

# Collins

## KITCHEN

### HIGH TEA IN STYLE BY CRISTINA RE

*Saturday and Sunday,  
12:30 pm – 3:00 pm*

*\$99 per adult\*, served with a  
glass of Chandon Blanc de Blancs*

*\*Add an additional \$20 per adult  
for free-flowing Chandon Blanc  
de Blancs*

*\$49.50 per child, up to 12 years*

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

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#### SAVOURY STAND

Freshly Baked Scones  
Jam Lady Jams & Cream

Free Range Chicken Finger Sandwich  
Basil & Garlic Mayonnaise

Curried Egg Finger Sandwich  
Mayonnaise, Wild Watercress

Rare Roast Beef Finger Sandwich  
Truffle Celeriac Remoulade, Wild Rocket

Cherry Tomato Tartlet  
Whipped Goat Cheese, Pickled Eggplant, Basil

Free Range Chicken Liver Pâté  
Backyard Honey Financier, Black Salt

Citrus Cured Ocean Trout Blini  
Lemon Crème Fraiche, Yarra Valley Salmon Roe

#### SHARING PLATES

Braised Chicken & Basil Empanada  
Chimichurri

Collins Kitchen Pork & Fennel Sausage Roll  
Jam Lady Jam Roasted Tomato Relish

Mini Ham & Cheese Jaffle  
Dill Pickles

Queensland Spanner Crab Croquette  
Whipped Taramasalata, Bottarga

#### DESSERT COUNTER

Opera Slice  
Coffee Buttercream, Dark Chocolate Ganache

Strawberry Profiterole  
Elderflower Chantilly, Confit Rhubarb

Mango Macaron  
Coconut Cream, Passionfruit Crunch

Green Apple Mousse  
Matcha Sponge, Lime Curd

Blueberry Cheesecake  
Cocoa Sable, Blackcurrant Meringue

Rose Lychee Tartlet  
Raspberry White Chocolate Cream,  
Rose Petals

Ice Cream & Sorbet Counter  
Selection of Seasonal Flavours

Create Your Own Crêpe  
Selection of Toppings

Dark Chocolate Fountain  
Churros, Marshmallow

Menu is subject to change without prior notice.  
A surcharge of 15% on all listed menu items is applicable on public holidays.  
All prices are in Australian dollars and 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, eggs, fish, mollusca, flour, milk, peanuts, sulphites, tree nuts and sesame seeds.