

∞ BREAKFAST ∞

Seasonal Fruit Salad

w/Greek yoghurt, honey, cinnamon, walnuts V GF 14.5

Muesli

w/Natural Greek yoghurt, seasonal fresh fruit V 14.8

್ಯಾ EGGS ∞

Classic Ham & Eggs

Poached free range eggs w/ham, cheddar cheese, caramelised onions, cherry tomatoes on grilled brioche 22.5

Avocado & Eggs

Poached free range eggs w/ avocado, Greek feta, cherry tomatoes, extra virgin olive oil, lemon juice, on grilled sourdough V 22.5

Smoked Salmon & Eggs

Poached free range eggs w/herbed cream cheese, smoked salmon on grilled brioche 23.8

Mushroom Feta Eggs

Poached free range eggs w/ sautéed mushrooms & Greek feta, basil pesto, on grilled sourdough V 22.5

Extras Avocado 3 Sautéed Mushrooms 4 Smoked Salmon 6.5 Feta 3 Ham 4.5 Gluten free bread .80 Poached egg 4

∞ DEVONSHIRE TEA ∞

Our delicious home made scones served with locally made jams & cream Served w/your choice of our selection of Harney & Sons teas or coffee

for one 16.6 for two 29.4

Ham & Cheese Croissant

Ham, lightly toasted w/cheddar cheese 12.5

Avocado on Sourdough

w/extra virgin olive oil, lemon Vegan 12.5 Extras ∞ Feta 3

Smoked Ham & Cheese Toastie

Ham w/cheddar cheese lightly toasted on sourdough 12.5 Extras
Tomato 2 Avocado 3 Sautéed Mushrooms 4

Sourdough Toast

w/your choice of - jam - marmalade - honey V 9.8 Vegan option available

□ PASTRIES □

Croissant 5.8 Toasted with jams & butter V 7.8 Almond Croissant V 7.8

Chocolate Hazelnut Croissant V 7.5

15% surcharge applies to Sundays & Public Holidays. No Split bills, Thank you. All credit cards incure a fee. (V) Vegetarian (GF) Gluten free & Vegan options available

∞ HIGH TEA∞

A set selection of savory point sandwiches from our point sandwich platter & a selection high tea desserts from our mini dessert platter

Scones served w/jams and cream

Served w/your choice of coffee or our selection of Harney & Sons teas

High Tea for one 56 High Tea for two or more 48.5 per person

△ Add Cocktails or Bubbles ∞

St. Collins Royale

Our signature cocktail w/ Veuve Clicqot Champagne, Chambord, fresh raspberry 23.8

French Mimosa Cocktail

Prosecco, Chambord & Orange Juice 16

Veuve Clicquot Champagne 22

Chandon Blanc de Blancs Sparkling NV 15.8

Paris Kiss

Our Signiture Paris tea w/lemon & rose syrup 14.8

Dragon Pearl Jewel

Dragon Pearl Jasmine Tea w/mint & lime syrup 14.8

PASTA

Farfalle with Beans & Greens V

Green beans, baby spinach, basil pesto sauce & almonds served w/grated Grana Padano Parmesan cheese 19.8 Add: Smoked Salmon 6.5

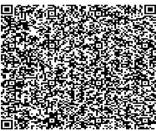
Add a Glass of Wine

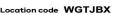
Les Vignerons Rose'

2016 Sommières, France **Glass** 14.8











Lentil & Vegetable

Our hearty, nutritious, vegetarian soup served w/ sourdough bread & grated Grana Padano Parmesan 16.8

> Gluten free bread available Vegan option available

ൃ SALADS അ

Warm Chicken Salad

Free range sliced chicken breast, green beans, aioli mayonnaise cherry tomatoes, cos lettuce, baby spinach, avocado, roasted walnuts GF 18.8

Greek Salad

Cherry tomatoes, cucumber, lettuce, red onions, olives, Greek feta, oregano, extra virgin olive oil & red wine vinegar V GF 15.8

Add: Avacado 3 Smaoked Salmon 6.5

Vegan option available

SANDWICH PLATTER ∞

A Selection of Point Sandwiches

Chicken, aioli mayonnaise, spring onion Egg mayonnaise, cucumber VSmoked salmon & herbed cream cheese Grilled vegetables & basil pesto spread V

for one 16.8 for two 25.8

∞ TOASTIES ∞

Grilled Chicken Bliss Toastie

Free range sliced chicken breast, mayonnaise, roasted pumpkin, basil pesto, cheddar cheese, baby spinach, toasted in a brioche roll served with a garden salad 18.8

Grilled Ham & Mushroom Toastie

Ham, sautéed mushrooms, caramelised onions, mustard mayonnaise, cheddar cheese, cos lettuce, toasted in Turkish bread, served with a garden salad 18.8

Grilled Vegie Toastie V

Pumkin, sautéed musrooms, basil pesto, Greek feta, baby spinach, caramilzed onions, chedar cheese, toasted in Turkish bread, served with a garden salad 18.5 Vegan option available

∞ SMALL BITES ∞

Mini Smoked Salmon Brioche Roll

w/avocado, cos lettuce, mayonnaise in a mini brioche roll served with a garden salad 9.8

Spanakopita

Spinach, feta & ricotta baked filo pastry pie, served with a garden salad V 16.8

∞ KIDS MENU ∞

Farfalle Pasta with Beans & Greens V Green beans, spinach, basil pesto sauce & almonds served w/ Parmesan cheese 15

Kids Smoked Ham, Cheese Toastie

Ham w/chedder cheese, lightly toasted on sourdough 12.5

Kids Iced Chocolate 6.5



_ LUXURYTEA യ

From master tea blenders Harney & Sons

Supreme Breakfast

Rich distinctive flavour of Hao Ya 'B' Keemun (b)

Earl Grev Supreme

Bergamot orange oil & floral tones (b)

Paris Black

A blend of vanilla, caramel & currant (b)

Hot Cinnamon Sunset

A blend of cinnamon, orange and sweet cloves (b)

Raspberry Herbal Tea

Fragrant & refreshing (h)

Rose Scented

w/addition of pink rosebuds (b)

Citron Green

Handpicked Japanese sencha blended w/ orange oil (g)

Japanese Sencha

Slight roast flavour of rice and light citrus accents (g)

Peppermint

Intensely fresh peppermint leaves from Oregon (h)

Chamomile

Finest handpicked Egyptian chamomile (h)

Dragon Pearl Jasmine

Hand rolled tea 'pearls' gently infused w/floral essences from Jasmine flowers (g)

Prana Chai

Award winning fresh chai brand from Melbourne (b)

pot 6.8 black(b) green(g) herbal(h)

Iced Tea

of the day 7.8

Iced Milk Tea

made with our Paris blend tea 7.8

ഹ COFFEE ∞

Espresso & Espresso Macchiato 4

Long Black ← Long Macchiato ← Flat White ← Cafe Latte ← Cappuccino -Mochachino & Chai Latte & Swiss Hot Chocolate

regular 4.6 large 5.6

Iced Cafe Latte 4.6 Iced Coffee 6.5 Iced Chocolate 6.5

Iced Mocha 6.5

Decaf .40 Bonsoy soy milk .40 Unsweetened almond milk .40 Oat milk .40

ഹ COLD DRINKS വ

San Pellegrino Still Water 🤝 San Pellegrino Sparkling Water small 4.8 large 5.8

> San Pellegrino Limonata 5 San Pellegrino Aranciata rossa 5 Coke 5 Coke Zero 5

Lemon Lime and Bitters 7.8 Orange Juice 8.5





COCKTAILS ≈

St. Collins Royale

Our signature cocktail w/ Veuve Clicgot Champagne, Chambord, fresh raspberry 23.8

Espresso Martini

Vodka, Fangellico, Kahlua, Espresso, Vanilla syrup 19.5

French Mimosa

Prosecco, Chambord & Orange Juice 16.8

∞ COCKTAILS ∞ *NON ALCOHOLIC*

Paris Kiss

Our Signature Paris tea w/lemon & rose syrup 14.8

Dragon Pearl Jewel

Dragon Pearl Jasmine Tea w/mint & lime syrup 14.8

∞ BUBBLES ∞

Veuve Clicquot Champagne

Reims. France Glass 22 Bottle 128

Chandon Blanc de Blancs NV Sparkling

Yarra Valley, Victoria, Australia Glass 15.8 Bottle 69

Babo Prosecco

Friuli, Italy Glass 14.5 Bottle 54

Ruinart Brut Champagne

Reims, France Bottle 150

∞ WINE ∞

Les Vignerons Rose'

2016 Sommières, France Glass 14.8 Bottle 54

Voyager Estate Sav Blanc Semillon

2020 Western Australia Glass 14.5 Bottle 52

Nunc, Pinot Gris

2018 Yarra Valley, Victoria Glass 16.5 Bottle 56

Toolangi Chardonnay

2019 Yarra Valley, Victoria, Australia Glass 14.5 Bottle 52

Mount Macleod Pinot Noir

2020 Gippsland, Victoria, Australia

Bottle 49

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ഛ DEVONSHIRE TEA യെ

Our delicious home made scones served with locally made jams & cream Served w/your choice of our selection of Harney & Sons teas

for one 16.6 *for two* 29.4

ൃത MINI DESSERT PLATTER യ

A selection of our signature mini desserts 25

Lychee & Raspberry Finger Salted Caramel & Hazelnut Mousse Milk Chocolate & Mandarin FInger Cherry & Pistachio Mousse

ം DESSERTS യ

Scones

w/ jams & cream

for one 9.8 for two 15.8

Tiramisu

Layers of light mascarpone cream & coffee soaked sponge. 11.5

Salted Caramel & Hazelnut Mousse

Salted caramel custard, hazelnut & vanilla mousse. chocolate short crust chocolate financier 11.5

Lychee & Raspberry Finger

Lychee mousse, raspberry compote, white chocolate rocher, vanilla chantilly, freeze dried raspberries, short crust Nut Free 11.5

Cherry & Pistachio Mousse

Pistachio mousse, dark chocolate financier, cherry compote, pistachio rocher GF 11.5

Milk Chocolate & Mandarin FInger

Milk chocolate mousse, mandarin compote, vanilla sponge, chocolate chantily, freeze dried mandarin GF, Nut Free 11.5

Carrot Cake

w/ walnuts & orange, finished with vanilla cream cheese frosting 11.5

Flourless Orange Cake

Orange almond cake w/rose water icing, pistachio & rose petals Served with Greek yoghurt & honey GF 11.5

Macarons

from La Belle Miette GF 3 per macaron

- Ask about out gift boxes available for take away

CHEESE PLATTER

Brillat Savarin Bourgogne, France, cow, triple cream, soft

Berry's Creek Riverine Blue Gippsland, Victoria, water buffalo, blue

Onetik Chebris

Basque, France, sheep & goat, semi hard Served with walnuts & quince paste V

for one 22 for two 36