



Dame Nellie Melba travelled the world as one of the greatest opera singers to have ever lived. Her heart remained here, at her home, Coombe Cottage, named after her stay at Coombe House in London.

The seven acres of formal gardens at Coombe include the vegetable garden and orchard laid out at Melba's behest.

Coombe Yarra Valley's kitchen garden continues to grow seasonal produce used throughout our restaurant menu and available in the delicious preserves found at the Estates Providore.

Chef Neil Cunningham has created a menu that showcases the best Australian local and seasonal produce with an English influence.

SMALL DISHES

SMOKED TROUT RILLETTE Pickled cucumber grilled bread	17
MT. ZERO OLIVES ^{DF} Herbs olive oil	12
FRESHLY SHUCKED OYSTERS ^{GF DF} Red wine vinegar shallot dressing	Ea ½ doz 4.8 25

SALUMI

CHARCUTERIE BOARD Chefs selection of cured meats	30
PROSCIUTTO DI PARMA Aged 18 months	18
GUANCIALE Pork cheek sea salt black pepper	18
CACCIATORINO Small rustic salami	18
BALZANELLI COPPA Black pepper thyme	18

RESTAURANT MENU

Two Course – Entrée, Main OR Main, Dessert	65
Three Courses – Entrée, Main, Dessert	75

ENTREE

RABBIT TERRINE
Ham hock | parfait | mushroom | toasted brioche | pear and raisin chutney
Wine match – 2019 Estate Pinot Noir

TUNA ^{GF DF}
Confit tomato | green beans | soft boiled egg | white anchovy | olives | shallots | basil
Wine match – 2019 Estate Pinot Gris

ROASTED BABY VEGETABLES ^{GF}
Smoked yogurt | coriander | harissa | toasted seeds
Wine match – 2018 Estate Chardonnay

LOCAL BEEF CARPACCIO ^{GF}
Reggiano | shallots | watercress | pickles
Wine match – 2018 Polo Chardonnay

LOCAL ASPARAGUS ^{GF}
Peas | broad beans | Yarra Valley feta cheese | spring greens
Wine match – 2019 Tribute Chardonnay



Take a guided tour of Dame Nellie Melba's seven acres of historic, formal gardens.

Designed by Guilfoyle in 1909, they boast a French parterre rose garden, English herbaceous borders and an Italian Garden with Victoria's oldest swimming pool. Follow in the footsteps of Melba's famous visitors and enjoy an hour of tranquillity and enlightenment.

"I look upon the pleasure we take in a garden as one of the most innocent delights in human life."
Marcus Tullius Cicero

MAIN

ROASTED CAULIFLOWER ^{GF}
Pistachio dukkah | almond skordalia | Jerusalem artichoke | watercress
Wine match – 2019 Estate Pinot Noir

SLOW COOKED BEEF ^{GF}
King brown mushrooms | roasted onion | Lyonnaise potato gratin
Wine match – 2019 Tribute Shiraz

MARKET FISH ^{GF}
Peperonata | cannellini beans | basil | parsley | purslane
Wine match – 2018 Estate Chardonnay

PORK SCOTCH FILLET
Slow cooked fennel | pumpkin | rainbow chard | black pudding
Wine match – 2019 Estate Pinot Noir

SLOW COOKED LAMB SHOULDER (for 2) ^{GF}
Eggplant caponata | Yarra Valley feta | pine nuts
Wine match – 2019 Estate Shiraz

SIDE DISHES

PEAR ^{GF} Rocket radicchio vincotto Reggiano	11
BABY COS ^{GF} Pickled fennel radish lemon dressing	11
GREENS Salsa verde	11
HAND CUT CHIPS ^{GF} Black garlic aioli	11

Celebrating a Special Occasion?

Please ask us about our celebration's menu for groups of 12 or more.

Let us take care of your next celebration at Coombe Yarra Valley. Ask us about our private dining room options.

DESSERT

MASCARPONE CHEESECAKE
Citrus fruit | lemon balm
Wine match – 2015 Dame Nellie Melba Tribute Blanc de Blanc

SALTED CARAMEL TART
Dark chocolate delice | coffee
Wine match - NV Estate Sparkling

PEACH MELBA ^{GF}
Peach bavarois | local raspberry | vanilla ice cream
Wine match – 2015 Dame Nellie Melba Tribute Blanc de Blanc

BUTTERMILK SCONES
Peach Melba jam | double cream
Wine match – 2015 Dame Nellie Melba Tribute Blanc de Blanc

CHEESE

CHEFS SELECTED CHEESE BOARD 25
Selection of local and artisan cheese
fruit | lavosh | quince paste
Wine match – 2015 Dame Nellie Melba Tribute Blanc de Blanc

Thank you very much for choosing to dine at Coombe, Yarra Valley.

Please note that we do not split bills.

10% surcharge applies on all Public Holidays.

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 1890's.

**Please advise your waiter of food allergies or intolerances, however Coombe cannot guarantee a total absence of traces of allergens*

'Good food is the foundation of genuine happiness' - Auguste Escoffier

COOMBE
YARRA VALLEY