



“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 ^{GF} \$19
Creme fraiche | potato crisp

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

FRESHLY SHUCKED OYSTERS ^{GF | DF} 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

ROMAN GNOCCHI ^{VEG}
Taleggio | oyster mushroom | leek | soft herbs
Wine match – 2023 Tribute Pinot Noir

CURED TROUT ^{GF}
Trout rillette | avocado | Yarra Valley caviar
Yuzu sesame | seaweed
Wine match – 2024 Estate Chardonnay

CELERIAC VELOUTE ^{GF}
Scallops | Yarra Valley caviar | dill | chervil
Wine match – 2024 Tribute Chardonnay

TERRINE OF HAM HOCK ^{GF | DF}
Pork scotch fillet | pickled apple | watercress
Wine match – 2024 Estate Pinot Noir

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

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 ^{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 ^{GF | VEGAN}

Parsnip | yuzu sesame | watercress | radish

Wine match – 2024 Estate Chardonnay

LAMB SHOULDER [for 2] ^{GF}

Grilled gem lettuce | pea and mint dressing
ricotta salata

Wine match – 2023 Tribute Cabernet Sauvignon

Add
\$9

DESSERT

PARIS BREST

Winter fruits | mulled wine jelly | hazelnut

*Wine match – 2020 Dame Nellie Melba Blanc
De Blancs*

CHOC CARDAMOM PANNACOTTA

Orange | fennel | puffed rice

Wine match – NV Sparkling

PEACH MELBA

Raspberries | vanilla ice cream | almonds

Wine match – NV Sparkling Shiraz

BUTTERMILK SCONES

Peach Melba jam | double cream

Wine match – Melba Bellini Cocktail

SIDES

ROYAL BLUE POTATOES

Rosemary salt

\$14

ROASTED CAULIFLOWER

Pine nuts | radish | mint | coriander

\$14

MIXED LEAVES

House vinaigrette

\$14

GEM LETTUCE

Pangrattato | Reggiano | buttermilk dressing

\$14

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