



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 17
salsa verde | grilled bread

MT. ZERO OLIVES GF DF 12
herbs | olive oil

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

SUNDAY MENU

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

ENTREE

HAM HOCK AND CHICKEN TERRINE GF DF
pear and raisin chutney | toasted brioche
Wine match – 2018 Coombe Farm Pinot Gris

HOUSE SMOKED TROUT GF
horseradish cream | quail egg | oyster leaves
Wine match – NV Coombe Farm Estate Sparkling

CHARGRILLED BABY LEEKS
smoked almonds | blue cheese | coriander
Wine match – 2018 Coombe Farm Chardonnay

LOCAL VENISON CARPACCIO GF DF
pickled beetroot | hazelnut | chocolate
Wine match – 2018 Coombe Farm Pinot Noir

POTATO AND LEEK SOUP GF
clams | bacon | watercress
Wine match – 2018 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 and 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

PORK NECK DF
slow cooked fennel | confit lemon | prune | broccolini | black pudding
Wine match – 2018 Tribute Series Pinot Noir

SLOW COOKED GRASS FED BEEF
king brown mushrooms | roasted onion potato cake | black Tuscan cabbage
Wine match – 2018 Tribute Series Shiraz

ROASTED FILLET OF BARRAMUNDI GF
celeriac | chickpeas | mussels | parsley | winter purslane
Wine match – 2017 Tribute Series Chardonnay

TRUFFLE AND MUSHROOM PIE
balsamic onions | ragu of green lentils
Wine match – 2018 Coombe Farm Pinot Noir

SLOW COOKED LAMB SHOULDER (for 2) GF 72
Jerusalem artichokes | salsa verde | Yarra Valley feta
Wine match – 2018 Coombe Farm Shiraz

SIDE DISHES

PEAR GF DF 11
rocket | vincotto

BABY COS GF DF 11
pickled fennel | radish | lemon dressing

GREEN BEANS GF 11
olive tapanade | Yarra Valley feta cheese

CHAT POTATOES GF DF 11
Rosemary | garlic

DESSERT

POACHED PEAR GF
pistachio ice cream | almond cake
Wine match – 2015 Coombe Farm Late Harvest Viognier

TREACLE TART
dark beer ice cream
Wine match – 2015 Coombe Farm Late Harvest Viognier

PEACH MELBA
peach bavois | local raspberry | vanilla icecream
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

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

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