



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 <sup>DF</sup> herbs   olive oil	12
FRESHLY SHUCKED OYSTERS <sup>GF DF</sup> red wine vinegar   shallot dressing	Ea 4.8    ½ doz 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

## WEEKEND MENU

Two Course – Entrée, Main OR Main, Dessert	65
Three Courses – Entrée, Main, Dessert	75

## ENTREE

SMOKED DUCK BREAST  
blood orange | duck liver | baby leaves | toasted brioche  
Wine match – 2018 Coombe Farm Pinot Noir

KINGFISH PASTRAMI <sup>GF</sup>  
horseradish | yogurt | baby leaves | pickled cucumber  
Wine match – 2018 Coombe Farm Pinot Gris

ROASTED BEETROOT <sup>GF</sup>  
mushrooms | Yarra Valley Dairy white savourine | fennel  
Wine match – 2018 Coombe Farm Chardonnay

SPANNER CRAB <sup>GF</sup>  
wild rice | leek | coriander  
Wine match – 2017 Kilikanoon Mort's Block Riesling

VITELLO TONNATO <sup>GF</sup>  
veal | peas | broad beans | salsa verde | tuna mayonnaise  
Wine match – 2018 Tribute Series Chardonnay



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 tranquility 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 <sup>GF</sup>  
haloumi | pomegranate | parsley | almonds | raisin sherry vinaigrette  
Wine match – 2018 Coombe Farm Pinot Noir

GRASS FED BEEF FILLET (Served medium rare – medium)  
potato dauphinoise | broccolini | kale  
Wine match – 2017 Reverend V Cabernet Sauvignon

ROASTED BARRAMUNDI FILLET <sup>GF</sup>  
sweet corn | clams | purslane | cherry tomatoes  
Wine match – 2018 Coombe Farm Chardonnay

PORK SCOTCH <sup>GF</sup>  
pear | fennel | apple | mustard | sage  
Wine match – 2018 Holm Oak Pinot Noir

SLOW COOKED LAMB SHOULDER (for 2) <sup>GF</sup>  
local medley heirloom tomatoes | Yarra Valley goats cheese | olive tapenade  
Wine match - 2017 Rolf Binder Shiraz

## SIDE DISHES

ROCKET <sup>GF</sup> pear   reggiano   vincotto	11
BUTTER LETTUCE <sup>GF</sup> pickled cucumber   radish   chives   lemon dressing	11
GREEN BEANS <sup>GF</sup> olive tapenade   Yarra Valley feta cheese	11
FRIED CHAT POTATOES <sup>GF</sup> 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

BERRY TART  
crème patissiere  
Wine match - NV Coombe Farm Estate Sparkling

PEACH MELBA <sup>GF</sup>  
peach bavarois | local raspberry | vanilla ice cream  
Wine match - 20145 Tribute Series Blanc de Blancs

CHOCOLATE DELICE <sup>GF</sup>  
cherries | kirsch cream  
Wine match – 2017 Rolf Binder Shiraz

BUTTERMILK SCONES  
peach melba jam | double cream  
Wine match - 2015 Tribute Series Blanc de Blancs

## CHEESE

CHEFS SELECTED CHEESE BOARD 25  
selection of local and artisan cheese  
fruit | lavosh | quince paste  
Wine match - 2014 Tribute Series Blanc de Blancs

*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.

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

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

**COOMBE**  
YARRA VALLEY