

International Flavours
Local Produce

Feed Me

Chefs selection 65 per person

Two small plates, one medium plate, one large plate plus side dish and one dessert.

*Minimum 2 people and advise your waiter of any dietary requirements

Sharing Plates (Small)

Crispy chicken skin (NF) 10
Ranch, furikake

House-made labne (V, NF) 12
Green chilli sauce, wood-fired flatbread

Polenta Chips (V, NF, EF) 14
Pecorino, truffle oil, aioli

Fried raclette "sandwich" 14
Spring onion kimchi, pickled cucumbers

Fried salt and pepper calamari (GF, NF, DF) 16
Red chillies, spring onion

Citrus cured ocean trout (EF) 20
Pickled baby beetroots, green goddess, dukkah

Sichuan style pork dumplings (DF, NF) 22
Sweet aromatic soy sauce, red chilli oil, toasted sesame

Cooked Over Charcoal (Medium)

Fremantle octopus (NF, EF) 28
Black tarama, pickled fennel

Wagyu rump cap (GF, DF, EF, NF) 36
Green harissa, guindilla peppers

Eggplant and snake beans (VG, NF) 18
Lemongrass, citrus ponzu

Grill & Wood Oven (Large)

Free range chicken (GF, NF, EF) 38
Sumac, garlic yoghurt, black Aleppo dressing

Wagyu hanger steak (GF, NF, EF) 52
Burnt onion, hay smoked bone marrow

Wood-fired market fish (NF, EF) 48
Chermoula, tahini, preserved lemon, mint, coriander

Baked gnocchi (V, NF) 28
Goat curd, ricotta, Ramarro greens, lemon zest

Romanesco cauliflower (V, GF, EF) 22
Makhani curry sauce, pickled currants

Daily wood-fired pizza 22
*Gluten free pizza base available

Grilled lamb rump (GF, NF, EF) 40
Spiced carrot, chickpea and eggplant jus, fried onions

Sides

Leaves and vegetables from Ramarro farm (VG, GF) 8
House vinaigrette

Wok fried market greens (VG, NF) 8
Garlic, soy

Wood-fire roasted king brown mushroom (V, NF, EF) 10
Celeriac, salsa verde

BBQ sweet corn (V, NF) 8
Ricotta salata, coriander, lime

Thick cut chips 8
Herb salt

Desserts

Collins Kitchen signature cheesecake (GF) 16
Macerated cherries, Amaretto tuile

Warm chocolate brownie (NF) 16
Summer berries, vanilla gelato

Coconut panna cotta (GF, NF, DF) 16
Mango compote, freeze dried passionfruit

Roasted apricot and Backyard honey crumble (GF, NF) 16
Yoghurt ice cream

Banoffee pie 16
Crunchy macadamia, crème fraîche

Gelato bar 5/9/12
1 scoop / 2 scoops / 3 scoops
Selection of Gelato and sorbet
*Dairy free ice cream available

Cheese plate 12/30
1 cheese / 3 cheeses
Brie, 50g
Washed rind, 50g
Blue, 50g
Cheddar, 50g
Served with quince paste, pickled baby figs, toasted nuts, lavosh

(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.

A SURCHARGE OF 15% ON ALL LISTED MENU ITEMS IS APPLICABLE ON PUBLIC HOLIDAYS. ALL PRICES ARE IN AUSTRALIAN DOLLARS AND INCLUSIVE OF GST.

Collins
KITCHEN