

High Tea in Style by Cristina Re

Saturday, 12:30pm - 2:30pm, 3:30pm - 5:30pm

Sunday, 3:30pm - 5:30pm

75 per adult served with a glass of Chandon NV Sparkling Brut

20 per adult with free flowing Chandon NV Sparkling Brut

Served to your table

Curried free range egg (V)

Watercress, wholemeal bread

Cured ocean trout

Buttermilk blini, cottage cheese, Yarra Valley roe

Roast pork bánh mì roll

Chicken liver pâté, pickled vegetables, coriander, sriracha mayonnaise

Lamb tostada

Manchego, salsa verde, coriander

Queensland spanner crab

Lime, pomegranate, mint, betel leaf

Thyme gougères (V)

Mepunga Gruyère, black salt

Freshly baked scones

Stefano's jam, whipped cream

From the Hot Selection

Chef's selection

Bulgogi beef steamed bun

Ssämjang, cucumber kimchi

Harissa lamb slider

Tzatziki, tomato relish, sesame seed bun

Beef brisket and thyme sausage roll

BBQ sauce

Salt cod croquette

Aioli, lemon

Eggplant, tomato Pomodoro (V)

Buffalo mozzarella, toasted focaccia

Yarra Valley goat cheese tartlet (V)

Caramelised onion

From the Patisserie

Strawberry choux

Lollipop meringues

Red velvet cream cheese cupcake

Blueberry and pandan leaf tart

Assorted macarons

Dark chocolate and hazelnut log

Apple, lime and mint cake

Raspberry, matcha and sesame cake

Banana, chocolate and macadamia cake

Chocolate truffles

Selection of ice cream and sorbet

"A la minute" waffles and pancakes

Edible dessert garden

Chocolate fountain, marshmallows, Turkish Delight and churros

MENU IS SUBJECT TO CHANGE.

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