



HIVE

shares + starters

COLD SEAFOOD MEZZE PLATE FOR 2 (GF/DF)	48
King prawns, natural oysters, baby octopus & smoked salmon	
WOOD FIRED BREAD & DIPS (VG)	20
Oregano puff bread <u>w</u> hummus & tzatziki	
SALT & BLACK PEPPER SQUID (GF/DF)	18
Squid ink mayo & lemon	
PEKING DUCK SPRING ROLLS	16
Asian slaw & hoisin sauce	
GRILLED HALOUMI (VG)	16
Olive paste, honey, pomegranate, cherry tomatoes & fresh herbs	
CAULIFLOWER POPCORN (VG)	13
Golden fried battered florets, smoked paprika seasoning & sweet chilli mayo	
OYSTERS	Half
NATURAL	24
Served with lemon	
KILPATRICK	28
Oven baked oysters topped with bacon & worcestershire sauce	
MORNAY	28
Oven baked oysters in a creamy cheese sauce	

club classics

CAESAR SALAD (GF)	18
Baby cos, bacon, parmesan, croutons, boiled egg <u>w</u> caesar dressing	
Add chicken	5
FISH & CHIPS (DF)	24
Locally sourced fresh fish battered in “Stone & Wood Pacific Ale” with fries, salad, tartare, lemon	
GRILLED BARRAMUNDI (GF/DF)	32
Served with fries & salad OR mash potato & steamed greens	
GRILLED CHICKEN BREAST (GF/DF)	27
Served with fries & salad OR mash potato & steamed greens	
CHICKEN SCHNITZEL	24
Hand crumbed panko chicken schnitzel, thyme & lemon zest, fries, salad & house gravy	
Toppers	
Parmy - napoli sauce, smoked ham & mozzarella	6
Rodeo - smoky bbq sauce, bacon & cheese	6
The Oscar - prawns, bearnaise & avocado	10
200G RUMP STEAK (GF/DF)	32
Served with fries, salad, sauce OR mash potato, steamed greens, sauce	
choose your sauce	
Creamy mushroom, peppercorn, red wine jus, house gravy	

salads

SMOKED SALMON SALAD (GF/DF)	26
Pickled radish, capers, cucumber, red onion, lettuce, roasted cashews <u>w</u> green herb & lemon dressing	
CHARRED LAMB SALAD (GF/DF)	24
Marinated lamb <u>w</u> rocket, kale, olives, tomato, carrot, cabbage, cucumber, avocado <u>w</u> lemon & oregano dressing	
GREEK CHICKEN SALAD (GF)	24
Marinated chicken <u>w</u> cucumber, tomato, capsicum, olives, red onion, feta, oregano & balsamic	

wood fired pizzas

GARLIC CRUST (VG) For di latte, roasted garlic, parsley	17
MARGHERITA (VG) For di latte, cherry tomatoes, oregano, basil	18
SPICY CALABRIA N'duja, tomato, mozzarella, grilled eggplant, for di latte, rocket, honey	22
SAUSAGE & MUSHROOM Tomato, mozzarella, teleggio cheese, pork & fennel sausage, mushrooms	23
POLLO AFFUMICATO Smoked chicken, sweet red onions, mozzarella, BBQ sauce, coriander	23
AMERICANO Beef Brisket, caramelized onions, smoked mozzarella, BBQ sauce, kewpie mayo, fresh oregano	24
QUATTRO STAGIONI Artichoke, tomato, olives, mushrooms, prosciutto, mozzarella	24
GAMBERI Mozzarella, prawns, garlic, fresh tomato, olives, capers, lemon	25
SWEET DREAMS Nuttella, strawberry butter, fresh strawberries, crushed hazelnuts, mint	20
Gluten free base available	5

pastas

- BUTTERNUT PUMPKIN RAVIOLI** ^(VG) **26**
Burnt butter & sage sauce, walnuts, parmesan & crumbled feta
- CASARECCE BEEF RAGU** **28**
Slow cooked beef cheeks with mushrooms, onion, garlic, olives, tomatoes, basil & parmesan
- PESTO CHICKEN LINGUINI** **28**
Basil pesto cream sauce, baby spinach, parmesan & toasted pine nuts
- CHILLI PRAWN LINGUINI** ^(DF) **30**
Fresh chilli, shaved garlic, sugo, broccolini, cherry tomatoes & pangrattato

seafood

- PRAWN SAGANAKI** **20**
Pan fried tiger prawns with garlic, tomato, ouzo, feta, parsley & charred bread
- HUON SALMON FILLET** ^(GF/DF) **37**
Served with fries & salad OR mash potato & steamed greens
- KING PRAWNS 1/2KG** ^(GF/DF) **30**
Fresh lemon & marie rose sauce
- SEAFOOD PLATE FOR 2** ^(GF/DF) **75**
Grilled barramundi, oysters, king prawns, smoked salmon, fried squid, chips, lemon w aioli & tartare

grill

300G SIRLOIN	48
Served with fries & salad OR mash potato & steamed greens	
250G GRAIN FED SCOTCH FILLET	48
Served with fries & salad OR mash potato & steamed greens	
500G ANGUS T-BONE	54
Served with fries & salad OR mash potato & steamed greens	
BBQ PORK RIBS - HALF RACK	45
Served with chips, house slaw & basting sauce	
BBQ PORK RIBS - FULL RACK	70
Served with chips, house slaw & basting sauce	
SOUVLAKI PLATE	32
Choice of marinated lamb or chicken skewers served with chips, salad, tzatziki, pita & lemon	
ADD ONS	
STEAK SAUCES ^(GF)	2
Creamy mushroom, peppercorn, red wine jus or house gravy	
SURF & TURF	10
Marinated prawns & garlic cream sauce	
GRILLED CHICKEN BREAST	9
SOUVLAKI SKEWER	9
SALT & PEPPER SQUID	9
SMOKED SALMON	6

sides

WARM PITA BREAD (VN)	4
Lightly charred & drizzled with olive oil	
FRIES (GF/VG)	8
Rosemary salt & aioli	
TRUFFLE FRIES (VG)	12
Parmesan cheese & truffle mayo	
SWEET POTATO FRIES (GF/VG)	12
Rosemary salt & aioli	
POTATO WEDGES (VG/GF)	12
Sweet chilli & sour cream	
STEAMED GREENS (GF/VN)	10
Olive oil, salt & pepper	
MASH POTATO (GF/VN)	8
Extra virgin olive oil	
MIXED LEAF SALAD (GF/VN)	12
Cucumber, tomato, spanish onion <u>w</u> red wine vinaigrette	
HOUSE SLAW (GF/VG)	6
White & purple cabbage, shredded carrot <u>w</u> creamy mayo dressing	
ROASTED CORN RIBS (GF)	10
Chipotle butter & fresh lemon	

kids

CHEESEBURGER & CHIPS

Angus beef, swiss cheese, tomato sauce

13

CHICKEN SCHNITZEL

Chips & tomato sauce

13

FISH & CHIPS

Tempura battered fish with lemon

13

PASTA BOLOGNESE

Parmesan cheese

13

DIETARY REQUIREMENTS

^(GF) **gluten free** ^(DF) **dairy free** ^(VG) **vegetarian** ^(VN) **vegan**

Whilst all reasonable efforts are taken to accommodate your dietary & allergy needs, we cannot guarantee that our food will be allergen free as the menu is prepared in a kitchen that h&les nuts, shellfish & gluten.

YOUR MEMBER DISCOUNT IS ON YOUR CARD

Pearl 10% | Silver 15% | Gold 20% | Onyx 30% | Onyx 5★ 50%