



“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

SMALL

YARRA VALLEY SMOKED SALMON CAVIAR \$19
Creme fraiche | potato crisp

MT. ZERO OLIVES \$12
Herbs | olive oil

FRESHLY SHUCKED OYSTERS Ea 1/2 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

VITELLO TONNATO
Broad beans | peas | salsa verde | fennel soft herbs
Wine match – 2024 Estate Chardonnay

CURED TROUT
Trout rillette | avocado | Yarra Valley caviar
Yuzu sesame | seaweed
Wine match – 2024 Tribute Chardonnay

CHARGRILLED BULLHORN PEPPER
Summer vegetable ragu | basil pesto
ricotta salata
Wine match – 2025 Estate Rose

CONFIT DUCK TERRINE
Duck breast | Foie Gras parfait | brioche
pickled apple
Wine match – 2023 Tribute Pinot Noir

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

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.
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

Pomme rosti | gai lan | lyonnaise onion
black garlic | red wine jus

Wine match – 2023 Tribute Shiraz

ROASTED BARRAMUNDI

Asparagus | spinach and garlic velouté
mushrooms | soft herbs

Wine match – 2024 Estate Chardonnay

SLOW-COOKED PORK BELLY WITH PORK SCOTCH

Chargrilled leek | pickled kohlrabi
miso cauliflower purée

Wine match – 2023 Estate Cabernet Sauvignon

ROASTED EGGPLANT

Pumpkin hummus | sumac pickled onion
Espelette dressing | toasted seeds

Wine match – 2024 Tribute Chardonnay

LAMB SHOULDER [for 2]

Roasted cauliflower | chimichurri | mint
coriander

Wine match – 2023 Tribute Cabernet Sauvignon

*Add
\$9*

DESSERT

CITRUS GOATS CURD CHEESECAKE

Macadamia nuts | native citrus | pepitas

Wine match – NV Sparkling

SALTED CARAMEL CHOCOLATE TART

Crème fraiche | olive oil | sea salt

Wine match – 2023 Tribute ‘Mr Mark’ Shiraz

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

SIDES

ROYAL BLUE POTATOES

Rosemary salt

\$14

BROCCOLINI

Chilli | garlic | lemon | olive oil

\$14

MIXED LEAVES

House vinaigrette

\$14

BABY COS

Chives | radish | chardonnay dressing

\$14

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