

LUNCH MENU

SOUPS AND SALADS

PRAWN AND PORK WONTON SOUP 21

Egg Noodles, Asian Greens,
Spring Onion, Vegetable Broth

VEGETARIAN AVAILABLE

SUPERFOOD SALAD BOWL (V, EF, H) 19

Freekah, Du Puy Lentils, Wild Rice,
Roasted Sweet Potato, Broccoli, Green Beans,
Toasted Seeds and Nuts, Yarra Valley Feta,
Whipped Tahini, Wild Mixed Leaves, Lemon

VEGAN AVAILABLE

CLASSIC CAESAR SALAD 19

Baby Romaine Lettuce, Croutons, Lardons,
Poached Egg, Anchovies, Parmesan Cheese

GLUTEN-FREE AVAILABLE

ASIAN NOODLE SALAD (V, GF, EF) 19

Vermicelli Noodles, House Pickles, Lemongrass,
Kaffir Lime, Mint, Coriander, Red Nam Jim,
Fried Shallots, Roasted Peanuts, Lime

ADD A LITTLE EXTRA

Avocado 4

Tofu 6

Free Range Chicken 8

Pasture-Fed beef 10

Smoked Tasmanian Salmon 10

PIZZA & PASTA

COLLINS KITCHEN WOOD-FIRED 22

MARGHERITA PIZZA (V, NF)

Fior di Latte, Tomato, Basil

ADDITIONAL TOPPINGS

Mushroom | Kalamata Olives | Red Chilli 3

Prosciutto | Salami | Ham 4

SPAGHETTI, GNOCCHI OR RIGATONI PASTA 26

Choice of Napoli (V), Mushroom Ragu (V)
or Veal and Pork Bolognaise

Served with Parmesan Cheese

GLUTEN-FREE PENNE PASTA AVAILABLE

COLLINS KITCHEN FISH AND CHIPS 34

Beer Battered Market Fish,
Yoghurt Tartare Sauce, Lemon

CHARGRILL

Served with a Choice of Sauce

TASMANIAN SALMON (GF, EF, DF, H) 38

FREE RANGE HALF CHICKEN 36

(GF, EF, DF, H)

FLINDERS ISLAND LAMB RUMP 42

(GF, EF, DF, H)

STEAK OF THE DAY (GF, EF, DF, H) MP

MARKET FISH (GF, EF, DF, H) MP

SAUCES

Red Wine jus (GF, EF, DF)

Chimichurri (V, GF, EF, DF)

Truffle Béarnaise (V, GF)

Dijon or Wholegrain Mustard (V, EF, DF)

SIDES

MIXED LEAF SALAD (VG, GF, EF, DF, NF, H) 12

WOK-FRIED ASIAN GREENS 12

(VG, EF, DF, NF, H)

STEAMED MARKET VEGETABLES 12

(VG, GF, EF, DF, NF, H)

THICK CUT CHIPS (V, DF, NF, H) 12

STEAMED JASMINE RICE 6

(VG, GF, EF, DF, NF, V)



COLLINS

— KITCHEN —

melbourne.grand.hyatt.com

 @collinskitchenmelbourne

 @grandhyattmelbourne

(V) VEGETARIAN • (VG) VEGAN • (GF) GLUTEN-FREE • (EF) EGG-FREE • (DF) DAIRY-FREE • (NF) NUT-FREE • (H) HALAL
PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS

A SURCHARGE ON ALL MENU ITEMS IS APPLICABLE ON SUNDAYS (10%) AND ON PUBLIC HOLIDAYS (15%).

All prices are in Australian dollars and are inclusive of GST. **CONSUMER ADVISORY:** Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please let us know in advance if you have any allergies or dietary requirements. Whilst we will do our best to accommodate your request, items on our menu may contain or come into contact with lupins, soy, crustaceans, mollusca, eggs, fish, flour, milk, peanuts, sulphites, tree nuts and sesame seeds.

LUNCH MENU

SANDWICHES & BURGERS

Served with a Choice of:

Thick Cut Chips or Mixed Leaf Salad

HAM AND CHEESE TOASTIE 18

Gruyère Cheese, Dill Pickles, Sourdough

VEGETARIAN & GLUTEN-FREE AVAILABLE

FALAFEL WRAP (V, EF, NF, H) 21

Hummus, Tomato, Onion, Radish, Herbs,
Lettuce, Cacik Yoghurt, Wholemeal Wrap

'GRAND' CLUB SANDWICH (NF) 29

Grilled Chicken, Bacon, Free Range Egg,
Lettuce, Tomato, Mayonnaise, White Toast

GLUTEN-FREE AVAILABLE

GRILLED STEAK SANDWICH 34

Cheese, Aioli, Roasted Tomato Relish,
Caramelised Onion, Rocket, Toasted Ciabatta

BUTTERMILK FRIED CHICKEN BURGER 31

Kimchi Mayonnaise, Cucumber Pickle,
Lettuce, Toasted Brioche Bun

COLLINS KITCHEN WAGYU BEEF BURGER (NF) 31

Tomato, Onion, Lettuce, Cheese, Dill Pickles, House-
made Sauce, Toasted Brioche Bun

ADDITIONAL FILLINGS

Grilled Bacon | Avocado | Sunny Side/Over Easy Egg 4

Pickled Jalapenos | Sliced Beetroot 3

ASIAN KITCHEN

STEAMED DIM SUM 3PC | 6PC 18 | 34

Prawn and Pork Siu Mai

Prawn Har Gow

Mixed Vegetables (V)

Served with House-made Red Chilli Sauce
and Soy Sauce

THAI GREEN CHICKEN CURRY 29

Thai Eggplant, Baby Corn, Bamboo
Shoots, Basil, Red Chilli

Served with Steamed Jasmine Rice

INDIAN TIKKA MASALA 29

Wood-Fired Tandoori Chicken, Onion,
Capsicum, Tomato and Onion Gravy

Served with Raita and Steamed Jasmine Rice

SINGAPORE-STYLE BLACK PEPPER BEEF (EF, H) 44

Garlic, Onion, Capsicum, Oyster Sauce

Served with Steamed Jasmine Rice

EGG FRIED RICE (V, DF, NF, H) 25

Jasmine Rice, Free Range Eggs,
Mixed Vegetables, Spring Onion

WOK-FRIED FRIED NOODLES (V, DF, NF, H) 23

Hokkien Noodles, Onion, Capsicum,
Asian Greens, Spring Onion, Dark Soy

ADD A PROTEIN

Tofu 6

Free Range Chicken 8

Pasture-Fed Beef 10

DESSERT

COCONUT PANNA COTTA (GF, NF, EF, DF) 18

Kaffir Lime and Pineapple Salsa,
Vanilla Bean Crumble, Toasted Coconut

CHOCOLATE BROWNIE (GF) 18

Pink Murray River Sea Salt, Salted Caramel Mousse

NEW YORK-STYLE BAKED 18

CHEESECAKE (GF, NF, H)

Fresh Seasonal Berries, Berry Coulis

COLLINS KITCHEN TIRAMISU (GF, NF) 18

House-Made Sponge, Espresso,
Mascarpone, Shaved Chocolate

ICE CREAM

GELATO BAR

Please Ask our Team for Available Flavours

1 Scoop 5

2 Scoops 9

3 Scoops 12

CHEESE

VICTORIAN CHEESE PLATE 50G

1 CHEESE 12

3 CHEESES 30

Washed rind, blue, cheddar or goat

Served with lavosh and seasonal accompaniments

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