



SEASONAL LOCAL PRODUCE. COOKED OVER FLAMES.
DESIGNED TO SHARE.

FEED ME

A LITTLE 5 plates, for the table to share MINIMUM 2 PEOPLE	62 PER PERSON
A LOT 7 plates, for the table to share MINIMUM 2 PEOPLE	79 PER PERSON

SNACKS

NATURAL OYSTERS (GF) Lemon Myrtle & Yuzu Ponzu MINIMUM 3 OYSTERS PER SERVE	5.5 EACH
WARM OLIVES & HOUSE PICKLES (VG, GF) Mixed & Marinated	12
HOUSE-MADE DIP (V) Wood Fired Flatbread	14
DAILY HANDMADE EMPANADAS (2PC) Chimichurri VEGAN AVAILABLE	15

SMALL PLATES

BURRATA (V) Smoked Panzanella, Pickled Onion, Cherry Tomato	28
CURED HIRAMASA KINGFISH (GF) Blood Orange, Zhoug, Citrus Dressing	26
STEAMED PORK BELLY GYOZA Garlic, Toasted Sesame & Chilli Oil, Chives VEGETARIAN AVAILABLE	29
WOK FRIED SALT & PEPPER CALAMARI (GF) Garlic, Chilli, Lime	24
WOOD FIRE ROASTED PRAWNS (3PC) (GF) Roasted Lemon Jam, Lardo, Wild Fennel	35
'TYPHOON SHELTER' SOFT SHELL CRAB Garlic, House Chilli Sauce, Steamed Buns	32

LARGE PLATES

SMOKED MUSHROOM RAMEN Soft Boiled Egg, Spring Onion, Crispy Garlic, Togarashi Add Hot Miso Chilli VEGAN AVAILABLE	24 4
ROASTED CAULIFLOWER Roasted Garlic Yoghurt, Chilli Oil, Toasted Sesame, Herb Salad VEGAN AVAILABLE	26
LAMB MERGUEZ SAUSAGE (GF) Smoked Yoghurt, Chickpea & Preserved Lemon Jus, Rosemary Oil	34
GREEN TANDOORI HALF CHICKEN (GF) North Indian Spices, Mint Raita, Kachumber Salad	42
TWICE COOKED PORK BELLY (GF) Kohlrabi & Apple Remoulade, Wasabi Leaf	42

CREATE YOUR DISH

PROTEIN + SAUCE	
AYLESBURY DUCK BREAST (GF)	42
FLINDERS ISLAND LAMB RUMP (GF)	42
MARKET FISH (GF)	MP
STEAK OF THE DAY (GF)	MP

Red Wine Jus, Chimichurri, Truffle Béarnaise,
Collins Kitchen BBQ Sauce, Caper & Basil Salsa Verde

Please allow a minimum of 30 minutes cooking time for all protein

SIDES

RAMARRO FARM MIXED LEAF SALAD (V, GF) Radish, Onion, House Vinaigrette	12
WOK FRIED ASIAN GREENS (VG, GF) Garlic, Soy	12
SEASONAL MARKET VEGETABLES (VG, GF) Lemon Infused Olive Oil	12
THICK CUT CHIPS (V) Smoked Sea Salt	12

DESSERTS

BLACK FOREST (GF) Dark Chocolate Ganache, Chocolate Sponge, Fresh Berries	18
TEXTURES OF MANGO (GF) Yoghurt Mousse, Lemon Sponge, Pink Grapefruit Sorbet, Meringue	18
CITRUS TART Yuzu Curd, Finger Lime, Lemon Short Crust, Geraldton Wax	18
COLLINS KITCHEN AFFOGATO Vanilla Bean Ice Cream, Espresso, Roasted Hazelnuts	16
ADD Kahlua	6
Baileys	6
Frangelico	6

GELATO - DAILY SELECTION

1 Scoop	5
2 Scoops	9
3 Scoops	12

SELECTION OF LOCAL CHEESE

Dried Fruit, Fig Jam, Lavosh GLUTEN-FREE AVAILABLE	30
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(V) VEGETARIAN • (VG) VEGAN • (GF) GLUTEN-FREE • 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.