

MR. HIVE KITCHEN & BAR

DINNER

Sharing

Fresh bread 6

Smoked Tasmanian sea trout with horseradish 12

Charred octopus, black garlic and capsicum 14

Hen egg and soldiers 8

Mr. Hive's Ham, cheese and tomato salad 16

Chicken liver parfait, mulberries on toast 14

Steamed Alaskan King crab legs, corn bread 16

Black and blue tuna, old soy 19

Beetroot, goats curd and walnuts 16

Blood sausage, apple and watercress 15

Crispy little pig 18

Roasted scallops, wild rice and spice 21

Heirloom tomato salad with hearts of palm 15

Raw kingfish, finger limes, sweet paprika yogurt 16

Saltbush lamb belly, peas and mint 30

Gippsland duck breast, baby squash, blackberries and foie gras 36

Pumpkin curry, cauliflower and yoghurt 32

Blue cod, Spring Bay mussels, seaweed and caviar 35

Marlborough king salmon, crab and sweet corn 34

Crystal Bay prawns, white polenta and sugar snap peas 32

Tomato risotto 28

Roasted snapper, smoked egg and summer greens 36

Baby suckling pig (for 2) 120

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“Pure Black Angus” Spiced short rib (450g) 60
“Nolans” T-bone (480g) 58
“Greenhams” Rib eye (300g) 44

Sides 9

Cos lettuce salad
Palm hearts and zucchini
Crispy chips
Salt baked beats
Bubble and squeak
Heirloom tomatoes

DESSERT

Mrs. Hive’s chocolate bar
peanuts and caramel 20

Ricotta cheesecake
yuzu, ginger, nuts and seeds 18

White chocolate
mango, basil, coconut 16

Summer berry Eton mess 18

“Classics”

Chef’s favourites 20

Lemon tart, lemon sorbet, “Marco Pierre White”

Raspberry soufflé, “Raymond Blanc”

Selection of cheeses 30