

BREAKFAST MENU

To order please dial [3]
Available from [6:00 AM - 10:30 AM]

CONTINENTAL BREAKFAST

37

Chilled juice (VG, GF, EF, DF, NF, H)

Orange, apple, grapefruit, pineapple, cranberry or tomato

Fruit plate (VG, GF, EF, DF, NF)

Seasonal cut fruits

Choice of cereal

Cornflakes, All-Bran, Nutri-Grain, Special K, Rice Bubbles, Weet-Bix,
toasted granola, gluten-free muesli

Served with full cream milk, soy milk, skimmed milk or natural yoghurt

Coffee, tea, herbal infusion, hot chocolate or Milo

Please choose one item from the following:

Freshly baked pastry items

Served with butter, honey, preserves

Toast (two slices)

White, multigrain, wholemeal, raisin or gluten-free bread

Served with butter, honey, preserves

AUSTRALIAN BREAKFAST

45

Includes the Continental Breakfast selection together with your choice
of one of the following:

TWO EGGS

Poached, boiled, fried or scrambled served with a choice of three sides,
smoked salmon, grilled bacon, chicken and chive chipolata, smashed
avocado, hash browns, baked beans, vine-ripened tomato, wood-fire roasted
mushrooms, wilted greens

Served with toasted sourdough or gluten-free bread

THREE EGG OMELETTE

Whole egg or egg whites with a choice of five fillings of either,
Smoked ham, turkey, smoked salmon, mushrooms, spinach, capsicum,
tomatoes, onion, chilli, cheddar cheese

Served with toasted sourdough or gluten-free bread

(V) - **VEGETARIAN** (VG) - **VEGAN** (EF) - **EGG FREE** (NF) - **NUT FREE**
(GF) - **GLUTEN FREE** (DF) - **DAIRY FREE** (H) - **HEALTHY**

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CHINESE BREAKFAST

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Chilled juice (VG, GF, EF, DF, NF, H)

Orange, apple, grapefruit, pineapple, cranberry or tomato

Fruit plate (VG, GF, EF, DF, NF, H)

Seasonal cut fruits

Steamed dim sum

*Selection of prawn har gow, pork siu mai and mixed vegetable dumpling
Served with house-made red chilli sauce and soy sauce*

Please choose one item from the following:

Congee (DF, H)

Choice of plain or chicken congee

*Served with crispy doughnut, preserved egg, preserved tofu,
pickled cucumber, pork floss and peanuts*

Wok-fried breakfast noodles (DF)

*Hokkien noodles, Chinese sausage, egg, spring onion, bean sprouts,
Chinese cabbage, peanuts, chilli, coriander*

Served with light soy sauce and freshly cut chillies

Coffee, tea, herbal infusion, hot chocolate or Milo

BREAKFAST BOX TO GO

30

Breakfast bakery

Choice of fruit (banana, apple or seasonal fruits)

Beverly bar

Eat Gourmet yoghurt

Chilled juice

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FRUIT, JUICES AND SMOOTHIES

FRUIT PLATE (VG, GF, EF, DF, NF, H) **15**
Seasonal cut fruits

CHILLED JUICE (VG, GF, EF, DF, NF, H) **6**
Orange, apple, grapefruit, pineapple, cranberry or tomato

FRESHLY SQUEEZED JUICE (VG, GF, EF, DF, NF, H) **12**
With your choice of up to four types of fruits or vegetables
Carrot, apple, orange, pineapple, watermelon, grapefruit, celery, cucumber, spinach, carrot, beetroot, and ginger

BREAKFAST SMOOTHIE (V, GF, EF, NF, H) **12**
Banana, blueberry, rolled oats, yoghurt, skimmed milk, honey

YOGHURT, CEREALS AND MORNING BAKERIES

EAT GOURMET YOGHURT (DAIRY FREE AVAILABLE) **9**
Coconut, raspberry, mango, natural yoghurt

BIRCHER MUESLI (V, EF, H) **16**
Green apple, toasted granola, Backyard Honey, toasted pecans

OATMEAL PORRIDGE (V, EF) (GLUTEN-FREE AVAILABLE) **12**
Served with sliced banana, cinnamon sugar, Backyard Honey, toasted walnuts

CHOICE OF CEREAL **12**
Cornflakes, All-Bran, Nutri-Grain, Special K, Rice Bubbles, Weet-Bix, toasted granola or gluten-free muesli
Served with full cream milk, soy milk, skimmed milk or natural yoghurt

BAKERY BASKET **14**
Bakery items: croissant, pain au chocolat, muffin and Danish pastry
Served with butter, honey, preserves

TOAST (TWO SLICES) **8**
White, multigrain, wholemeal, raisin or gluten-free bread
Served with butter, honey and preserves

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EGG DISHES

THREE EGG OMELETTE 23

*Whole egg or egg whites with a choice of five fillings of either, Smoked ham, turkey, smoked salmon, mushrooms, spinach, capsicum, tomatoes, onion, chilli, cheddar cheese
Served with toasted sourdough or gluten-free bread*

EGGS BENEDICT 23

*Two poached eggs, hollandaise
With a choice of ham, smoked salmon or wilted greens
Served on a toasted English muffin*

SMASHED AVOCADO ON TOAST (V, H) 23

*Two poached eggs, Persian feta, tomato kasundi, dukkah spice, fine herbs, lemon
Served with sourdough or gluten-free bread*

TWO EGGS (H) 22

*Poached, scrambled, boiled or fried
Served with toasted sourdough or gluten-free bread
With a choice of three sides:*

SIDES

- **Smoked salmon** (GF, EF, DF, NF, H)
- **Grilled bacon** (GF, EF, DF, NF)
- **Chicken and chive chipolata**
- **Smashed avocado** (VG, GF, EF, DF, NF, H)
- **Hash browns** (V)
- **Baked beans** (V, EF, DF, NF)
- **Vine-ripened tomato** (VG, GF, EF, DF, NF, H)
- **Wood-fire roasted mushrooms** (V, GF, EF, NF, H)
- **Wilted greens** (VG, GF, EF, DF, NF, H)

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BREAKFAST SPECIALS

PANCAKES (GLUTEN-FREE AVAILABLE) **19**
Maple syrup, blueberries, cream

STEAMED DIM SUM 3PCS / 6PCS **18 / 34**
Prawn and pork siu mai
Prawn har gow
Mixed vegetables (V)
Served with house-made chilli sauce and soy sauce

WOK-FRIED BREAKFAST NOODLES (DF) **18**
Hokkien noodles, Chinese sausage, egg, spring onion, bean sprouts,
Chinese cabbage, peanuts, chilli, coriander
Served with light soy sauce and freshly cut red chillies

CONGEE (DF, H) **16**
Choice of plain or chicken congee
Served with crispy doughnut, preserved egg, preserved tofu,
pickled cucumber, pork floss and peanuts

SIDES

- **Smoked salmon 2pcs** (GF, EF, DF, NF, H) **6**
- **Grilled bacon 2pcs** (GF, EF, DF, NF) **6**
- **Chicken and chive chipolata 2pcs** **6**
- **Smashed avocado** (VG, GF, EF, DF, NF, H) **4**
- **Hash browns 2pcs** (V) **4**
- **Baked beans** (V, EF, DF, NF) **4**
- **Vine-ripened tomato 1/2 pc** (VG, GF, EF, DF, NF, H) **4**
- **Wood-fire roasted mushrooms 2pcs** (V, GF, EF, NF, H) **4**
- **Wilted greens** (VG, GF, EF, DF, NF, H) **4**

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LUNCH AND DINNER MENU

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Lunch Available from [12:00 PM - 03:00 PM]

Dinner Available from [5:00PM - 10:00PM]

Minimum spend of \$12 per order is required

SOUPS

MARKET SOUP (V, EF, H) (GLUTEN-FREE AVAILABLE) **16**

Seasonal vegetables from our local farmers

Served with sourdough bread

SALADS

SUPERFOOD GRAIN BOWL (V, EF, H) **18**

Green beans, broccoli, wild rice, red lentils, freekeh, red onion, mint, coriander, parsley, toasted almonds, Persian feta, crispy onions, whipped tahini

CAESAR SALAD (GLUTEN FREE AVAILABLE) **18**

Baby romaine lettuce, croutons, lardons, poached egg, anchovies, parmesan

ADD A PROTEIN

• **Grilled tofu** **6**

• **Free range chicken** **8**

• **Black Angus beef** **10**

• **Smoked salmon** **10**

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CREATE YOUR OWN

SALAD BOWL

18

LETTUCE

Your choice of either

Baby cos, mixed leaf or iceberg lettuce

VEGETABLES

Your choice of three fillings

Cucumber, carrot, cherry tomato, capsicum, radish, spring onion, edamame, broccoli, avocado, green beans

SUPER GRAINS

Your choice of either

Freekeh, quinoa, wild rice or Persian red lentils

CHEESE

Your choice of either

Persian feta, fior di latte or parmesan

DRESSING

Your choice of either

House-made vinaigrette, tahini yoghurt, Caesar dressing or balsamic vinegar and olive oil

ADD A PROTEIN

• **Grilled tofu**

6

• **Free range chicken**

8

• **Black Angus beef**

10

• **Smoked salmon**

10

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SANDWICHES

HAM AND CHEESE JAFFLE 14

Gruyère cheese, organic sourdough

FALAFEL WRAP (V, EF, NF, H) 22

*Hummus, picked red cabbage, tomato, onion, lettuce, tahini yoghurt
Served with your choice of thick cut chips or mixed leaf salad*

'GRAND' CLUB SANDWICH (NF) (GLUTEN-FREE AVAILABLE) 26

*Grilled chicken, bacon, free range egg, lettuce, tomato,
mayonnaise, white toast
Served with thick cut chips or mixed leaf salad*

BURGER

COLLINS KITCHEN WAGYU BEEF BURGER (NF) 28

*Tomato, onion, lettuce, cheese, dill pickles, house-made sauce,
toasted brioche bun
Served with thick cut chips or mixed leaf salad*

ADDITIONAL FILLINGS

- **Grilled bacon** 4
- **Avocado** 4
- **Sunny side or over easy egg** 3
- **Sliced beetroot** 3
- **Pickled jalapeños** 3

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CREATE YOUR OWN

FRESH OR TOASTED SANDWICH

18

Served with thick cut chips or mixed leaf salad

BREAD

Your choice of either

Sourdough, seeded wholemeal, ciabatta, tortilla wrap, Turkish or gluten-free bread

SALAD

Your choice of either

Baby cos, mixed leaf or iceberg lettuce

FILLING

Your choice of two fillings

Vine-ripened tomatoes, grilled peppers, sliced cucumber, radish, sliced avocado, red onion, sliced beetroot

CHEESE

Your choice of either

Fior di latte or cheddar

CONDIMENTS

Your choice of two condiments

Mustard, red pepper relish, basil pesto, mayonnaise, jalapeños, dill pickles

ADD A PROTEIN

Your choice of one protein

• **Tuna**

4

• **Deli ham**

4

• **Smoked turkey breast**

4

• **Salami**

4

• **Mortadella**

4

• **Grilled bacon**

4

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CHARGRILL

Please choose one grill item, one side dish and one sauce
Price includes side dish and sauce

FREE RANGE HALF CHICKEN (GF, EF, DF) **38**

200G TASMANIAN SALMON (GF, EF, DF) **38**

240G FLINDERS ISLAND LAMB RUMP (GF, EF, DF) **44**

220G BEEF TENDERLOIN, PASTURE FED (GF, EF, DF) **48**

SIDES

MIXED LEAF SALAD (VG, GF, EF, DF, NF, H)

House-made dressing

SEASONAL GREEN VEGETABLES (VG, GF, EF, DF, NF, H)

Steamed or wok tossed

MASH POTATO (V, GF, EF, NF)

THICK CUT CHIPS (V)

STEAMED RICE (V)

SAUCE

Red wine jus (GF, EF, DF)

Béarnaise (V, GF)

Chimichurri

Hot English mustard

Dijon mustard

Wholegrain mustard (V, EF, DF)

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ASIAN KITCHEN

STEAMED DIM SUM 3PCS / 6PCS

18 / 34

*Prawn and pork siu mai, prawn har gow or mixed vegetables (V)
Served with chilli soy sauce, ginger, black vinegar*

INDIAN TIKKA MASALA

28

*Wood-fired tandoori chicken, onion, capsicum, tomato and onion gravy, raita
Served with steamed jasmine rice*

CHAR KWAY TEOW (DF) (VEGETARIAN OPTION AVAILABLE)

32

*Chinese sausage, egg, bean sprouts, tofu, garlic chives, soy sauce,
flat rice noodles
Choice of chicken or beef*

KUNG PAO CHICKEN (DF, EF)

34

Peanuts, capsicum, spring onion, chilli, steamed jasmine rice

EGG FRIED RICE

22

Jasmine rice, organic eggs, spring onions, crispy shallots

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PIZZA AND PASTA

COLLINS KITCHEN WOOD-FIRED MARGHERITA PIZZA (V, NF) 22

Fior di latte, tomato, basil

ADDITIONAL TOPPINGS

- **Wood-fired mushroom 3**
- **Kalamata olives 3**
- **Red chilli 3**
- **San Daniele prosciutto 4**
- **Salami 4**
- **Ham 4**

SPAGHETTI OR RIGATONI PASTA 26

(GLUTEN FREE PENNE PASTA AVAILABLE)

Choice of Napoli (V) or veal and pork bolognaise

Served with parmesan cheese

SIDES

MIXED LEAF (VG, GF, EF, DF, NF, H) 8

House-made dressing

SEASONAL GREEN VEGETABLES (VG, GF, EF, DF, NF, H) 8

Steamed or wok-fried

MASH POTATO (V, GF, EF, NF) 8

THICK CUT CHIPS (V) 10

STEAMED RICE (V) 6

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DESSERT	COCONUT RICE PUDDING (GF, DF, VGN, NF) <i>Mango, passionfruit, toasted coconut</i>	16
	BASQUE CHEESECAKE (GF, NF) <i>Fresh summer berries, Backyard Honey</i>	16
	BACKED CHOCOLATE TART (NF) <i>Chantilly cream, fresh cherries</i>	16
	ROASTED PEACH AND RHUBARB CRUMBLE (GF, NF) <i>Vanilla ice cream</i>	16
ICE CREAM	GUNDWRING ICE CREAM (100ML) <i>Chocolate, French vanilla or raspberry</i>	10 EACH
	COCOFRIO CERTIFIED ORGANIC COCONUT MILK ICE CREAM (155ML) (GF) <i>Naked coconut, strawberry chocolate chip, vanilla sticky date pecan</i>	11 EACH
CHEESE	VICTORIAN CHEESE PLATE, 50G	
	1 CHEESE 3 CHEESE <i>Washed rind blue, cheddar or goat</i> <i>Served with lavosh and seasonal accompaniments</i>	12 30

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CHILDREN'S MENU

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MAIN MEAL

CHILDREN'S MEAL

25

Please choose one main meal, one side and one dessert:

CHICKEN SCHNITZEL

CRUMBED FISH

MARGHERITA PIZZA (V)

MINI BEEF BURGER

PASTA NAPOLITANA (V) (GLUTEN-FREE AVAILABLE)

SIDES

THICK CUT CHIPS (V)

MIXED LEAF SALAD (VG, GF, EF, DF, NF, H)

MASH POTATO (V, GF, EF, NF)

STEAMED GREENS (VG, GF, EF, DF, NF, H)

STEAMED RICE (VG, GF, EF, DF, NF, H)

DESSERT

SEASONAL FRUIT SALAD (VG, GF, EF, DF, NF, H)

CHOCOLATE TEDDY BEAR MOUSSE CAKE

GUNDOWRING ICE CREAM, 100ML (GF)

Choice of chocolate, French vanilla or raspberry

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DRINKS MENU

Available for 6:00 AM - 10:00 PM

HOT DRINKS

- Pot of freshly brewed coffee* 8
- Long black, espresso, café latte, flat white, cappuccino, chai latte* 6
- Hot chocolate made with premium chocolate or Milo (served hot or iced)* 6

TEA

- English breakfast, Earl Grey, silver needles, sencha, organic China jasmine, chamomile, lemongrass and ginger, organic peppermint* 6

HOME-MADE ICED TEA (GREEN TEA BASED)

- Choice of lemon, lime, strawberries or mint* 8

SOFT DRINKS

- Coke, Diet Coke, Coke No Sugar* 6.5
- Capi mixers and fruit sodas* 7
- Tonic water, lemonade, soda water, ginger ale, ginger beer, lemon lime and bitters*
- Red Bull* 9

CHILLED JUICE (VG, GF, EF, DF, NF, H)

- Orange, apple, grapefruit, pineapple, cranberry or tomato* 6

FRESHLY SQUEEZED JUICE (VG, GF, EF, DF, NF, H)

- Choose up to four types of fruits or vegetables* 12
- Carrot, apple, orange, pineapple, watermelon, grapefruit, celery, cucumber, spinach, beetroot or ginger*

BREAKFAST SMOOTHIE (V, GF, EF, H)

- Banana, blueberry, rolled oats, yoghurt, skimmed milk, honey* 12

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DRINKS MENU

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MINERAL WATER AND SPARKLING WATER

<i>Santa Vittoria (250ml)</i>	6
<i>Santa Vittoria (1L)</i>	11
<i>Apani premium Australian mineral water (750ml)</i>	12

BEERS AND CIDER

<i>Cascade Premium Light</i>	9
<i>Crown Lager</i>	10
<i>Coopers Pale Ale, Carlsberg, Asahi, Corona Extra,</i>	
<i>Peroni Nastro Azzuro, Peroni Leggera, White Rabbit Dark Ale</i>	11
<i>Napoleone & Co apple cider, pear cider</i>	11.5

COCKTAILS

MOSCOW MULE 19

Absolut Vodka, freshly squeezed lime juice, Capi ginger beer, fresh mint

ESPRESSO MARTINI 19

Absolut Vodka, Kahlúa, coffee

BELLINI 19

Sparkling wine, peach nectar

BLACK RUSSIAN 19

Absolut Vodka, Kahlúa served on ice

MINIATURE SPIRITS (50ml bottles)

• <i>Bombay Sapphire Gin</i>	13
• <i>Belvedere Vodka</i>	15
• <i>Bacardi Rum</i>	13
• <i>Chivas Regal Scotch</i>	13
• <i>Jack Daniels Bourbon</i>	13
• <i>Hennessy VSOP</i>	17

MIXERS (served along with your spirit order) 3.5

Coke, Coke Zero, Diet Coke, soda water, lemonade, ginger ale, tonic water or a chilled juice of your choice

DRINKS MENU

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SPARKLING AND CHAMPAGNE

		GLS	BTL
<i>Chandon, NV</i>	<i>Yarra Valley, VIC</i>	19	79
<i>Billecart-Salmon Brut Réserve</i>	<i>Mareuil-sur-Aÿ, France</i>	29	190
<i>Pommery Brut Royal, NV</i>	<i>Reims, France</i>		185
<i>Veuve Clicquot Ponsardin, NV</i>	<i>Reims, France</i>		199
<i>Dom Pérignon, 2009</i>	<i>Épernay, France</i>		550
<i>Louis Roederer 'Cristal', 2009</i>	<i>Reims, France</i>		699

WHITE WINE

		GLS	BTL
<i>Babich Black Label, Sauvignon Blanc</i>	<i>Marlborough, NZ</i>	16	69
<i>Mitchelton Estate Range, Chardonnay</i>	<i>Central Victoria</i>	16	75
<i>Foxeys Hangout, Pinot Gris, Chardonnay</i>	<i>Mornington, VIC</i>	17	79

ROSÉ

		GLS	BTL
<i>M.Chapoutier 'Mathilda', Grenache</i>	<i>Yarra Valley, VIC</i>	16	65

RED

		GLS	BTL
<i>Preece by Mitchelton, Pinot Noir</i>	<i>Yarra Valley, VIC</i>	15	65
<i>M.Chapoutier 'Mathilda', Shiraz</i>	<i>Pyrenees, VIC</i>	16	70
<i>Rob Dolan, True Colours, Cabernet Shiraz</i>	<i>Yarra Valley, VIC</i>	17	75
<i>Merlot</i>			

An extensive wine list from Collins Kitchen restaurant is available upon request.