

FEED ME

A LITTLE 62 PER PERSON

Five plates for the table to share
Minimum two people

A LOT 79 PER PERSON

Seven plates for the table to share
Minimum two people

SMALL PLATES

NATURAL OYSTERS (GF) EACH 5

Native Finger Lime & Pink Peppercorn Dressing
MINIMUM 3 OYSTERS PER SERVE

MOUNT ZERO OLIVES & HOUSE PICKLES (VG, GF) 12

Mixed & Marinated

HOUSE-MADE DIP (V) 15

Woodfired Flatbread

DAILY HANDMADE EMPANADAS (2PCS) 16

Chimichurri

VEGAN OPTION AVAILABLE

CITRUS CURED OCEAN TROUT (GF) 26

Pickled Baby Beets, Green Goddess,
Dukkah, Sorrel

BURRATA (V) 26

Eggplant, Capers, Green Olive Caponata,
Olive Oil, Grilled Bread



COLLINS

— KITCHEN —

melbourne.grand.hyatt.com @grandhyattmelbourne

@collinskitchenmelbourne

STEAMER & WOK

STEAMED PORK BELLY GYOZA 29

Garlic, Toasted Sesame & Chilli Oil, Chives
VEGETARIAN OPTION AVAILABLE

SALT & PEPPER CALAMARI (GF) 23

Garlic, Chilli, Lime

'TYPHOON SHELTER' SOFT SHELL CRAB 32

Garlic, House Chilli Sauce, Steamed Buns

WOOD OVEN

WOODFIRE ROASTED CAULIFLOWER (VG, GF) 26

Whipped Tahini, Pomegranate, Toasted Almonds

FREE RANGE HALF CHICKEN (GF) 42

Garlic Yoghurt, Burnt Aleppo Butter, Mizuna

TWICE COOKED PORK BELLY (GF) 48

Fried Brussel Sprouts, Miso Glaze,
Soft Poached Egg, Togarashi

CREATE YOUR OWN

FLINDERS ISLAND LAMB RUMP (GF) 44

MARKET FISH (GF) MP

STEAK OF THE DAY (GF) MP

CHOICE OF SAUCE

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 STEAKS

SIDES

RAMARRO FARM MIXED LEAF SALAD (VG, GF) 12

Radish, Onion, House Vinaigrette

WOK FRIED ASIAN GREENS (V) 12

Garlic, Soy

SEASONAL MARKET VEGETABLES (VG, GF) 12

Lemon Infused Olive Oil

THICK CUT CHIPS (VG) 12

Smoked Sea Salt

DESSERT & CHEESE

BLACK FOREST 18

Dark Chocolate Mousse, Chocolate Sponge,
Fresh Berries

GREEN APPLE & TONKA BEAN MOUSSE (GF) 18

Citrus Curd, Lime Butterscotch, Honeycomb

STRAWBERRIES & CREAM (GF) 18

Strawberry & Rhubarb Compote,
Cultured Cream, Pink Moscato Sorbet

COLLINS KITCHEN AFFOGATO 16

Vanilla Bean Ice Cream, Espresso,
Roasted Hazelnuts

ADD Kahlua 6

Baileys 6

Frangelico 6

GELATO

Daily Selection

1 Scoop 5

2 Scoops 9

3 Scoops 12

SELECTION OF LOCAL CHEESE 30

Dried Fruit, Fig Jam, Lavosh

(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.

A LITTLE

HOUSE-MADE DIP (V)
Wood Fired Flatbread

DAILY HANDMADE EMPANADAS (2PCS)
Chimichurri
VEGAN OPTION AVAILABLE

STEAMED PORK BELLY GYOZA
Garlic, Toasted Sesame & Chilli Oil, Chives
VEGETARIAN OPTION AVAILABLE

FREE RANGE HALF CHICKEN (GF)
Garlic Yoghurt, Burnt Aleppo Butter, Mizuna

DESSERT - CHEF'S DAILY SELECTION

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DESSERT - CHEF'S DAILY SELECTION

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

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