

FOR SHARING

Spiced nuts, chilli, rosemary, honey	8.5
Smoked trout, sorrel, YV Bulls Eye, Desiree potato croquette	14.5
Sweet corn fritters, corn custard, candied chilli	14.5
Charcuterie plate, salami, rillettes of duck, terrine of the day, sugar cured kangaroo, smoked duck, garden pickles, olives, relish	25

SOMETHING TO START

Slow cooked Freemantle octopus confit potato, chorizo crumb, blackened tomato	19
Beetroot cured salmon, beetroot fondant, dill-soured cream	19.5
Crab filled crisp zucchini flower, lemon yoghurt	19.5
Duck liver pate, Coombe farm merlot poached figs Melba toast	16.5
Seared Tuna, nicoise salad, dijonnaise sauce	19.5
Free range pork belly, pickled shiitake mushroom, Asian herbs, lime caramel	21
Raviolo of house made ricotta, egg yolk, browned sage butter	19
Rillette of rabbit, sourdough croustade, radish from the garden	18.5

THE MAIN EVENT

Prawn, clam and mussel risotto, salmon pearls	29
Hand cut pappadelle, red wine braised beef cheeks, persillade	25
Slow cooked goat, cous cous, cucumber and peppermint labne	32
Chicken thigh, chorizo, smoked almonds, chicory, sherry jus	34
Lamb loin, cauliflower dumplings, mushroom cigar	36
Smoked duck breast with confit leg spring roll, rocket, radish, pickled plum, orange jus	38
Local snapper fillet with heirloom tomatoes, basil and caper berries	35
Atlantic salmon, peas, broad beans, bacon, champagne dressing	35
Free range pork cutlet, mushroom filled trotter, crushed Dutch cream potato cake, pickled carrot, crispy enoki	36
21 day dry aged porterhouse, kohlrabi remoulade, hand cut chips, anchovy butter	39
Yarra Valley beef burger, brioche bun, bread and butter pickles, green tomato relish	24.5

COOMBE FARM SELECTION

Featuring produce from The Melba Estate Kitchen Garden

Heirloom tomatoes from the garden, basil and ricotta fritters	18
Estate grown figs, prosciutto, shaved pecorino and rocket, vincotto dressing	17.5
Roasted beetroot salad, white savourine, candied walnuts, mixed leaves	19
Mushrooms and kale wrapped in brik pastry, herbed grain salad	26

SIDES

Garden leaves and herbs, stone fruit, verjuice dressing	9
Triple cooked Sebago chunks, rosemary, garlic confit	9
Green beans, toasted hazelnuts, anchovy dressing	9
Honey buttered baby carrots, topped with fromage frais	9
Shaved savoy cabbage, fennel, peas, pear dressing	9
Estate garden heirloom tomatoes, basil, sea salt, balsamic	9

TWO AND THREE COURSE LUNCH SPECIAL

Choose from the menu items below

Entrée

Smoked trout, sorrel, YV Bulls Eye,
Desiree potato croquette

Estate grown figs, prosciutto, shaved
pecorino and rocket, vincotto dressing

Main

Atlantic salmon, peas, broad beans, bacon,
champagne dressing

21 day dry aged porterhouse,
kohlrabi remoulade, hand cut chips,
anchovy butter

Dessert

Citrus almond cake, lime syrup,
crème fraiche

Eton mess, light pastry crème, crunchy
meringue raspberries

Two-Course \$49
Three-Course \$59
Inclusive of a glass of wine

Coombe Farm Polo Pinot Noir Sparkling
Coombe Farm Polo Chardonnay
Coombe Farm Pinot Noir

Thank you very much for choosing to dine at Coombe – The Melba Estate.

Please note that we only accept single payments for each table – no 'split' bills.

East West Hame’s Best - adorns the clock tower of the restaurant of Coombe – The Melba Estate.

Dame Nellie Melba travelled the world as one of the finest opera singers of all time, but her heart remained here, at home at Coombe, named after her stay at a house in Covent Garden, London.

She 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

‘The best cooking is that which takes into consideration the products of the season’ - Auguste Escoffier

COOMBE FARM PRODUCE

Estate grown produce and featured items from
the restaurant menu available from our Providore
and Cellar Door

- Estate Grown - Coombe farm Wines
- Baked daily sourdough bread selection
- House made jams and chutneys

All available for purchase from our Providore and
cellar door outlets in the courtyard

COOMBE
THE Melba ESTATE