



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.



Melba's **GARDEN WALK**

Join us on Melba's Garden Walk to experience seven acres of formal gardens, landscaped over 100 years ago by W R. Guilfoyle.

Bookings essential

Wednesday – Friday 10:00am & 2:00pm
Saturday 10:00am & 11.30am*

Cost - \$25.00 includes morning or afternoon tea *(scones with freshly brewed coffee or tea)*

*\$20.00 no morning tea included

Access to Melba's garden is by guided tour only.

Sunday Lunch
Choose from the items on our a la carte menu:
Two courses 70
Three courses 80

SAISON – spring appetizers

ASSIETTE OF OCEAN TROUT
some smoked & some cured, also crudo | beetroot | yogurt

Wine match – 2015 Coombe Farm Chardonnay

HOLY GOAT CHEESE CAKE
heirloom tomato | basil | extra virgin olive oil | 25 year old balsamic

Wine match – 2016 Coombe Farm Pinot Gris

BBQ GLAZED QUAIL
tokyo turnip | grapes | pistachio | puffed barley | sumac

Wine match – 2015 Coombe Farm Pinot Noir

VEAL TONNATO
diced tuna | tuna mayonnaise | pecorino | caper | roquette

Wine match – 2013 Tribute Series Blanc de Blancs

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

PLATS DE RESISTANCE - mains

STROZZAPRETI PASTA
asparagus | tomato | hazelnut pesto | pan grattato

Wine match – 2016 Coombe Farm Pinot Gris

EAST COAST SNAPPER
spanner crab filled zucchini flower | pepperonata | celeriac emulsion

Wine match – 2015 Tribute Series Evelyn Chardonnay

BENDIGO FREE RANGE CHICKEN
roasted breast on the bone | "saucisson" | asparagus | jerusalem artichoke

Wine match – 2012 Museum Release Chardonnay

RANGER VALLEY 5+ MARBLING WAGYU RUMP CAP
potato dauphinoise | kale | broccolini | kohlrabi | sauce bordelaise

Wine match – 2013 Tribute Series Armstrong Merlot

TERRE – vegetables

BUTTER LETTUCE 11
nashi pear | seaweed | sesame | ginger dressing

RATATOUILLE GRATIN 11
provençal style vegetable gratin

STEAMED ASPARAGUS 11
onsen egg | sherry vinegar | parmesan

POMME FRITES 11
bacon ketchup | truffle mayonnaise

FINALE – sweets & cheese

ROASTED PINEAPPLE
banana ice cream | passion fruit curd | coconut shard

Wine match – 2015 Coombe Farm Noble Viognier

BUTTERMILK PANNA COTTA
macarated strawberries | elderflower | rhubarb | burnt honey pistachio ice cream

Wine match – 2013 Tribute Series Blanc de blancs

PEACH MELBA
poached peach | vanilla parfait | strudels | raspberry

Wine match - 2016 Coombe Farm Brut Rose

CHOCOLATE GANACHE
earl grey | tea soaked cherries | green tea cake | black tea lime crème

Wine match – 2015 Coombe Farm Noble Viognier

FROMAGE DU JOUR 25
today's cheese

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

