



**“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 <sup>GF</sup> \$19  
Creme fraiche | potato crisp

MT. ZERO OLIVES <sup>DF</sup> \$12  
Herbs | olive oil

FRESHLY SHUCKED OYSTERS <sup>GF / DF</sup> *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 <sup>GF / DF</sup>  
Broad beans | peas | salsa Verde | fennel soft herbs  
Wine match – 2024 Estate Chardonnay

CURED TROUT <sup>GF</sup>  
Trout rillette | avocado | Yarra Valley caviar  
Yuzu sesame | seaweed  
Wine match – 2024 Tribute Chardonnay

CHARGRILLED BULLHORN PEPPER <sup>GF / VEG</sup>  
Summer vegetable ragu | basil pesto | ricotta salata  
Wine match – 2024 Estate Rose

CONFIT DUCK TERRINE <sup>GF0</sup>  
Duck breast | Foie Gras parfait | brioche | pickled apple  
Wine match – 2023 Tribute Pinot Noir

ROASTED BEETROOT <sup>GF / VEGAN</sup>  
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 <sup>GF</sup>

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 <sup>GF</sup>

Chargrilled leek | pickled kohlrabi |  
miso cauliflower purée

*Wine match – 2023 Estate Cabernet Sauvignon*

### ROASTED EGGPLANT <sup>GF | VEGAN</sup>

Pumpkin hummus | sumac pickled onion |  
Espelette dressing | toasted seeds

*Wine match – 2024 Tribute Chardonnay*

### LAMB SHOULDER [for 2] <sup>GF</sup>

Roasted cauliflower | chimichurri | mint |  
coriander

*Wine match – 2023 Tribute Cabernet Sauvignon*

*Add  
\$9*

## DESSERT

### CITRUS GOATS CURD CHEESECAKE <sup>GF</sup>

Macadamia nuts | native citrus | pepitas

*Wine match – NV Sparkling*

### SALTED CARAMEL CHOCOLATE TART

Crème fraiche | olive oil | sea salt

*Wine match – 2022 Sparkling 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 <sup>GF | DF</sup>

Rosemary salt

**\$14**

### BROCCOLINI <sup>GF | DF</sup>

Chilli | garlic | lemon | olive oil

**\$14**

### MIXED LEAVES <sup>GF | DF</sup>

House vinaigrette

**\$14**

### BABY COS <sup>GF | DF</sup>

Chives | radish | chardonnay dressing

**\$14**

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