

**HIVE**

## shares + table snacks

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

# entrees

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

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

## wood fired pizzas

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

## *pastas*

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

## *mains*

	V	M
<b>BARRAMUNDI FILLET</b> <sup>(GF)</sup> house made hash, cauliflower puree, ginger butter, spring onions, medjool date	34	30.60
<b>CRISPY FREE RANGE HALF CHICKEN</b> <sup>(GF/DF)</sup> roasted tomato, eshallots, perseved lemon, parsley, apple cider jus	35	31.50
<b>HUON SALMON FILLET</b> <sup>(GF/DF)</sup> served with fries & house salad OR mash potato & steamed greens	39	35.10
<b>350G PORK COTOLETTA</b> crumbed and cooked with sage, local rocket, shaved reggiano & lemon	44	39.60
<b>250G SLOW ROASTED LAMB RUMP</b> <sup>(GF)</sup> “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 &amp; salad OR mash potato &amp; steamed greens</i>		
<b>300G PASTURE FED SIRLOIN</b> (GF/DF) “Pinnacle” Black Angus, 100% Grass Fed MB2+ (Southern, NSW)	48	43.20
<b>250G WAGYU ROSTBIFF RUMP STEAK</b> (GF/DF) “Black Opal” F1 Wagyu 380 day grain fed MB4-5+ (VIC & TAS)	48	43.20
<b>250G GRAIN FED SCOTCH FILLET</b> (GF/DF) “ABG, Artisan Hill” Black Angus 150 Day grain fed, MB3+ (Central NSW)	53	47.70
<b>500G ANGUS T-BONE</b> (GF/DF) “Riverina” Black Angus, Pasture Fed & Finished on Grain for 120 days MB2+ (Southern, NSW)	54	48.60
<b>Surf &amp; Turf add on for any steak</b> <i>marinated prawns in a garlic cream sauce</i>	15	13.50
<b>SOUVLAKI PLATE</b> choice of marinated lamb or chicken skewers served with chips, salad, tzatziki, pita & lemon	32	28.80
<b>500G BABY BACK PORK RIBS</b> (GF/DF) served with chips, house slaw & basting sauce	40	36

## share cuts + dishes

	V	M
<i>Large meat cuts served with fries &amp; salad OR mash potato &amp; steamed greens</i>		
<b>1.3KG SLOW COOKED LAMB SHOULDER</b> (GF/DF) “Sovereign” 18 hour slow roasted lamb shoulder (serves 3-4)	115	103.50
<b>800G BONE IN SIRLOIN</b> (GF/DF) “Little Joe” MB4+ bone in sirloin (serves 2-3)	155	139.50
<b>1KG BEEF RIBEYE ON THE BONE</b> (GF/DF) “Jacks Creek” Angus grain fed MB3+ (serves 2-3)	165	148.50
<b>SEAFOOD PLATTER</b> (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
<b>STEAK SAUCES</b> <sup>(GF)</sup>	2	1.80
creamy mushroom / peppercorn / red wine jus / gravy		

## *sides*

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

## kids

	V	M
<b>CHEESEBURGER &amp; CHIPS</b> Angus beef, swiss cheese, tomato sauce	13	11.70
<b>CHICKEN SCHNITZEL</b> chips & tomato sauce	13	11.70
<b>FISH &amp; CHIPS</b> <sup>(DF)</sup> tempura battered fish with lemon	13	11.70
<b>PASTA BOLOGNESE</b> parmesan cheese	13	11.70

## DIETARY REQUIREMENTS

<sup>(GF)</sup> **gluten free** <sup>(DF)</sup> **dairy free** <sup>(VGN)</sup> **vegan** <sup>(V)</sup> **vegetarian**

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%