



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.

Chef Neil Cunningham has created a menu that showcases the best Australian local and seasonal produce with an English influence

SMALL DISHES

YARRA VALLEY GOATS CURD 17
salsa verde | grilled bread

MT. ZERO OLIVES 12
herbs | olive oil

FRESHLY SHUCKED OYSTERS ea 4.8 ½ doz 24
red wine vinegar | shallot dressing

SALUMI

PROSCIUTTO DI PARMA aged 18 months 18

CAPOCOLLO air dried pork 18

GUANCIALE pork cheek | sea salt | black pepper 18

LONZA pork loin | sea salt 18

CACCIATORINO small rustic salami 18

DUCK PROSCIUTTO home made | smoked 18

ENTREE

PEPPER SEARED KING FISH GF DF 21
avocado | fennel | pink grapefruit
radish
Wine match - 2014 Tribute Series Blanc de blanc

HARVEY BAY SCALLOPS GF DF 23
smoked pork jowl | sweet corn
piccalilli sauce
Wine match - 2015 Coombe Farm Chardonnay

ROASTED BABY CARROTS GF 20
almond skordalia | smoked almonds | coriander |
local honey
Wine match - 2017 Coombe Farm Pinot Gris

VENISON CARPACCIO GF DF 23
pickled beetroot | hazelnut | chocolate
Wine match - 2015 Coombe Farm Cabernet Merlot

DUCK TASTING PLATE 24
duck breast prosciutto | duck rilletes |
duck liver royale
Wine match - 2016 Coombe Farm Pinot Noir

Celebrating a Special Occasion?

Please ask us about our celebrations menu for groups of 12 or more.

Let us take care of your next celebration at Coombe Yarra Valley. Ask us about our private dining room options

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 at coombeyarravalley.com.au

Wednesday - Saturday 11:00am & 2:00pm

MAIN

PEAR TART 27
slow cooked pear | roasted shallots | taleggio |
truffled honey
Wine match - 2015 Coombe Farm Chardonnay

ROASTED BARRAMUNDI FILLET GF 34
eggplant caponata | potato dumpling | mussels |
salsa verde
Wine match - 2015 Coombe Farm Chardonnay

CHARGRILLED GRASSFED BEEF FILLET GF 38
potato dauphinoise | broccolini |
black Tuscan cabbage
Wine match - 2016 Coombe Farm Shiraz

BBQ SPATCHCOCK GF DF 35
romesco sauce | chickpeas | roasted pumpkin |
grilled lemon
Wine match - 2015 Coombe Farm Merlot

SLOW COOKED LAMB SHOULDER (for 2) GF 70
roasted zucchini | mint | Yarra Valley feta cheese
Wine match - 2013 Tribute Series 'Armstrong' Merlot

SIDE DISHES

HEIRLOOM TOMATOES MEDLEY GF 11
basil | Yarra Valley goat cheese

BUTTER LETTUCE GF DF 11
pickled cucumber | radish | chives | lemon

GREEN BEANS GF 11
olive tapanade | Yarra Valley feta cheese

CHAT POTATOES 11
smoked paprika | Parmigiano Reggiano

DESSERT

SUMMER BERRIES TART 17
whipped fromage blanc | verjus jelly |
almond praline
Wine match - 2015 Coombe Farm Noble Viognier

BUTTERMILK PANNA COTTA GF 17
Macerated strawberries | elderflower | rhubarb |
burnt honey pistachio ice cream
Wine match - 2014 Tribute Series Blanc de blancs

PEACH MELBA 19
poached peach | frozen vanilla bavarois |
local raspberries
Wine match - 2014 Tribute Series Blanc de blancs

MANJARI CHOCOLATE 19
salted caramel | cherry bavarois | hazelnut
ice cream | cocoa nibs
Wine match - 2015 Coombe Farm Noble Viognier

BUTTERMILK SCONES 14
Peach Melba jam | double cream
Wine match - 2014 Coombe Farm Blanc de Blanc

CHEESE

CHEFS SELECTED CHEESE BOARD 25
Selection of local and artisan cheese
fruit | lavosh | quince paste
Wine match 2015 - 2015 Coombe Farm Noble Viognier

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