



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 Yarra Valley's kitchen garden continues to grow seasonal produce used throughout our restaurant menu and available in the delicious preserves found at the Estate's Providore.

Our Chef Neil Cunningham has designed a menu to be enjoyed with friends; classic dishes that represent the very best of the season and region, with a renewed verve and quality. *Bon Appetit.*

RESTAURANT MENU

Two Course – Entrée | Main OR Main | Dessert 75

Three Course – Entrée | Main | Dessert 90

SMALL DISHES

YARRA VALLEY SMOKED SALMON CAVIAR ^{GF} 19
Creme fraiche | potato crisp

MT. ZERO OLIVES ^{DF} 12
Herbs | olive oil

FRESHLY SHUCKED OYSTERS ^{GF | DF} Ea 1/2 doz
Red wine vinegar | shallot dressing 5.5 32

SALUMI

CHARCUTERIE BOARD 38
Chef's selection of cured meats

BRESAOLA 18
Air dried beef

GUANCIALE 18
Pork cheek | sea salt | black pepper

SAN DANIELLE PROSCIUTTO 18
Aged 36 months | house made pickle

CAPOCOLLA 18
Peppercorn | juniper berry | aged pork loin

ENTREE

BBQ ASPARAGUS ^{VEG | GF}
Mushroom | goat's cheese | almonds | garlic | lemon
Wine match – 2024 Estate Pinot Gris

CRUDO OF SEASONAL FISH ^{GF | DF}
Green yuzu kosho | dill | pickled kohlrabi
Yarra Valley caviar | radish | seaweed
Wine match – 2023 Estate Chardonnay

ROASTED CAULIFLOWER ^{VEGAN | GF | DF}
Mint | coriander | pomegranate | pine nuts
sherry vinegar dressing
Wine match – 2023 Tribute Pinot Noir

CHICKEN TERRINE
Bread & butter pickles | foie gras parfait | brioche
Wine match – 2023 Estate Pinot Noir

TUNA PASTRAMI ^{GF}
Cucumber | black olive | tomato | red onion
yoghurt | basil
Wine match – 2024 Estate Rose

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*



MELBA'S GARDEN WALK

Take a guided tour of Dame Nellie Melba's seven acres of historic, formal gardens.

Designed by Guilfoyle in 1909, the gardens boast a French parterre rose garden, English herbaceous borders and an Italian Garden with Victoria's oldest swimming pool.

Follow in the footsteps of Melba's famous visitors and enjoy an hour of tranquillity and enlightenment.

"I look upon the pleasure we take in a garden as one of the most innocent delights in human life."

- Marcus Tullius Cicero

MAIN

SLOW COOKED BEEF RIB ^{GF}

Potato gratin | roasted onions | chervil
garlic and spinach purée

Wine match - 2023 Tribute Shiraz

SLOW COOKED PORK SCOTCH FILLET ^{GF}

Baby leeks | king brown mushroom
miso and cauliflower

Wine match - 2023 Estate Shiraz

ROASTED BARRAMUNDI FILLET ^{GF}

Prawns | clams | capers | parsley | fennel
butter sauce

Wine match - 2023 Tribute Chardonnay

BBQ EGGPLANT ^{VEGAN | GF | DF}

Tamarind | coriander | spiced green lentils
crispy black rice

Wine match - 2023 Estate Chardonnay

LAMB SHOULDER [for 2] ^{GF}

Grilled gem lettuce | pea and mint dressing
ricotta salata

Wine match - 2023 Tribute Cab Sav

SIDES

FRIED ROYAL BLUE POTATOES ^{VEGAN | GF | DF}

Rosemary salt

12

BUTTER LETTUCE ^{VEGAN | GF | DF}

Radish | chives | lemon dressing

12

GREENS ^{VEGAN | GF | DF}

Olive oil | lemon

12

ROCKET ^{VEGAN | GF | DF}

Witlof | hazelnut dressing

12

DESSERT

GOAT'S CURD CHEESECAKE ^{GF}

Citrus | candied rind | macadamia

Wine match - NV Sparkling

CHOCOLATE BROWNIE ^{GF}

Honeycomb | cherry | crème fraiche

Wine match - NV Sparkling Shiraz

PEACH MELBA TART

Local raspberries | vanilla ice cream

Wine match - 2020 Dame Nellie Melba Blanc De Blancs

BUTTERMILK SCONES

Peach Melba jam | double cream

Wine match - Melba Bellini Cocktail

CHEF'S SELECTED CHEESE BOARD

Selection of local and artisan cheeses
traditional condiments

Wine match - 2023 Estate Pinot Noir

Celebrating a Special Occasion?

*Please ask us about our function packages
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.*

Please advise your waiter of food allergies or intolerances, Coombe cannot guarantee a total absence of traces of allergens.

A 15% surcharge applies on public holidays. Debit & Credit card fees apply on all transactions.