

Set Menus

Set Menu Options

Please choose from the below dishes, or alternatively, you can also select items from our seasonal menu which are exclusively available during each season.

Using Grand Hyatt Melbourne's philosophy, "thoughtfully sourced, carefully served", our chefs have devised a seasonal menu using produce at the peak of their season, which can be used in combination with the standard menu.

Entrée

Beef tartare, quail egg, horseradish, pickled garden radishes, salsa verde

Lamb belly, labne, braised beluga lentils, blood sorrel

Yellingbo EVO oil poached salmon, edamame puree, fresh horseradish wasabi oil powder

Twice cooked quail, smoked cauliflower puree, sprouted lentils

Glazed pork belly, seared scallops, dry aged chorizo, white bean cassoulet

Crème fraiche panna cotta, seasonal carrots, freekeh, chili oil

Beetroot tart, onion confit, horseradish foam, thyme

Seasonal tomato, black olive toast, baby capers, goats curd, basil

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Main

Confit Tasmanian salmon, charred onion, oyster mushroom, nasturtium, yuzu

Corn fed chicken breast, sweet corn puree, morels, king oyster mushroom carpaccio

Prosciutto wrapped pork tenderloin, braised cheeks, cauliflower puree Monteith cider jus

Lamb rack, chickpea, Yarra Valley feta, baby cucumber, black olive gel

48 hour sous vide beef short rib, black garlic, carrots, celeriac, candied horseradish

Roasted cauliflower, cauliflower puree, carrot curry sauce

Roasted celeriac, Victorian Alpine Valley chestnuts, celeriac puree, celery leaves

Seasonal risotto

Premium selection available for beef at an additional cost
Grain fed / Wagyu MS 8+ / Angus

Premium selection available for lamb at an additional cost
Milk fed (subject to availability and season)

Premium selection available for chicken at an additional cost
Organic

Premium selection available for fish at an additional cost
Sustainable "glacier 51" toothfish

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Sides

Can be included at an additional cost

Side Salads

Medley tomatoes, succulents, Victorian burrata, Yellingbo EVO oil

Shaved cabbage, fennel, red radish, garden pea, mint, chilli, Yellingbo lemon infused EVO oil

Kale, celeriac, apple slaw, Victorian crème fraiche, anchovy, roast garlic dressing

Baby cos lettuce, Victorian aged parmesan, anchovy dressing

Hot Sides

Hay smoked baby potatoes, marjoram and thyme brown butter

Steamed broccolini, chilli, preserved lemon, ricotta

Roasted baby carrots, Brussel sprouts, goats curd, baharat, organic quinoa crumble

Baby peas, sautéed Victorian prosciutto, spring onion, lettuce, mint

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Dessert

Pineapple mousse, cranberry jelly, pineapple chip

Tiramisu log, chocolate truffles, cocoa nib tuile

Rice pudding, pineapple carpaccio, coriander, coconut sorbet

Banana macaroon tart, passionfruit sorbet, coconut

Chocolate log, caramel glaze, caramel tuile