

HIVE

shares + table snacks

	V	M
MIXED MARINATED OLIVES (GF/VGN) mixed marinated Australian olives with garlic & thyme	12	10.80
CAULIFLOWER POPCORN (V/GF) golden fried battered florets, smoked paprika seasoning & sweet chilli mayo	14	12.60
GRILLED HALOUMI (V/GF) olive paste, honey, pomegranate, cherry tomatoes & fresh herbs	16	14.40
PEKING DUCK SPRING ROLLS (DF) with sweet chilli sauce	17	15.30
WOOD FIRED BREAD & DIPS (V) oregano puff bread with hummus & tzatziki	20	18
FRIED SANDY BAY (WA) WHITEBAIT (GF/DF) tossed in cumin & black lime powder with chilli aioli	21	18.90
SHAVED CULATELLO & FIGS (GF/DF) thin cullatello prosciutto, fresh & pickled figs, lemon agrumato oil, 15 year old Pedro Xeminez vinegar	22	19.80
BURRATA & SUMMER PEACHES (V/GF) vannella burrata, fresh peaches, baby basil, pine nuts, lemon agrumato extra virgin oil & honey	22	19.80

entrees

	V	M
PRAWN SAGANAKI pan fried tiger prawns with garlic, tomato, ouzo, fetta, parsley & charred bread	20	18
HARRISSA LAMB SALAD (GF) chickpeas, quinoa, semi dried tomatoes, coriander, mint, rocket, pomegranate dressing, yoghurt	24	21.60
GREEK CHICKEN SALAD (GF) marinated chicken, cucumber, tomato, capsicum, olives, red onion, fetta, oregano, balsamic	24	21.60
SALT & PEPPER FRITTO MISTO (GF/DF) Hawksbury river squid, soft shell crab, zucchini & tomato caramel	29	26.10
“KOKODA” (GF/DF) Fijian ceviche of raw snapper marinated in coconut cream, lime, coriander & chilli	29	26.10
KING PRAWNS 1/2KG (GF/DF) fresh lemon & marie rose sauce	32	28.80

OYSTERS	Half		Doz	
	V	M	V	M
NATURAL (GF/DF) served with lemon	27	24.30	52	46.80
KILPATRICK (GF/DF) oven baked oysters topped with bacon & worcestershire sauce	29	26.10	57	51.30
MORNAY oven baked oysters in a creamy cheese sauce	29	26.10	57	51.30

wood fired pizzas

	V	M
GARLIC CRUST ^(V) fior di latte, roasted garlic, parsley	20	18
MARGHERITA ^(V) fior di latte, cherry tomatoes, oregano, basil	21	18.90
SPICY CALABRIA nudja, tomato, mozzarella, grilled eggplant, fior di latte, rocket, honey	23	20.70
SAUSAGE & MUSHROOM tomato, mozzarella, teleggio cheese, pork & fennel sausage, mushrooms	24	21.60
POLLO AFFUMICATO smoked chicken, sweet red onions, mozzarella, BBQ sauce, coriander	24	21.60
AMERICANO beef brisket, caramelized onions, smoked mozzarella, BBQ sauce, kewpie mayo, fresh oregano	26	23.40
QUATTRO STAGIONI artichoke, tomato, olives, mushrooms, prosciutto, mozzarella	25	22.50
GAMBERI mozzarella, prawns, garlic, fresh tomato, olives, capers, lemon	27	24.30
SWEET DREAMS nutella, strawberry butter, fresh strawberries, crushed hazelnuts, mint	20	18
Gluten free base available	5	4.50

pastas

	V	M
BUTTERNUT PUMPKIN RAVIOLI ^(V) burnt butter & sage sauce, walnuts, parmesan & crumbled fetta	26	23.40
CASARECCE BEEF RAGU slow cooked beef cheeks with mushrooms, onion, garlic, olives, tomatoes, basil & parmesan	28	25.20
PESTO CHICKEN LINGUINI basil pesto cream sauce, baby spinach, parmesan & toasted pine nuts	28	25.20
CHILLI PRAWN LINGUINI ^(DF) fresh chilli, shaved garlic, sugo, broccolini, cherry tomatoes & pangrattato	30	27

mains

	V	M
BARRAMUNDI FILLET ^(GF) house made hash, cauliflower puree, ginger butter, spring onions, medjool date	34	30.60
CRISPY FREE RANGE HALF CHICKEN ^(GF/DF) roasted tomato, eshallots, perseved lemon, parsley, apple cider jus	35	31.50
HUON SALMON FILLET ^(GF/DF) served with fries & house salad OR mash potato & steamed greens	39	35.10
350G PORK COTOLETTA crumbed and cooked with sage, local rocket, shaved reggiano & lemon	44	39.60
250G SLOW ROASTED LAMB RUMP ^(GF) “Kinross Station” Hamshire Down lamb rump, charred oyster mushrooms, roasted kipfler, kale, dry sherry & blood orange sauce	44	39.60

grill

	V	M
<i>Grilled steaks served with fries & salad OR mash potato & steamed greens</i>		
300G PASTURE FED SIRLOIN (GF/DF) “Pinnacle” Black Angus, 100% Grass Fed MB2+ (Southern, NSW)	48	43.20
250G WAGYU ROSTBIFF RUMP STEAK (GF/DF) “Black Opal” F1 Wagyu 380 day grain fed MB4-5+ (VIC & TAS)	48	43.20
250G GRAIN FED SCOTCH FILLET (GF/DF) “ABG, Artisan Hill” Black Angus 150 Day grain fed, MB3+ (Central NSW)	53	47.70
500G ANGUS T-BONE (GF/DF) “Riverina” Black Angus, Pasture Fed & Finished on Grain for 120 days MB2+ (Southern, NSW)	54	48.60
Surf & Turf add on for any steak <i>marinated prawns in a garlic cream sauce</i>	15	13.50
SOUVLAKI PLATE choice of marinated lamb or chicken skewers served with chips, salad, tzatziki, pita & lemon	32	28.80
500G BABY BACK PORK RIBS (GF/DF) served with chips, house slaw & basting sauce	40	36

share cuts + dishes

	V	M
<i>Large meat cuts served with fries & salad OR mash potato & steamed greens</i>		
1.3KG SLOW COOKED LAMB SHOULDER (GF/DF) “Sovereign” 18 hour slow roasted lamb shoulder (serves 3-4)	115	103.50
800G BONE IN SIRLOIN (GF/DF) “Little Joe” MB4+ bone in sirloin (serves 2-3)	155	139.50
1KG BEEF RIBEYE ON THE BONE (GF/DF) “Jacks Creek” Angus grain fed MB3+ (serves 2-3)	165	148.50
SEAFOOD PLATTER (GF/DF) grilled barramundi, 4 oysters, 4 king prawns, smoked salmon, soft shell crab, fried squid, Sandy Bay (WA) white bait, fries, lemon, aioli & tartare (serves 2-3)	105	94.50

sauces

	V	M
STEAK SAUCES ^(GF)	2	1.80
creamy mushroom / peppercorn / red wine jus / gravy		

sides

	V	M
WARM PITA BREAD ^(VGN)	4	3.60
lightly charred & drizzled with olive oil		
FRIES ^(GF/V)	8	7.20
rosemary salt & aioli		
TRUFFLE FRIES ^(V)	12	10.80
parmesan cheese & truffle mayo		
POTATO WEDGES ^(GF/V)	12	10.80
sweet chilli & sour cream		
STEAMED GREENS ^(GF/VGN)	12	10.80
olive oil, salt & pepper		
MASH POTATO ^(GF/VGN)	12	10.80
extra virgin olive oil		
MIXED LEAF SALAD ^(GF/VGN)	12	10.80
cucumber, tomato, spanish onion with red wine vinaigrette		
HOUSE SLAW ^(GF/V)	12	10.80
white & purple cabbage, shredded carrot with creamy mayo dressing		
ROASTED CORN RIBS ^(GF)	12	10.80
chipotle butter & fresh lemon		

kids

	V	M
CHEESEBURGER & CHIPS Angus beef, swiss cheese, tomato sauce	13	11.70
CHICKEN SCHNITZEL chips & tomato sauce	13	11.70
FISH & CHIPS ^(DF) tempura battered fish with lemon	13	11.70
PASTA BOLOGNESE parmesan cheese	13	11.70

DIETARY REQUIREMENTS

^(GF) **gluten free** ^(DF) **dairy free** ^(VGN) **vegetarian** ^(V) **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 handles nuts, shellfish & gluten.

YOUR MEMBER DISCOUNT IS ON YOUR CARD

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