



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.

Chef Neil Cunningham has created a menu that showcases the best Australian local and seasonal produce with an English influence.



Take a guided tour of Dame Nellie Melba's seven acres of historic, formal gardens. Available from the 4th of September.

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

WEEKEND MENU

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

ENTREE

CHICKEN TERRINE
Ham hock | cabbage | parfait | mushroom | pear and raisin chutney | toasted brioche
Wine match – 2018 Coombe Farm Pinot Noir

HOUSE SMOKED MACKEREL^{GF} | ^{DF}
Avocado | quail egg | pickled cucumber | red onion | sorrel leaves | seaweed
Wine match – 2019 Coombe Farm Pinot Gris

ROASTED BABY VEGETABLES^{GF}
Smoked yogurt | coriander | harrissa
Wine match – 2018 Coombe Farm Chardonnay

LOCAL VENISON CARPACCIO^{GF}
Pickled beetroot | hazelnut | chocolate
Wine match – 2018 Polo Series Chardonnay

LEEK AND POTATO SOUP^{GF}
Clams | bacon | watercress
Wine match – 2018 Tribute Series Chardonnay

MAIN

PORK BELLY
Slow cooked fennel confit lemon | prune | broccolini | black pudding
Wine match – 2018 Coombe Farm Pinot Noir

SLOW COOKED GRASS FED BEEF^{GF}
King brown mushrooms | roasted onion | lyonnaise potato gratin
Wine match – 2017 Reverend V Cabernet Sauvignon

MARKET FISH^{GF}
Celeriac | chickpeas | mussels | parsley | winter purslane
Wine match – 2018 Coombe Farm Chardonnay

ROASTED CAULIFLOWER^{GF}
Pistachio dukkah | almond skordalia | watercress
Wine match – 2018 Holm Oak Pinot Noir

SLOW COOKED LAMB SHOULDER (for 2)^{GF}
Jerusalem artichokes | salsa verde | Yarra Valley feta
Wine match - 2017 Rolf Binder Shiraz

SIDE DISHES

PEAR^{GF} | ^{DF} 11
Rocket | radicchio | vincotto

BABY COS PICKLED FENNEL^{GF} | ^{DF} 11
Pickled fennel | radish | lemon dressing

WILTED SEASONAL GREENS^{GF} | ^{DF} 11
Salsa verde

HAND CUT CHIPS^{GF} | ^{DF} 11
Garlic aioli

DESSERT

CRÈME BRULEE
Rhubarb sorbet | sablé
Wine match - 2015 Tribute Series Blanc de Blancs

SALTY CARAMEL TART
Dark chocolate delice | mascarpone cream
Wine match - NV Coombe Farm Estate Sparkling

PEACH MELBA^{GF}
Local raspberries | vanilla ice cream
Wine match - 2015 Tribute Series Blanc de Blancs

CHEESECAKE^{GF}
Ruby grapefruit | orange | blood orange | lemon | vanilla
Wine match - NV Coombe Farm Estate Sparkling

CHEESE

CHEFS SELECTED CHEESE BOARD 25
Selection of local and artisan cheese
Lavosh | Estate quince paste | seasonal fruit
Wine match - 2015 Tribute Series Blanc de Blancs

Celebrating a Special Occasion?

Please ask us about our celebration's 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.

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