



**“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*

CONFIT DUCK TERRINE  
duck breast | foie gras parfait | pickled apple  
brioche  
*Wine match – 2025 Tribute Pinot Noir*

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

### SHORT RIB OF BEEF

sirloin | 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*

### LAMB SHOULDER [for 2]

roasted cauliflower | chimichurri | mint  
coriander

*Wine match – 2023 Tribute Cabernet Sauvignon*

*Add  
\$9*

## DESSERT

### PEACH MELBA

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

### MILLE FEUILLE

crème pâtissier | winter fruits  
*Wine match – 2020 Dame Nellie Melba  
Blanc De Blancs*

### CHOCOLATE DELICE

hazelnut | rojo vermouth  
*Wine match – 2023 Tribute Shiraz*

### 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

Rosemary salt

\$14

### SEASONAL GREENS

Chilli | garlic | lemon | olive oil

\$14

### MIXED LEAVES

House vinaigrette

\$14