

SNACK MENU

AVAILABLE UNTIL 10:00 PM

SMALL PLATES

NATURAL OYSTERS (GF) EACH 5
Native Finger Lime & Pink
Peppercorn Dressing
MINIMUM 3 OYSTERS PER SERVE

MOUNT ZERO OLIVES 12
& **HOUSE PICKLES (VG, GF)**
Mixed & Marinated

GREEN TOMATILLO SALSA
& **GUACAMOLE (V)** 12
La Tortilleria Corn Chips

HOUSE-MADE DIP (V) 15
Woodfired Flatbread

DAILY HANDMADE EMPANADAS (2PCS) 16
Chimichurri
VEGAN OPTION AVAILABLE

STEAMED PORK BELLY GYOZA 29
Garlic, Toasted Sesame & Chilli Oil,
Chives
VEGETARIAN OPTION AVAILABLE

SALT & PEPPER CALAMARI (GF) 23
Garlic, Chilli, Lime

'TYPHOON SHELTER' SOFT SHELL CRAB 32
Garlic, House Chilli Sauce,
Steamed Buns

DESSERT & CHEESE

GREEN APPLE & TONKA BEAN 18
MOUSSE (GF)
Citrus Curd, Lime Butterscotch,
Honeycomb

STRAWBERRIES & CREAM (GF) 18
Strawberry & Rhubarb Compote,
Cultured Cream, Pink Moscato Sorbet

COLLINS KITCHEN AFFOGATO 16
Vanilla Bean Ice Cream, Espresso,
Roasted Hazelnuts

ADD Kahlua 6
Baileys 6
Frangelico 6

GELATO - DAILY SELECTION
1 Scoop 5
2 Scoops 9
3 Scoops 12

SELECTION OF LOCAL CHEESE 30
Dried Fruit, Fig Jam, Lavosh



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(V) VEGETARIAN • (VG) VEGAN • (GF) GLUTEN-FREE

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS

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. **A 15% surcharge applies on all public holidays.**