



“It’s got to be perfection for me” — Dame Nellie Melba

Dame Nellie Melba travelled the world as one of the greatest opera singers of her time, yet her heart always returned to Coombe Cottage. Executive Chef Neil Cunningham’s menu celebrates the best of the season and region — dishes that balance tradition, flavour and finesse.

RESTAURANT MENU

WEEKDAY Two Course \$75.00 | Three Course \$90.00

WEEKEND Two Course \$78.00 | Three Course \$93.00

STARTER

MT. ZERO OLIVES \$12
herbs | olive oil

FRESHLY SHUCKED OYSTERS *Ea* 1/2 doz
red wine vinegar | shallot dressing \$5.5 \$32

YARRA VALLEY SMOKED SALMON CAVIAR \$19
crème fraîche | potato crisp

WHIPPED MEREDITH GOAT’S FETA \$16
roasted garlic | chargrilled turkish bread

CHARCUTERIE BOARD \$38
chef’s selection of cured meats

ENTREE

HOUSE SMOKED TROUT
horseradish yoghurt | pickled vegetables
Wine match – 2025 Estate Rosé

POACHED PORK SCOTCH
celeriac | apple and walnut remoulade | soft herbs
Wine match – 2025 Estate Chardonnay

ROASTED BEETROOT
charred radicchio | horseradish | Swiss chard
tahini cream
Wine match – 2024 Estate Pinot Noir

SWEETCORN VELOUTE
lobster | clams | seaweed butter | Yarra Valley
smoked salmon caviar
Wine match – 2025 Estate Chardonnay

CARAMELISED ONION TART
confit potato | reggiano | balsamic truffle
dressing
Wine match – 2025 Tribute Chardonnay

Please advise your waiter of food allergies or intolerances. Coombe Yarra Valley cannot guarantee a total absence of traces of allergens.
15% Surcharge on Public Holidays. Debit and Credit card fees apply on all transactions. We do not accept AMEX.
Due to high costs some menu items draw a supplement.



“Good food is the foundation of genuine happiness” — Auguste Escoffier

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 1890s.

MAIN

SIRLOIN & SHORT RIB OF BEEF
pomme dauphinois | carrot purée | red wine jus
Wine match – 2023 Tribute Shiraz

ROCKLING
leek purée | charred baby leeks | butter sauce
dill oil
Wine match – 2025 Tribute Chardonnay

SOY GLAZED CAULIFLOWER
celeriac | oyster mushrooms | pickled shallots
soft herbs
Wine match – 2025 Tribute Pinot Noir

ROAST CHICKEN BREAST
spinach and parsley pomme puree | gai lan
chasseur sauce
Wine match – 2025 Estate Chardonnay

SLOW COOKED LAMB COLLAR
caponata | pine nuts | whipped goat's feta
Wine match – 2023 Tribute Cabernet Sauvignon

DESSERT

PEACH MELBA
raspberries | vanilla ice cream | almonds
Beverage match – Melba Bellini Cocktail

MILLE FEUILLE
crème pâtissier | winter fruits
Wine match – 2020 Blanc De Blancs Sparkling

MISO CHOCOLATE GATEAU
sesame tuille
Wine match – 2025 Tribute Pinot Noir

BUTTERMILK SCONES
peach Melba jam | double cream
Wine match – NV Sparkling

CHEF'S SELECTED CHEESE BOARD
selection of 3 local and artisan cheeses served with
traditional condiments
Wine match – 2023 Estate Shiraz

SIDES

ROYAL BLUE POTATOES \$14
Rosemary salt

SEASONAL GREENS \$14
Chilli | garlic | lemon | olive oil

MIXED LEAVES \$14
House vinaigrette