

EGG DISHES*

THREE EGG OMELETTE 25

VEGAN CHICKPEA OMELETTE AVAILABLE

Whole Egg or Egg Whites

With a Choice of Five Fillings of: Ham, Turkey, Smoked Salmon, Mushrooms, Spinach, Capsicum, Tomatoes, Onion, Chilli, Mozzarella Cheese

Served with Grilled Sourdough or Gluten-Free Bread

EGGS BENEDICT 25

Two Poached Eggs, Hollandaise

With a Choice of Ham, Smoked Salmon or Wilted Greens

Served on a Grilled English Muffin

SMASHED AVOCADO ON TOAST (V, H) 25

Two Poached Eggs, Yarra Valley Feta, Dukkah Spice, Tomato, Lemon

Served with Grilled Sourdough or Gluten-Free Bread

TWO EGGS 25

Poached, Scrambled, Boiled or Fried

With a Choice of Three Sides: Grilled Bacon, Smoked Salmon, Chicken and Chive Chipolata, Smashed Avocado, Hash Browns, Baked Beans, Vine-Ripened Tomato, Wood-Fire Roasted Mushrooms, Wilted Greens

Served with Grilled Sourdough or Gluten-Free Bread

*ALL OUR EGGS ARE FREE RANGE

SPECIALTIES

WOK-FRIED BREAKFAST NOODLES (V, DF) 23

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

PANCAKES 19

GLUTEN-FREE AVAILABLE

Maple Syrup, Berry Compote, Cream

WAFFLES 19

Maple Syrup, Berry Compote, Cream

SIDES

SMOKED SALMON (GF, EF, DF, NF, H) 6

GRILLED BACON (GF, EF, DF, NF) 6

CHICKEN AND CHIVE CHIPOLATA (GF, DF, NF) 6

SMASHED AVOCADO (VG, GF, EF, DF, NF, H) 4

HASH BROWNS (V, NF, H) 4

BAKED BEANS (VG, GF, EF, DF, DF, H) 4

VINE-RIPENED TOMATO (VG, GF, EF, DF, NF, H) 4

WOOD-FIRE ROASTED MUSHROOMS (VG, GF, EF, DF, NF, H) 4

WILTED GREENS (VG, GF, EF, DF, NF, H) 4



COLLINS

— KITCHEN —

melbourne.grand.hyatt.com



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(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 OF 15% ON ALL MENU ITEMS IS APPLICABLE ON SUNDAYS AND PUBLIC HOLIDAYS. 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.

YOGHURT & CEREALS

EAT GOURMET ORGANIC YOGHURT DAIRY-FREE AVAILABLE Passionfruit, Raspberry, Mango or Natural	8
OATMEAL PORRIDGE (V, EF) Cinnamon Sugar, Honey, Toasted Walnuts	14
BIRCHER MUESLI (V, EF, H) Seasonal Berries, Granola, Backyard Honey, Yoghurt	19
CEREAL (V) GLUTEN-FREE MUESLI AVAILABLE Granola, Rice Bubbles, Cornflakes, Coco Pops, Weet-Bix, All Bran <i>Choice of Full Cream, Skim, Soy, Almond, Lactose-Free, Oat Milk or Natural Yoghurt</i>	12

BAKERY & TOAST

TOAST (TWO SLICES) Wholemeal, White, Raisin, Multigrain, Sourdough or Gluten-Free <i>Served with Butter, Honey, Preserves</i>	8
BAKERY BASKET Croissant, Pain au Chocolat and Fruit Danish <i>Served with Butter, Honey, Preserves</i>	16

FRUIT, JUICE & SMOOTHIE

FRUIT PLATE (VG, GF, EF, DF, NF, H) Seasonal Cut Fruit	15
CHILLED JUICE (VG, EG, EF, DF, NF, H) Orange, Apple, Grapefruit, Pineapple, Cranberry or Tomato	6
FRESHLY SQUEEZED JUICE (VG, EG, EF, DF, NF, H) With a Choice of up to <u>Four</u> Types of Fruit or Vegetables: Carrot, Apple, Orange, Pineapple Watermelon, Grapefruit, Celery, Cucumber, Spinach, Beetroot, Ginger	12
BREAKFAST SMOOTHIE (V, EF, NF, H) Banana, Blueberry, Rolled Oats, Yoghurt, Skim Milk, Honey	12

BEVERAGES

VITTORIA ESPRESSO SPECIALTIES Short Black, Macchiato, Long Black Flat White, Cappuccino, Café Latte, Chai Latte <i>Full Cream, Skim, Soy, Almond, Lactose-Free and Oat Milk Available</i>	5.5 6.8
HOT CHOCOLATE	6.8
T2 LOOSE LEAF TEA, TISANES Black - English breakfast, Earl Grey White - Silver Needles Green - Sencha, Organic China Jasmine Tisane - Chamomile, Lemongrass & Ginger, Organic Peppermint, Fruitalicious	6.5
SANTA VITTORIA WATER Sparkling Water (250ml 1L) Still Water (1L)	6 12 12



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