



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 1/2 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

SUNDAY MENU

Two Course – Entrée, Main 60
Three Courses – Entrée, Main Dessert 70

ENTREE

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

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

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

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

DUCK TERRINE DF
pear & raisin chutney | toasted brioche
Wine match – 2017 Tribute Series 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

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

MAIN

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

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

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

PARIS GNOCCHI
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
roasted Jerusalem artichoke | mint | Yarra Valley feta cheese
Wine match – 2013 Tribute Series 'Armstrong' Merlot

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

DESSERT

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

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

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

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

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

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