

# 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**

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#### SAVOURY STAND

Freshly Baked Scones  
Jam Lady Jams & Cream

Smoked Chicken Breast Finger Sandwich  
Parsley, Lemon, Garlic Mayonnaise

Free Range Egg Finger Sandwich  
Curry Mayonnaise, Wild Watercress

Brisket Pastrami Finger Sandwich  
Mustard, Sauerkraut, Pickles

Spring Pea Tartlet  
Barbecued Peas, Goat Curd, Wild Garlic

Kingfish Ceviche Tostada  
Avocado, Radish, Jalapeno, Coriander

Compressed Watermelon  
Whipped Yarra Valley Feta, Mint

#### SHARING PLATES

Creamed Corn & Cheddar Empanada  
Chimichurri

Braised Spring Lamb Mini Pie  
Jam Lady Jam Roasted Tomato Relish

Gruyere Cheese Puff  
Truffle Pecorino, Chives

City Larder Chicken Liver Parfait  
Warm Backyard Honey Financiers

#### DESSERT COUNTER

Pistachio Macaron  
Raspberry Confit, Orange Blossom

Vanilla Cheesecake  
Beurre Noisette Crumb, Fresh Berries

Blueberry Slice  
Lime Sponge Cake, Coconut Mousse

Yuzu Tartlet  
Mascarpone Cream, Candied Citrus Peel

Crispy Chocolate Bar  
Hazelnut Dacquoise, Gianduja Ganache

Strawberry Profiterole  
Elderflower Chantilly, Confit Rhubarb

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