"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 $78.00 | Three Course $93.00
WEEKEND Two Course $80.00 | Three Course $95.00

STARTER

TUSCAN MIX OLIVES *$12*
herbs | olive oil

FRESHLY SHUCKED OYSTERS (A) *Ea* *1/2 doz*
red wine vinegar | shallot dressing *$6* *$33*

YARRA VALLEY SMOKED SALMON CAVIAR (A) *$20*
crème fraîche | potato crisp

WHIPPED MEREDITH GOAT'S FETA *$17*
roasted garlic | chargrilled turkish bread

CHARCUTERIE BOARD *$39*
chef's selection of cured meats

ENTREE

YELLOWFIN TUNA (I)
sesame seed emulsion | seaweed | shiso
Wine match – 2026 Estate Rosé

CHICKEN TERRINE
ham hock | foie gras parfait | piccalilli | brioche
Wine match – 2025 Tribute Chardonnay

GLOBE ARTICHOKES
whipped goat's feta | confit tomatoes | olives
cucumber
Wine match – 2025 Estate Chardonnay

BEEF TATAKI
ponzu | pickled radish | apple | mustard
ginger | soy
Wine match – 2023 Estate Shiraz

VICTORIAN ASPARAGUS
mushroom tempura | sauce gribiche | dill oil
Wine match – 2026 Estate Pinot Gris

Seafood origin - (A) Australian, (I) imported, (M) mixed
Please advise your waiter of food allergies or intolerances. Coombe Yarra Valley cannot guarantee a total absence of traces of allergens.
15% Surcharge applies on Public Holidays. We do not accept AMEX.
Due to high costs some menu items may 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

SLOW COOKED BEEF RIB
pepper purée | potato gratin | gai lan | red wine jus
Wine match – 2023 Tribute Shiraz

BAKED BARRAMUNDI (A)
braised peas | lettuce | smoked salmon caviar butter sauce
Wine match – 2025 Tribute Chardonnay

ROASTED KENT PUMPKIN
red lentil curry sauce | coconut yoghurt cucumber chilli | coriander | mustard seed
Wine match – 2026 Estate Pinot Gris

SLOW COOKED PORK SCOTCH
cauliflower | miso | baby leeks | mustard
Wine match – 2025 Tribute Pinot Noir

LAMB SHOULDER FOR 2 *+ $15*
braised sugarloaf cabbage | salsa verde soft herbs
Wine match – 2024 Tribute Cabernet Sauvignon

DESSERT

PEACH MELBA
raspberries | vanilla ice cream | almonds
Beverage match – Melba Cocktail

CHOCOLATE BAVAROIS
blood orange | chocolate tuille | crème fraîche
Beverage match – Pedro Ximenez

GOATS YOGHURT PANNA COTTA
strawberry | pepitas | pistachio
Wine match – 2020 Blanc De Blancs Sparkling

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 *$15*
rosemary salt

SEASONAL GREENS *$15*
chilli | garlic | lemon | olive oil

MIXED LEAVES *$15*
house vinaigrette