



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

SALUMI BOARD chefs selection of cured meats 27

PROSCIUTTO DI PARMA aged 18 months 18

GUANCIALE pork cheek | sea salt | black pepper 18

LONZA peppercorn & juniper berry aged pork loin 18

CACCIATORINO small rustic salami 18

## ENTREE

HOUSE HOT SMOKED SALMON GF DF 21  
truffled potato salad | quail egg | baby leaves  
Wine match - 2016 Coombe Farm Chardonnay

HARVEY BAY SCALLOPS GF DF 23  
smoked pork jowl | sweet corn  
Wine match - 2016 Tribute Series Chardonnay

ROASTED BABY CARROTS GF DF 19  
almond skordalia | smoked almonds | coriander | local honey  
Wine match - 2017 Coombe Farm Pinot Gris

ROASTED BEETROOT SALAD GF DF 21  
walnuts | Stone and Crow Galactic cheese | red wine dressing  
Wine match - 2016 Coombe Farm Pinot Noir

DUCK TERRINE DF 23  
pear & raisin chutney | toasted brioche  
Wine match - 2017 Tribute Series Pinot Noir

## MAIN

PEAR TART 27  
slow cooked pear | roasted shallots | taleggio | truffled honey | walnuts  
Wine match - 2016 Coombe Farm Chardonnay

ROASTED BARRAMUNDI GF 34  
leek and saffron puree | diamond clams | baby leeks | coriander  
Wine match - 2016 Tribute Series Chardonnay

SLOW COOKED BEEF CHEEK GF 36  
potato dauphinoise | Bourguignon sauce | parsley | capers | shallot dressing  
Wine match - 2016 Coombe Farm Shiraz

PARIS GNOCCHI 29  
slow cooked mushrooms | cauliflower | baby sorrel | Shaw River buffalo mozzarella  
Wine match - 2016 Tribute Series Pinot Noir

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

## DESSERT

ETON MESS 18  
rhubarb | strawberries | vanilla | passionfruit  
Wine match - 2015 Coombe Farm Late Harvest Viognier

QUINCE AND FRANGIPANE TART 17  
walnut ice cream | raisin compote  
Wine match - 2014 Tribute Series Blanc de blancs

PEACH MELBA GF 19  
peach semifreddo | local raspberry | meringue  
Wine match - 2014 Tribute Series Blanc de blancs

CHOCOLATE BROWNIE 19  
chocolate delice' | salted caramel | mascarpone cream  
Wine match - 2015 Coombe Farm Late Harvest Viognier

BUTTERMILK SCONES 14  
Peach Melba jam | double cream  
Wine match - 2014 Tribute Series Blanc de blancs

## SIDE DISHES

RADICCHIO GF DF 11  
fennel | orange | vincotto

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

## 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*

**Mid-Week Winter Special**

Available Wednesday- Thursday, June to August

Enjoy a two course luncheon of  
Entrée, Main OR Main, Dessert accompanied by a  
glass of our Coombe Farm Pinot Gris or Merlot

49 per person

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**Melba's Morning Tea**

Available Saturday- Sunday Mornings

Enjoy a sparkling wine on arrival, followed by a three  
tier morning tea of delectable sweet and savory  
breakfast items including our famous scones and tea  
or coffee

35 per person

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