



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

SMOKED TROUT RILLETTE Pickled cucumber   flat 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

CHARCUTERIE 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
BALZANELLI COPPA Black pepper   thyme	18

RESTAURANT MENU

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

ENTREE


RABBIT TERRINE  
Ham hock | parfait | mushroom | toasted brioche | pear and raisin chutney  
*Wine match – 2019 Tribute Chardonnay*

TUNA <sup>GF DF</sup>  
Confit tomato | green beans | soft boiled egg | white anchovy | olives | shallots | basil  
*Wine match – 2019 Estate Pinot Gris*

ROASTED BABY VEGETABLES <sup>GF</sup>  
Smoked yogurt | coriander | harissa | toasted seeds  
*Wine match – 2018 Estate Chardonnay*

LOCAL BEEF CARPACCIO <sup>GF</sup>  
Reggiano | shallots | watercress | pickles  
*Wine match – 2019 Estate Pinot Noir*

LOCAL ASPARAGUS <sup>GF</sup>  
Peas | broad beans | Yarra Valley feta cheese | spring greens  
*Wine match – 2018 Estate 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 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 CAULIFLOWER <sup>GF</sup>  
Pistachio dukkah | almond skordalia | Jerusalem artichoke | watercress  
*Wine match – 2018 Estate Chardonnay*

SLOW COOKED BEEF <sup>GF</sup>  
King brown mushrooms | roasted onion | Lyonnaise potato gratin  
*Wine match – 2019 Estate Shiraz*

MARKET FISH <sup>GF</sup>  
Peperonata | cannellini beans | basil | parsley | purslane  
*Wine match – 2019 Tribute Chardonnay*

PORK SCOTCH FILLET  
Slow cooked fennel | pumpkin | Tuscan cabbage | black pudding  
*Wine match – 2019 Tribute Pinot Noir*

SLOW COOKED LAMB SHOULDER (for 2) <sup>GF</sup>  
Eggplant caponata | Yarra Valley feta | pine nuts  
*Wine match – 2019 Tribute Shiraz*

SIDE DISHES

PEAR <sup>GF</sup> Rocket   radicchio   vincotto   Reggiano	11
BABY COS <sup>GF</sup> Pickled fennel   radish   lemon dressing	11
GREENS Salsa verde	11
CRUSHED CHAT POTATOES <sup>GF</sup> Garlic   rosemary	11

**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.

DESSERT

MASCARPONE CHEESECAKE  
Citrus fruit | lemon balm  
*Wine match – 2015 Dame Nellie Melba Tribute Blanc de Blanc*

SALTED CARAMEL TART  
Dark chocolate delice | coffee  
*Wine match - NV Estate Sparkling*

PEACH MELBA <sup>GF</sup>  
Peach bavarois | local raspberry | vanilla ice cream  
*Wine match – 2015 Dame Nellie Melba Tribute Blanc de Blanc*

BUTTERMILK SCONES  
Peach Melba jam | double cream  
*Wine match – 2015 Dame Nellie Melba Tribute Blanc de Blanc*

CHEESE

CHEFS SELECTED CHEESE BOARD Selection of local and artisan cheese fruit   lavosh   quince paste <i>Wine match – 2019 Tribute Chardonnay</i>	25
--	----

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*