
PARK HYATT MELBOURNE™

LUXURY *is* PERSONAL

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Connect with Park Hyatt Melbourne



TEA LOUNGE
ALL-DAY DINING MENU

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SMALL BITES

Turkish bread, dukkah, tahini, feta, olives · v	22
Market oysters, lemon · gf	· 6 EACH
Dan's beef Empanadas, chimichurri	· 8 EACH
Ham, salumi, mortadella, pickled chillies	26
Chicken liver pâté, grilled sourdough	24

SOUP

Chicken, sweet corn, organic egg, spring onion, sesame oil	22
Chef's daily kitchen soup · v	19

SALAD

Green bean salad, peas, edamame, snow peas, Persian feta, rocket, tahini, crispy onions · v, gf	25
Salmon tataki, soba noodles, cucumber, coriander, daikon, beetroot, sesame, horseradish, aioli · n	28
Caesar salad, bacon, anchovies, croutons, romaine lettuce	24
Add	
Prawns	12
Grilled chicken	9
Smoked salmon	9

SANDWICH

Club sandwich, turkey, egg, bacon, mayonnaise, romaine lettuce, tomato	26
Park Hyatt Melbourne burger, Black Angus beef, bacon, Swiss cheese, pickles, brioche bun	28
Steak sandwich, Black Angus beef, beet slaw, herb mayonnaise · h	28

Sandwiches and burgers are served with choice of mixed leaf salad or crinkle cut chips

NOODLES & PASTA

Gnocchi Sardi (semolina pasta), king brown mushrooms, aged Parmesan cream, parsley, pangrattato · v	28
Rustic Bolognese, Durum wheat spaghetti, parmesan cheese	25
Pad Thai, prawn, tofu, garlic chive, bean sprouts, preserved turnip, peanuts, egg	28

CHAR-GRILLED

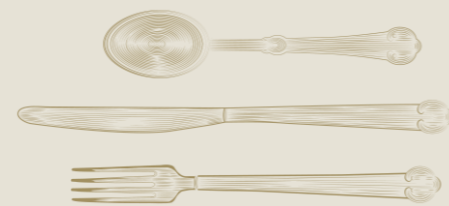
Market fish, yoghurt sauce, black garlic, butter, aleppo chilli, lemon · gf	· mp
Organic chicken, sichuan chilli, bean, dressing, pickled cucumber, coriander, spring onion	38
Black Angus flat iron, wild mushrooms, red wine sauce, crispy onions	48
Victorian lamb cutlets, green peas, goat curd, snow pea shoots	58

SIDE DISH

French fries or crinkle cut chips, aioli · v	8
Mixed green garden salad · gf, v, veg	8
Broccolini, edamame, peas, snow peas, green beans, lemon · v, gf	8

DESSERT & CHEESE

Passionfruit pavlova · v, gf	16
Lemon tart, fresh cream · v	16
Cheese selection, fruit paste, crackers · v	26
Sliced seasonal fruits · v, vg, gf	18



THE ART OF AFTERNOON TEA *(Served from 2.30pm -5.00pm)*

Tea Lounge provides a peaceful haven where guests can savour one of the most famous English traditions. Enjoy finely cut sandwiches together with freshly baked scones served with a selection of jams and double cream, followed by a delectable selection of afternoon pastries.

TRADITIONAL AFTERNOON TEA

\$78pp – Food only, served with selection of loose leaf tea, coffee
\$88pp – Served with unlimited Victorian sparkling wine, selection of loose leaf tea, coffee
\$98pp – Served with a glass of Moët & Chandon Brut Impérial, selection of loose leaf tea, coffee

FRENCH PASTRIES

Dark chocolate tart, Chantilly, mountain marigold
 Raspberry brownie, praline crunch
 Choux bun, salted caramel crèmeux, cocoa nibs, lemon thyme
 Tiffany cake, vanilla sable, dark chocolate-blueberry mousse, gold leaf

SCONES, MADELEINES AND PRESERVES

Homemade plain and raisin scones
 Lemon citrus Madeleines
 served with a selection of handpicked 'Jam Lady Jam' jams, double cream

SANDWICHES AND SAVOURIES

Smoked salmon, horseradish, caper, dill cream
 Ham leg, Dijon mustard, piccalilli, Swiss cheese
 Chargrilled chicken breast, avocado, tarragon mayonnaise
 Soft boiled egg, coriander, red onion, curry spices
 Housemade pork, fennel sausage roll

À LA CARTE AFTERNOON TEA

Homemade plain and raisin scones served with Jam Lady Jam jams and double cream · 18

Assorted finger sandwiches · 18

Smoked salmon, horseradish, caper, dill cream
 Ham leg, Dijon mustard, piccalilli, Swiss cheese
 Chargrilled chicken breast, avocado, tarragon mayonnaise
 Soft boiled egg, coriander, red onion, curry spices