



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 herbs olive oil	12
FRESHLY SHUCKED OYSTERS 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
LONZA peppercorn & juniper berry aged pork loin	18
CACCIATORINO small rustic salami	18

SUNDAY MENU

Two Course - Entrée, Main	60
Three Courses - Entrée, Main Dessert	70

ENTREE

GRILLED SOUTH AUSTRALIAN OCTOPUS ^{GF DF}
almond and saffron aioli | confit tomato | oregano | olive
Wine match - 2018 Coombe Farm Rose

SALAD OF SMOKED TROUT ^{GF DF}
Fraser Island spanner crab | coriander | quinoa | trout roe
Wine match - 2014 Tribute Series Blanc de Blancs

ROASTED BEETROOT TART
Yarra Valley goats curd | red elk | candied walnut
Wine match - 2016 Coombe Farm Pinot Noir

CRUDO OF BLACK KING FISH ^{GF DF}
avocado | green apple | radish | chardonnay dressing
Wine match - 2017 Coombe Farm Pinot Gris

CHARGRILLED QUAIL ^{DF}
almond skordalia | cracked wheat | smoked almond | king brown mushroom
Wine match - 2016 Coombe Farm Chardonnay

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

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

38 per person

MAIN

TASTING OF LAMB ^{GF DF}
eggplant caponata | olives | basil | confit tomato
Wine match - 2015 Coombe Farm Cabernet Merlot

CHARGRILLED SPATCHCOCK ^{GF}
salsa verde | new season asparagus | peas | mint
Wine match - 2016 Coombe Farm Chardonnay

ROAST FILLET OF BEEF
heirloom carrots | red wine jus | baby kale
Wine match - 2016 Coombe Farm Shiraz

ROASTED BARRAMUNDI
risotto of faro | prawns | parsley | lemon butter
Wine match - 2016 Tribute Series Chardonnay

PARIS GNOCCHI
butternut pumpkin | roasted mushrooms | shaved reggiano
Wine match - 2017 Tribute Series Pinot Noir

SLOW COOKED LAMB SHOULDER (for 2) ^{GF}
roasted Jerusalem artichoke | mint | Yarra Valley feta cheese
Wine match - 2015 Coombe Farm Merlot

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
Wine match - 2015 Coombe Farm Late Harvest Viognier

QUINCE AND FRANGIPANE TART
walnut ice cream | raisin compote
Wine match - 2014 Tribute Series Blanc de blancs

PEACH MELBA ^{GF}
peach semifreddo | local raspberry | meringue
Wine match - 2014 Tribute Series Blanc de blancs

CHOCOLATE BROWNIE
chocolate delice' | salted caramel | mascarpone cream
Wine match - 2015 Coombe Farm Late Harvest Viognier

BUTTERMILK SCONES
Peach Melba jam | double cream
Wine match - 2014 Tribute Series Blanc de blancs

CHEESE

CHEFS SELECTED CHEESE BOARD 25
Selection of local and artisan cheese
fruit | lavosh | quince paste
Wine match 2015 - 2015 Coombe Farm Noble Viognier

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