main | 59 |
| <i>Including matched Coombe Farm wines</i> | 69 |
| Three Course | 75 |
| <i>Including matched Coombe Farm wines</i> | 90 |
| Inclusive of espresso coffee or loose leaf tea | |

SOMETHING TO START

Estate grown ricotta filled zucchini flowers, pinenuts, smoked pumpkin hummus 19

Wine match - 2013 Coombe Farm Blanc de Blanc

Free range duck liver parfait, merlot poached figs, sparkling pinot jelly, Melba toast 18

Wine match - 2015 Coombe Farm Pinot Noir

Octopus cooked with citrus and herbs, with a rocket and radish salad, orange dressing 19

Wine match - 2016 Coombe Farm Brut Rose

Crisp pork belly, lime caramel, pickled shiitake, Asian herbs 19

Wine match - 2015 Coombe Farm Merlot

Sliced kingfish, smoked soy, roasted sesame, micro celery 20

Wine match - 2016 Coombe Farm Pinot Gris

Charcuterie plate, salami, terrine of the day, sugar cured kangaroo, smoked duck, garden pickles, olives, relish 25

Wine match - 2014 Coombe Farm Cabernet Merlot

Prosciutto, buffalo mozzarella, tomatoes, basil, balsamic, rye, extra virgin olive oil 23

Wine match - 2016 Coombe Farm Brut Rose

Spinach potato pillows, avocado hazelnut fingers, roast cauliflower, pea puree 24

Wine match - 2015 Coombe Farm Chardonnay

THE MAIN EVENT

Risotto of prawn, pea, lemon and chives 37

Wine match - 2013 Coombe Farm Fullerton Pinot Noir

Free range chicken thigh, pesto pearl barley, potato wafers, chicken jus 38

Wine match - 2015 Coombe Farm Chardonnay

Yarra valley Spring lamb cutlet & shoulder in brik pastry, cracked freekah, labna, lamb jus 39

Wine match - 2004 Coombe Farm Cabernet Merlot

Atlantic salmon, savoy magrabieh salad, orange and pomegranate 37

Wine match - 2014 Coombe Farm Evelyn Chardonnay

Wagyu beef brisket, truffle potato puree caramelised shallots 39

Wine match - 2013 Tribute Series Armstrong Merlot

Wagyu beef burger, spring slaw, beetroot relish, brioche bun, triple cooked wedges 27

Wine match - 2015 Coombe Farm Shiraz

SIDES

Triple cooked blue chipper potato wedges, rosemary, garlic confit 9

Honey roast carrots, quinoa, shanklish, toasted coconut 9

Shaved fennel, peas, iceberg, shaved Parmesan, parsley, lemon vinaigrette 9

Local asparagus, whipped feta puffed rice 9

DESSERT

Dessert "Cherry Ripe" chocolate shortbread, coconut ice cream, cherry macaron and gel 18

Wine match - 2015 Coombe Farm Noble Viognier

Buttermilk scones with Peach Melba jam and double cream 14

Wine match - 2016 Coombe Farm Brut Rose

Garden in a glass - strawberries, pistachio sponge, chocolate dirt, strawberry sorbet, freeze dried yoghurt and crème legère 16

Wine match - 2016 Coombe Farm Brut Rose

Vanilla bean panacotta, mango sorbet, lime jelly macadamia crumble 16

Wine match - 2013 Coombe Farm Blanc de Blanc

Peach Melba - poached peach, raspberry sorbet, vanilla bean ice cream, meringue, and Melba sauce 19

Wine match - 2015 Coombe Farm Noble Viognier

CHEESES

Chef's Selection Cheese Board 25

Our cheese board includes a combination of hard cheese, soft white mould and blue cheese served with fruit, house made lavosh, sourdough, quince paste

Wine match - 2015 Coombe Farm Merlot

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