

SMALL PLATES

OYSTERS. SHALLOT & VINEGAR (LG.LN.LD)	5 EACH
KING PRAWNS	29.5
NDUJA MASCARPONE. FENNEL. HERB SALAD. FINGER LIME DRESSING (LG.LN)	
KINGFISH	24
CITRUS MARINATED. BEETROOT AIOLI. GRAPEFRUIT GEL (LG.LN.LD)	
PORK BELLY	23
APRICOT. GREEN PEPPER RELISH. CABBAGE. VERJUS (LG.LN)	
COUNTRY STYLE CHICKEN AND LEEK TERRINE	23
PISTACHIO. PROSCIUTTO. FIG COMPOTE. TOASTED SOURDOUGH (LD)	
MEDLEY OF TOMATO	21
TOMATO TARTARE. BALSAMIC PEARLS. TOMATO AND BASIL SORBET (LG.LD.LN.V)	

VICTORIA BY THE GLASS

MR. HIVE INVITES YOU TO DISCOVER THE TASTE OF VICTORIA THROUGH HIS SET MENU.

CHOOSE YOUR COURSES FROM OUR SMALL PLATES. MAINS. GRILLS AND DESSERTS.

MENU ACCOMPANIED BY WINES FROM THE VICTORIAN REGION.

2 COURSES + 1 GLASS OF WINE **61**

3 COURSES + 2 GLASSES OF WINE **71**

WINE SELECTION SUBJECT TO CHANGE

MR HIVE SEAFOOD PLATTER FOR TWO

***FOR TWO (LG)**..... **120**

COLD: FRESH OYSTERS. QUEENSLAND TIGER PRAWNS. BLUE SWIMMER CRAB. HERVEY BAY SCALLOPS. MARINATED NZ MUSSELS. BUGS

HOT: OYSTER KILPATRIC. GARLIC PRAWN SKEWERS. CRISPY CALAMARI. BEER BATTERED FISH (MIGNONETTE. LIME AIOLI. MARIE ROSE. DILL CRÈME FRAICHE. TARTARE)

DESSERTS

MRS. HIVE'S CHOCOLATE BAR	16
PEANUTS. CARAMEL. VANILLA ICE CREAM	
RASPBERRY BREAD BUTTER PUDDING	16
WHITE CHOCOLATE ICE CREAM	
TIRAMISU	16
WHITE COFFEE FOAM	
CLASSIC VANILLA BRULEE	16
MANGO GEL. COCONUT CRUMBLE. PINEAPPLE COMPOTE (LG)	
SUMMER DELIGHT	16
CREME FRAICHE MOUSSE. STRAWBERRY COMPOTE. WATERMELON GRANITA (LG)	

FROM THE GRILL

SERVED WITH MASHED POTATO & SELECTED SEASONAL VEGETABLES

*MT LEURA RIB EYE (350G)	52
MT LEURA BLACK ANGUS SIRLOIN (300G)	47
*GRASS FED BEEF TENDERLOIN (200G)	45
CORN FED CHICKEN (HALF)	35
TASMANIAN SALMON (200G)	36
SAUCES:	
BEARNAISE (LG.LN.V) RED WINE JUS (LG.LN)	
FRESH MUSHROOM (LG.LN) CAFÉ DE PARIS (LG.LN.V)	
CREAMY PEPPERCORN (LG.LN)	

MAINS

SNAPPER	40
SAFFRON SCENTED SNAPPER. FENNEL. COURGETTE. RADISH. MUSSEL BROTH	
HONEY GLAZED DUCK BREAST	42
CARROTS. PISTACHIO. BEETS. KALE. SPICED DUCK JUS (LG.LN)	
PAN FRIED JOHN DORY	40
CAMELISED ENDIVE. CITRUS SALSA. SHELLFISH OIL (LG.LN)	
QUEENSLAND SPANNER CRAB LINGUINI	37
CHILI. LEMON. BASIL. TOMATO (LN)	
RISOTTO	19 26
BUTTERNUT SQUASH. ASPARAGUS. GARDEN PEAS. SAGE. MASCARPONE (LG.V)	
*DUO OF LAMB	47
GRILLED CUTLET. PRESSED BELLY. COMPRESSED CUCUMBER. BROAD BEANS. LAMB JUS (LG.LN)	
FISH AND CHIPS	32
BEER BATTERED. LEMON. SAUCE TARTARE	

SIDES

*ALL	10
MISO GLAZED EGGPLANT. ORANGE. SESAME. FRESH HERBS (LD.V)	
ROCKET, PEAR. CANDIED WALNUT. PARMESAN. BALSAMIC DRESSING (LG.V)	
GRILLED ZUCCHINI. SHALLOTS. FETTA. PINE NUTS. BASIL OIL (LG.V)	

POTATO FRIES. SPANISH PAPRIKA (LD.LN)

CHEESE BOARD

*SELECTION OF CHEESE SERVED WITH CONDIMENTS AND LAVOSH	26
TRIPLE CRÈME "L'ARTISAN". GEELONG QUICKES' MATURE CHEDDAR. UNITED KINGDOM MAURI GORGONZOLA PICCANTE. ITALY BLACK SAVOURINE GOAT CHEESE. YARRA VALLEY	

*(V) VEGETARIAN / (LD) LOW DAIRY / (LG) LOW GLUTEN / (LN) LOW NUT

*NOT AVAILABLE AS PART OF THE 'VICTORIA BY THE GLASS' COURSE SELECTION

PLEASE NOTE: CREDIT CARD PAYMENTS INCUR A SERVICE FEE OF 1.2% AND A SURCHARGE OF 10% APPLIES ON PUBLIC HOLIDAYS.