

Soup

Prawn and Pork Wonton Soup (VEGETARIAN AVAILABLE) 20
Egg noodles, Chinese greens, spring onion, vegetable broth

Salads

Super Grain Bowl (V, EF, H) 18
Green beans, broccoli, sweet potato, quinoa, red lentils, freekah, green onion, herbs, pomegranate, toasted almonds, Persian feta, crispy shallots, tahini yoghurt

Classic Caesar Salad (GLUTEN-FREE AVAILABLE) 18
Baby romaine lettuce, croutons, lardons, poached egg, anchovies, parmesan

ADD A PROTEIN

Grilled Tofu 6
Free Range Chicken 8
Black Angus Beef 10
Smoked Tasmanian Salmon 10

Sandwiches

Ham and Cheese Toastie 14
Gruyère cheese, organic sourdough

Falafel Wrap (V, EF, NF, H) 22
Hummus, pickled red cabbage, tomato, onion, lettuce, tahini yoghurt, wholemeal wrap
Served with your choice of thick cut chips or mixed leaf salad

'Grand' Club Sandwich (NF) (GLUTEN-FREE AVAILABLE) 26
Grilled chicken, bacon, free range egg, lettuce, tomato, mayonnaise
Served on white toast
Served with your choice of thick cut chips or mixed leaf salad

Burger

Collins Kitchen Wagyu Beef Burger (NF) 28
Tomato, onion, lettuce, cheese, dill pickles, house-made sauce
Served on a toasted brioche bun
Served with your choice of thick cut chips or mixed leaf salad

ADDITIONAL FILLINGS

Grilled Bacon 4
Smashed Avocado 4
Sunny Side or Over Easy Egg 4
Pickled Jalapeños 3
Sliced Beetroot 3

Char-grill

All served with a seasonal garnish and choice of sauce

Tasmanian Salmon (GF, EF, DF) 200G 34

Free Range Half Chicken (GF, EF, DF) 34

Beef Tenderloin, Pasture Fed (GF, EF, DF) 220G 42

SAUCES

Red Wine Jus (GF, EF, DF)
Chimichurri (V, GF, EF, DF)
Béarnaise (V, GF)
Dijon or Wholegrain Mustard (V, EF, DF)

Sides

Steamed Rice (V) 6

Mixed Leaf Salad (VG, GF, EF, DF, NF, H) 8
House dressing

Seasonal Green Vegetables (VG, GF, EF, DF, NF, H) 10
Steamed or wok-fried

Thick Cut Chips (V) 10

Asian Kitchen

Steamed Dim Sum 3pcs/6pcs 18 / 34
Prawn and pork siu mai
Prawn har gow
Mixed vegetables (V)
Served with house-made red chilli sauce and soy sauce

Indian Tikka Masala 28
Wood-fired tandoori chicken, onion, capsicum, tomato and onion gravy, raita
Served with steamed jasmine rice

Kung Pao Chicken (DF, EF) 34
Peanuts, capsicum, spring onion, chilli
Served with steamed jasmine rice

Egg Fried Rice (V) 20
Jasmine rice, organic eggs, spring onions, crispy shallots

Pizza and Pasta

Collins Kitchen Wood-Fired Margherita Pizza (V, NF) 22
Fior di latte, tomato, basil

ADDITIONAL TOPPINGS

Mushroom 3
Kalamata Olives 3
Red Chilli 3
San Daniele Prosciutto 4
Salami 4
Ham 4

Spaghetti or Rigatoni Pasta 26
(GLUTEN-FREE PENNE PASTA AVAILABLE)
Choice of Napoli (V) or veal and pork bolognaise
Served with parmesan cheese

Dessert and Cheese

Vanilla Pannacotta 16
Blood orange compote

Chocolate Fudge Brownie (GF) 16
Salted caramel mousse, Murray River sea salt

New York-Style Cheesecake (GF, NF) 16
Seasonal mixed berry coulis

Gelato Bar

1 Scoop 5
2 Scoops 9
3 Scoops 12
Flavours available upon request

Cocofrio Certified Organic Coconut Milk Ice Cream (155ml)(GF) 11 each
Hazelnut chocolate, salted caramel, vanilla sticky date

Victorian Cheese Plate, 50G
1 Cheese 12
3 Cheese 30
Washed rind, blue, cheddar or goat
Served with lavosh and seasonal accompaniments

(V) Vegetarian (GF) Gluten Free (VG) Vegan (DF) Dairy Free (EF) Egg Free (H) Healthy (NF) Nut Free

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, eggs, fish, flour, milk, peanuts, sulphites, tree nuts and sesame seeds.

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