



“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

Creme fraiche | potato crisp

\$19

MT. ZERO OLIVES

Herbs | olive oil

\$12

FRESHLY SHUCKED OYSTERS

Red wine vinegar | shallot dressing

Ea 1/2 doz

\$5.5 \$32

CHARCUTERIE AND CHEESE

CHARCUTERIE BOARD

Chef’s selection of cured meats

\$38

CHEF’S SELECTED CHEESE BOARD

Selection of 3 local and artisan cheeses served with traditional condiments

\$32

SINGLE CHEESE

Artisan cheese served with traditional condiments – choose your preference for soft, hard or blue

\$14

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



“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

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

Add

\$9

ROYAL BLUE POTATOES

\$14

Rosemary salt

BROCCOLINI

\$14

Chilli | garlic | lemon | olive oil

MIXED LEAVES

\$14

House vinaigrette

BABY COS

\$14

Chives | radish | chardonnay dressing