

Collins Kitchen Lunch and Dinner

Soups and Salads

Prawn and pork wonton soup 20
Egg noodles, Chinese greens, spring onion, vegetable broth
Vegetarian option available upon request

Superfood grain bowl (V, EF, H) 18
Green beans, broccoli, sweet potato, quinoa, sprouted lentils, freekah, green onion, herbs, pomegranate, toasted almonds, Persian feta, crispy shallots, tahini yoghurt

Classic Caesar salad 18
Baby romaine lettuce, croutons, lardons, poached egg, anchovies, parmesan
Gluten free option available upon request

Add a protein
Crispy tofu 6
Free range chicken 8
Black Angus beef 10
Smoked Tasmanian salmon 10

Sandwiches and Burgers

Ham and cheese toastie 14
Gruyère cheese, organic sourdough

Falafel wrap (V, EF, ND, H) 20
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) 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
Gluten free option available upon request

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

Tasmanian salmon, 180g (GF, EF, DF) 34

Free range half chicken (GF, EF, DF) 34

Market fish, 250g (GF, EF, DF) MP

Beef tenderloin, 180G (GF, EF, DF) 42

Steak of the day, 300g 52

All served with a seasonal garnish and your choice of sauce

Sauces

Red wine jus (GF, EF, DF)

Chimichurri (V, GF, EF, DF)

Béarnaise (V, GF)

Dijon or wholegrain mustard (V, EF, DF)

Sides

Mixed leaf salad (VG, GF, EF, DF, NF,H) 10

Seasonal green vegetables (VG, GF, EF, DF, NF,H) 10

Steamed or wok fried

Thick cut chips (V) 12

Steamed rice (V) 6

Asian Kitchen

Steamed dim sum 3pcs/6pcs 18/34

Prawn and pork siu mai

Prawn har gow

Mixed vegetable (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 24

Jasmine rice, organic eggs, spring onions

Pizza and Pasta

Collins Kitchen wood-fired margherita pizza 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

Choice of Napoli (V) or veal and pork bolognaise 26

Served with parmesan cheese

Gluten free penne pasta available

Desserts

Vanilla pannacotta 16

Blood orange compote

Chocolate fudge brownie (GF)

Salted caramel mousse, Murray River sea salt 16

New York style cheesecake (GF, NF)

Seasonal berry coulis 16

Ice cream

Gelato bar

Please ask our team for available flavours

1 scoop 5

2 scoops 9

3 scoops 12

Cheese

Victorian cheese plate, 50g

1 cheese 12

3 cheeses 30

Washed rind, blue, cheddar or goat

Served with lavosh and seasonal accompaniments

(V) Vegetarian (GF) Gluten Free (VG) Vegan (NF) Nut Free (EF) Egg Free

Consuming raw or undercooked meats, 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, CRUSTACEA, 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.

Collins
KITCHEN