

# SNACK MENU

## SMALL PLATES

### NATURAL OYSTERS (GF) 5.5 EACH

Lemon Myrtle & Yuzu Ponzu  
MINIMUM 3 OYSTERS PER SERVE

### MARINATED OLIVES & HOUSE PICKLES (V, GF) 12

### GREEN TOMATILLO SALSA & GUACOMOLE (VG, GF) 14

La Tortilleria Corn Chips

### DAILY HANDMADE EMPANADAS 15

Chimichurri  
VEGAN AVAILABLE

### DAILY HOUSE-MADE DIP (V) 14

Wood-Fired Flatbread

### SALT & PEPPER CALAMARI (GF) 23

Garlic, Chilli, Lime

### STEAMED PORK BELLY GYOZA 29

Garlic, Toasted Sesame, Chilli Oil, Chives  
VEGETARIAN AVAILABLE

### WOK FRIED 'TYPHOON SHELTER' SOFT SHELL CRAB 32

Garlic, House Chilli Sauce, Steamed Buns

## DESSERT & CHEESE

### TEXTURES OF MANGO (GF) 18

Yoghurt Mousse, Lemon Sponge,  
Pink Grapefruit Sorbet, Meringue

### CITRUS TART 18

Yuzu Curd, Finger Lime, Lemon Short  
Crust, Geraldton Wax

### COLLINS KITCHEN AFFOGATO 16

Vanilla Bean Ice Cream, Espresso,  
Roasted Hazelnuts

### ADD Kahlua 6

Baileys 6

Frangelico 6

### GELATO TRIO 12

### SELECTION OF LOCAL CHEESE 30

Dried Fruit, Fig Jam, Lavosh  
GLUTEN-FREE AVAILABLE



## COLLINS

KITCHEN

[melbourne.grand.hyatt.com](http://melbourne.grand.hyatt.com)



@collinskitchenmelbourne



@grandhyattmelbourne

(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.