



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 ^{DF} herbs olive oil	12
FRESHLY SHUCKED OYSTERS ^{GF DF} ea 4.8 ½ doz 25 red wine vinegar shallot dressing	

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
LONZA aged pork loin peppercorn juniper berry	18

WEEKEND MENU

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

ENTREE

SMOKED DUCK BREAST
blood orange | duck liver | baby leaves | toasted brioche
Wine match – 2019 Coombe Farm Rose

KINGFISH PASTRAMI ^{GF}
horseradish | yogurt | baby leaves | pickled cucumber
Wine match – NV Coombe Farm Estate Sparkling

ASPARAGUS ^{GF}
mushrooms | Yarra Valley dairy white Savourine | fennel | truffle dressing
Wine match – 2018 Coombe Farm Chardonnay

SPANNER CRAB ^{GF}
wild rice | leek | coriander
Wine match – 2018 Coombe Farm Pinot Gris

VITELLO TONNATO ^{GF}
veal | peas | broad beans | salsa verde | tuna mayonnaise
Wine match – 2018 Coombe Farm 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 ^{GF}
haloumi | pomegranate | parsley | almonds | raisin sherry vinaigrette
Wine match – 2018 Tribute Series Pinot Noir

GRASS FED BEEF FILLET (Cooked medium rare – medium) ^{GF}
potato dauphinoise | broccolini | watercress
Wine match – 2018 Tribute Series Shiraz

ROASTED BARRAMUNDI FILLET ^{GF}
sweet corn | clams | purslane | cherry tomatoes
Wine match – 2018 Tribute Series Chardonnay

PORK SCOTCH ^{GF}
pear | fennel | apple | mustard | sage
Wine match – 2018 Coombe Farm Pinot Noir

SLOW COOKED LAMB SHOULDER (for 2) ^{GF}
local medley heirloom tomatoes | Yarra Valley goats cheese
Wine match – 2018 Coombe Farm Shiraz

SIDE DISHES

ROCKET ^{GF} pear reggiano vincotto	11
BUTTER LETTUCE ^{GF} pickled cucumber radish chives lemon dressing	11
GREEN BEANS ^{GF} olive tapenade Yarra Valley feta cheese	11
FRIED CHAT POTATOES ^{GF} 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 Coombe Farm Late Harvest Viognier

BERRY TART
Crème patissiere
Wine match – 2015 Coombe Farm Late Harvest Viognier

PEACH MELBA ^{GF}
peach bavois | local raspberry | vanilla ice cream
Wine match – 2014 Tribute Series Blanc de Blancs

CHOCOLATE DELICE ^{GF}
cherries | kirsch cream
Wine match – 2018 Tribute Series Shiraz

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

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

COOMBE
YARRA VALLEY