



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 Estate's Providore.

Our Chef Neil Cunningham has designed a menu to be enjoyed with friends; classic dishes that represent the very best of the season and region, with a renewed verve and quality. *Bon Appetit.*

RESTAURANT MENU

Two Course – Entrée | Main OR Main | Dessert 75 Three Course – Entrée | Main | Dessert 85

SMALL DISHES

YARRA VALLEY SMOKED SALMON CAVIAR ^{GF}	17
Creme fraiche potato crisp	
MT. ZERO OLIVES ^{DF GF AVAILABLE}	12
Herbs olive oil	
FRESHLY SHUCKED OYSTERS ^{GF DF}	Ea 1/2 doz
Red wine vinegar shallot dressing	4.8 25

SALUMI

CHARCUTERIE BOARD ^{GF AVAILABLE}	35
Chef's selection of cured meats	
BRESAOLA ^{GF AVAILABLE}	18
Air dried beef	
GUANCIALE ^{GF AVAILABLE}	18
Pork cheek sea salt black pepper	
CACCIATORINO ^{GF AVAILABLE}	18
Small rustic salami	
CAPOCOLLA ^{GF AVAILABLE}	18
Peppercorn juniper berry aged pork loin	

ENTREE

ASPARAGUS ^{GF DF VEG}
Green olive puree soft boiled egg almonds garlic lemon
<i>Wine match – 2022 Estate Pinot Gris</i>
KINGFISH CRUDO ^{GF DF}
Green yuzu kosho dill pickled kohlrabi Yarra Valley caviar radish seaweed
<i>Wine match – 2021 Estate Chardonnay</i>
CONFIT CARROTS ^{VEG GF DF AVAILABLE}
Mint whipped ricotta orange coriander pomegranate pine nuts
<i>Wine match – 2022 Estate Rosé</i>
CHICKEN TERRINE ^{GF AVAILABLE DF AVAILABLE}
Local mushrooms foie gras parfait truffle pickled daikon baby leaves brioche
<i>Wine match – 2021 Estate Pinot Noir</i>
LAMB PASTRAMI ^{GF DF AVAILABLE}
Cucumber black olive tomato red onion feta basil
<i>Wine match – 2021 Estate Shiraz</i>

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. *'Good food is the foundation of genuine happiness' – Auguste Escoffier*



MELBA'S GARDEN WALK

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

Designed by Guilfoyle in 1909, the gardens 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

SLOW COOKED PORK SCOTCH FILLET GF | DF AVAILABLE

Baby leek | king brown mushroom

miso and pumpkin | shiso

Wine match - 2021 Tribute 'Lady Pamela' Chardonnay

SLOW COOKED CAPE GRIM BEEF RIB GF | DF AVAILABLE

Potato gratin | roasted onions | pepper puree

Gai Lan | radish carrot leaf salad

Wine match - 2021 Estate Shiraz

ROASTED BARRAMUNDI FILLET GF | DF AVAILABLE

Confit tomato | white beans | capers | basil

prawns | clams | saffron butter sauce

Wine match - 2021 Tribute 'Lady Pamela' Chardonnay

BBQ CAULIFLOWER GF | DF | VEGAN

Mushrooms | Dijon mustard | watercress

pickled onion | onion gravy

Wine match - 2022 Estate Pinot Gris

SLOW COOKED SHOULDER OF LAMB (FOR 2) GF

Eggplant caponata | basil | Yarra Valley feta

Wine match - 2021 Estate Pinot Noir

SIDES

CRUSHED CHAT POTATOES GF | DF

Rosemary sea salt

12

BUTTER LETTUCE GF | DF

Radish | chives | lemon dressing

12

GREENS GF | DF

Olive oil | lemon

12

ROCKET GF

Witlof | Reggiano | vincotto dressing

12

DESSERT

STRAWBERRY SHORTCAKE GF

Local berries | whipped mascarpone | mint

Wine match - 2017 Dame Nellie Melba Tribute BDB

CHOCOLATE TART

Cherry sorbet | textures of cherries

sorrel

Wine match - Espresso Martini

PEACH MELBA GF

Local raspberries | vanilla ice cream

Wine match - 2017 Dame Nellie Melba Tribute BDB

BUTTERMILK SCONES GF AVAILABLE

Peach Melba jam | double cream

Wine match - Peach Melba Bellini

CHEF'S SELECTED CHEESE BOARD GF AVAILABLE

Selection of local and artisan cheeses

fruit | lavosh

Wine match - 2021 Tribute Chardonnay

Celebrating a Special Occasion?

Please ask us about our function packages 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.



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