



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

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

SMALL DISHES

YARRA VALLEY GOATS CURD salsa verde grilled bread	17
MT. ZERO OLIVES herbs olive oil	12
FRESHLY SHUCKED OYSTERS red wine vinegar shallot dressing	ea 4.8 ½ doz 24

SALUMI

SALUMI BOARD chefs selection of cured meats	27
PROSCIUTTO DI PARMA aged 18 months	18
GUANCIALE pork cheek sea salt black pepper	18
LONZA peppercorn & juniper berry aged pork loin	18
CACCIATORINO small rustic salami	18

ENTREE

GRILLED SOUTH AUSTRALIAN OCTOPUS ^{GF DF} almond and saffron aioli confit tomato oregano olive <i>Wine match – 2018 Coombe Farm Rose</i>	23
SALAD OF SMOKED TROUT ^{GF DF} Fraser Island spanner crab coriander quinoa trout roe <i>Wine match – 2014 Tribute Series Blanc de Blancs</i>	22
ROASTED BEETROOT TART Yarra Valley goats curd red elk candied walnut <i>Wine match – 2016 Coombe Farm Pinot Noir</i>	19
CRUDO OF BLACK KING FISH ^{GF DF} avocado green apple radish chardonnay dressing <i>Wine match – 2017 Coombe Farm Pinot Gris</i>	22
CHARGRILLED QUAIL ^{DF} almond skordalia cracked wheat smoked almond king brown mushroom <i>Wine match – 2016 Coombe Farm Chardonnay</i>	24

MAIN

BRACE OF SPRING LAMB ^{GF DF} eggplant caponata olives basil confit tomato <i>Wine match – 2015 Coombe Farm Cabernet Merlot</i>	37
CHARGRILLED SPATCHCOCK ^{GF} salsa verde new season asparagus peas mint <i>Wine match – 2016 Coombe Farm Shiraz</i>	36
ROAST FILLET OF BEEF heirloom carrots red wine jus baby kale <i>Wine match – 2016 Coombe Farm Shiraz</i>	38
ROASTED BARRAMUNDI risotto of faro prawns parsley lemon butter <i>Wine match – 2016 Tribute Series Chardonnay</i>	37
PARIS GNOCCHI butternut pumpkin roasted mushrooms shaved reggiano <i>Wine match – 2017 Tribute Series Pinot Noir</i>	30
SLOW COOKED LAMB SHOULDER (for 2) ^{GF} roasted Jerusalem artichoke mint Yarra Valley feta cheese <i>Wine match – 2015 Coombe Farm Merlot</i>	70

SIDE DISHES

RADICCHIO ^{GF DF} fennel orange vincotto	11
BUTTER LETTUCE ^{GF DF} pickled cucumber radish chives lemon	11
GREEN BEANS ^{GF} olive tapanade Yarra Valley feta cheese	11
CHAT POTATOES smoked paprika Parmigiano Reggiano	11

DESSERT

ETON MESS ^{GF} rhubarb strawberries vanilla passionfruit <i>Wine match – 2015 Coombe Farm Late Harvest Viognier</i>	18
QUINCE AND FRANGIPANE TART walnut ice cream raisin compote <i>Wine match – 2014 Tribute Series Blanc de Blancs</i>	17
PEACH MELBA ^{GF} peach semifreddo local raspberry meringue <i>Wine match – 2014 Tribute Series Blanc de Blancs</i>	19
CHOCOLATE BROWNIE chocolate delice' salted caramel mascarpone cream <i>Wine match – 2015 Coombe Farm Late Harvest Viognier</i>	19
BUTTERMILK SCONES Peach Melba jam double cream <i>Wine match – 2014 Tribute Series Blanc de Blancs</i>	14

CHEESE

CHEFS SELECTED CHEESE BOARD Selection of local and artisan cheese fruit lavosh quince paste <i>Wine match 2015 – 2015 Coombe Farm Noble Viognier</i>	25
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To celebrate our Spring menu launch...

Enjoy a two course luncheon of Entrée, Main OR Main, Dessert accompanied by a glass of our Coombe Farm Pinot Gris or Merlot

Available Tuesdays during September.

49 per person

Melba's Morning Tea

Available Saturday- Sunday Mornings

Enjoy a sparkling wine on arrival, followed by a three tier morning tea of delectable sweet and savory breakfast items including our famous scones and tea or coffee

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

COOMBE
YARRA VALLEY