

International Flavours Local Produce

Small Plates

Freshly shucked oysters (GF, EF, NF, DF)	5 each
<i>Daikon, apple, finger lime</i>	
Market soup (V, GF, EF)	16
<i>Vegetables from our local farmers</i>	
Wood fire roasted scallop (2 per serve) (EF, NF)	16
<i>Green butter, Shaw River aged buffalo</i>	
Fremantle octopus ceviche (NF, EF, DF)	15
<i>Red onion, lime, jalapeño</i>	
Crispy chicken roll (NF, EF)	16
<i>Shichimi mayonnaise, crispy shallots, salmon roe</i>	
Spring onion pancakes (V, NF)	14
<i>Chilli, black vinegar</i>	
Pork and prawn wontons	19
<i>Sichuan chilli oil, black vinegar dressing</i>	
Wok fried pippies (NF, EF, DF)	18
<i>XO sauce, spring onion, Chinese doughnut</i>	
Salt and pepper tofu (VG, NF)	16
<i>Sweet and sour eggplant, garlic</i>	
Grilled Moreton Bay bug (GF, NF, EF)	24
<i>Saltbush butter, guanciale</i>	
Crispy lamb cutlets (NF, EF, DF)	21 / 35
<i>Spring onion, garlic, fennel salt</i>	

Large Plates

Steak of the day (DF, EF, NF)	MP	Roast pork belly bossam (EF, NF)	40
<i>Chimichurri, pickled cucumber</i>		<i>Cos lettuce, house made kimchi, ssämjang</i>	
Market fish (DF, EF, NF)	MP	Add steamed bao	3 each
<i>Tomatillo verde, lime</i>		Steamed Patagonian toothfish	44
Pasture fed flank steak, 300g (DF, EF, NF)	38	<i>Ginger, spring onion, coriander</i>	
<i>Fermented green chilli sauce, charred onion</i>		Handmade gnocchi (V, NF)	26
Barbecue free range chicken 'Issan style' (DF, EF, NF)	38	<i>King Brown mushrooms, leek, pastorello</i>	
<i>Coriander, fried shallots, lime</i>		Japanese mushroom hotpot (VG, NF)	24
Mapo roast duck (GF, DF, EF, NF)	34	<i>Soba noodles, tofu, kombu dashi</i>	
<i>Chestnuts, tofu, Sichuan pepper, steamed rice</i>		Wood fire roasted porchetta for two (DF, EF, NF)	60
		<i>Rosemary, garlic, salsa verde</i>	

Sides

Cabbage and fennel slaw (V, EF, NF, GF)	8	Wok fried market greens (VG, EF, DF)	8
<i>Garden peas, Shaw River buffalo cheese</i>		<i>Garlic and soy sauce</i>	
Summer leaf salad (VG, GF, EF, DF)	8	Fried Brussel sprouts (VG, EF, DF)	8
<i>House vinaigrette</i>		<i>Spiced caramel, baby capers, pine nuts</i>	
Sweet corn (V, NF, EF)	8	Thick cut chips (V, DF, NF)	8
<i>White miso, mustard</i>		<i>Rosemary salt, aioli</i>	
Sautéed green beans (V, NF, EF, GF)	8	Creamy mash potato (V, NF, EF, GF)	8
<i>Green garlic butter</i>		<i>Saint David butter</i>	

Dessert

Chia seed pudding (VG, GF, EF, DF)	15
<i>Almond milk, buckwheat cocoa granola, fresh berries</i>	
Dark chocolate brownie	17
<i>Salted caramel sauce</i>	
New York cheesecake (NF)	17
<i>Berry coulis</i>	
Strawberry and rhubarb crumble (GF, NF)	17
<i>Ginger crumble, vanilla ice cream</i>	
Christmas trifle (NF)	17
<i>Mango and passionfruit cream, chantilly cream</i>	
Ice cream (2 scoops)	9
<i>Chocolate</i>	
<i>French vanilla</i>	
<i>Raspberry</i>	
<i>Dairy free ice cream available</i>	

Cheese

Victorian cheese plate	
1 cheese / 3 cheeses (50g)	12 / 30
<i>Brie, Washed Rind, Blue, Cheddar, Goat</i>	
<i>Served with quince paste, raisin toast and lavosh</i>	

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

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

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