



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 Estate's Providore.

Our Chef Neil Cunningham has designed a menu to be enjoyed with friends; classic dishes that represent the very best of the season and region, with a renewed verve and quality. *Bon Appetit.*

RESTAURANT MENU

WEEKDAY Two Course \$75 | Three Course \$90

WEEKEND Two Course \$78 | Three Course \$93

SMALL

YARRA VALLEY SMOKED SALMON CAVIAR ^{GF} \$15
Creme fraiche | potato crisp

MT. ZERO OLIVES ^{DF} \$12
Herbs | olive oil

FRESHLY SHUCKED OYSTERS ^{GF | DF} Ea ½ doz
Red wine vinegar | shallot dressing \$5.5 \$32

CHARCUTERIE AND CHEESE

CHARCUTERIE BOARD \$38
Chef's selection of cured meats

CHEF'S SELECTED CHEESE BOARD \$32
Selection of 3 local and artisan cheeses served with traditional condiments

SINGLE CHEESE \$14
Artisan cheese served with traditional condiments – Choose your preference for soft, hard or blue

ENTREE

ROMAN GNOCCHI ^{VEG}
Taleggio | oyster mushroom | leek | soft herbs
Wine match – 2024 Estate Pinot Gris

CURED TROUT ^{GF}
Trout rillette | avocado | Yarra Valley caviar
Yuzu sesame | seaweed
Wine match – 2023 Estate Chardonnay

CELERIAC VELOUTE ^{GF}
Scallops | Yarra Valley caviar | dill | chervil
Wine match – 2024 Estate Pinot Gris

TERRINE OF HAM HOCK ^{GF | DF}
Pork scotch fillet | pickled apple | watercress
Wine match – 2023 Estate Pinot Noir

GRILLED CARROTS ^{GF | VEGAN}
Hummus | harissa | pistachio dukkha | soft herbs
Wine match – 2024 Estate Rose

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*



MELBA'S GARDEN WALK

Take a guided tour of Dame Nellie Melba's seven acres of historic, formal gardens.

Designed by Guilfoyle in 1909, the gardens 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 tranquillity 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

SHORT RIB OF BEEF ^{GF}

Pomme puree | bourguignon | parsley | capers
shallot

Wine match - 2023 Tribute Shiraz

ROASTED DUCK BREAST

Pomme Dauphine | Jerusalem artichoke
Gai Lan | cherry jus

Wine match - 2023 Tribute Pinot Noir

BARRAMUNDI ^{GF}

Spanner crab | white beans | smoked paprika
roasted red pepper sauce

Wine match - 2024 Tribute Chardonnay

MISO ROASTED KOHLRABI ^{VEGAN | GF}

Parsnip | yuzu sesame | watercress | radish

Wine match - 2023 Estate Chardonnay

LAMB SHOULDER [for 2] ^{GF}

Grilled gem lettuce | pea and mint dressing
ricotta salata

Wine match - 2023 Tribute Cab Sav

SIDES

ROYAL BLUE POTATOES ^{VEGAN | GF}

Rosemary salt

ROASTED CAULIFLOWER ^{VEGAN | GF}

Pine nuts | radish | mint | coriander

MIXED LEAVES ^{VEGAN | GF}

House vinaigrette

GEM LETTUCE

Pangrattato | Reggiano | buttermilk dressing

DESSERT

PARIS BREST

Winter fruits | mulled wine jelly | hazelnut

Wine match - NV Sparkling Shiraz

CHOC CARDAMOM PANNACOTTA ^{GF}

Orange | fennel | puffed rice

Wine match - NV Sparkling

PEACH MELBA

Raspberries | vanilla ice cream | almonds

Wine match - 2020 Dame Nellie Melba Blanc De Blancs

BUTTERMILK SCONES

Peach Melba jam | double cream

Wine match - Melba Bellini Cocktail

Add
\$9

Celebrating a Special Occasion

Let us take care of your next celebration at
Coombe Yarra Valley.

Ask about our group function packages
for 12 or more guests.

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

15% Surcharge on Public Holidays. Debit & Credit card fees apply on all transactions.

Due to high costs some menu items draw a supplement.