



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 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 salsa verde grilled bread	17
MT. ZERO OLIVES ^{DF} herbs olive oil	12
FRESHLY SHUCKED OYSTERS ^{GF DF} red wine vinegar shallot dressing	Ea ½ doz 4.8 25

SALUMI

SALUMI BOARD chefs selection of cured meats	30
PROSCIUTTO DI PARMA aged 18 months	18
GUANCIALE pork cheek sea salt black pepper	18
CACCIATORINO small rustic salami	18
CAPOCOLLO air dried pork neck	18

ENTREE

SMOKED DUCK BREAST blood orange duck liver baby leaves toasted brioche Wine match – 2018 Coombe Farm Pinot Noir	23
KINGFISH PASTRAMI ^{GF} horseradish yogurt baby leaves pickled cucumber Wine match – 2018 Coombe Farm Pinot Gris	22
ROASTED BEETROOT ^{GF} mushrooms Yarra Valley Dairy white savourine fennel Wine match – 2018 Coombe Farm Chardonnay	21
SPANNER CRAB ^{GF} wild rice leek coriander Wine match – 2017 Kilikanoon Mort's Block Riesling	23
VITELLO TONNATO ^{GF} veal peas broad beans salsa verde tuna mayonnaise Wine match – 2018 Tribute Series Chardonnay	22



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

Designed by Guilfoyle in 1909, they 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

ROASTED BUTTERNUT PUMPKIN ^{GF} haloumi pomegranate parsley almonds raisin sherry vinaigrette Wine match – 2018 Coombe Farm Pinot Noir	31
GRASS FED BEEF FILLET (Served medium rare – medium) potato dauphinoise broccolini kale Wine match – 2017 Reverend V Cabernet Sauvignon	39
ROASTED BARRAMUNDI FILLET ^{GF} sweet corn clams purslane cherry tomatoes Wine match – 2018 Coombe Farm Chardonnay	38
PORK SCOTCH ^{GF} pear fennel apple mustard sage Wine match – 2018 Holm Oak Pinot Noir	36
SLOW COOKED LAMB SHOULDER (for 2) ^{GF} local medley heirloom tomatoes Yarra Valley goats cheese olive tapenade Wine match - 2017 Rolf Binder Shiraz	78

SIDE DISHES

ROCKET ^{GF} pear reggiano vincotto	11
BUTTER LETTUCE ^{GF} pickled cucumber radish chives lemon dressing	11
GREEN BEANS ^{GF} olive tapenade Yarra Valley feta cheese	11
FRIED CHAT POTATOES ^{GF} rosemary garlic	11

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

DESSERT

SWEET RICOTTA MOUSSE fried pastry candied zest pistachio nuts lemon curd Wine match - 2015 Tribute Series Blanc de Blancs	19
BERRY TART crème patissiere Wine match - NV Coombe Farm Estate Sparkling	20
PEACH MELBA ^{GF} peach bavarois local raspberry vanilla ice cream Wine match - 2015 Tribute Series Blanc de Blancs	21
CHOCOLATE DELICE ^{GF} cherries kirsch cream Wine match – 2017 Rolf Binder Shiraz	21
BUTTERMILK SCONES peach Melba jam double cream Wine match - 2015 Tribute Series Blanc de Blancs	15

CHEESE

CHEFS SELECTED CHEESE BOARD selection of local and artisan cheese fruit lavosh quince paste Wine match - 2014 Tribute Series Blanc de Blancs	25
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Thank you very much for choosing to dine at Coombe, Yarra Valley.

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.

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

'Good food is the foundation of genuine happiness' - Auguste Escoffier

COOMBE
YARRA VALLEY