
Sharing Menu

Small Plates

Citrus Cured Ocean Trout (NF, EF)

Pickled baby beets, green goddess, dukkah

Sichuan-Style Pork Dumplings (DF, NF)

Sweet aromatic soy sauce, red chilli oil, toasted sesame

Wood-fire Roasted Scallops (VG, NF)

Smoked bone marrow crust

Main Plates

12 Hour Beef Short Rib (GF, EF)

Green romesco, fresh horseradish

Free Range Chicken (GF, NF, EF)

Sumac, garlic yoghurt, black Aleppo dressing

Baked Gnocchi (V, NF)

Goat curd, ricotta, Ramarro greens, lemon zest

Sides

Leaves and Vegetables from Ramarro Farms (VG, GF)

House vinaigrette

Wok-Fried Market Greens (VG, NF)

Garlic, soy sauce

BBQ Sweet Corn (V, NF)

Ricotta salata, coriander, lime

Dessert

Collins Kitchen Signature Cheesecake (GF)

Macerated cherries, amaretto tuile

Roasted Apricot and Backyard Honey Crumble

Yoghurt ice cream

Coconut Panna Cotta (GF, NF, DF)

Mango compote, freeze-dried passionfruit

Sharing Menu 98 per person

Sharing menu designed for 10 persons or more

Menu is subject to change

All prices are in Australian dollars and inclusive of GST

(V) Vegetarian

(GF) Gluten Free

(VG) Vegan

(NF) Nut Free

(EF) Egg Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness.*

Collins
KITCHEN