MR. HIVE KITCHEN & BAR

SMALL PLATES

OYSTERS NATURAL SHALLOT & VINEGAR.....**5 EACH**

OYSTERS KILPATRICK.....**6 EACH**

SCALLOPS.....**29.5**
PAN SEARED SCALLOPS, GRILLED LEEK, SHIMEJI, SAMPHIRE, SQUID INK TUILE, NOILLYPRAT

TUNA.....**24**
WAKAME CRUSTED YELLOWFIN TUNA, YUZUKOSHO, FURIKAKE, PICKLED CUCUMBER, SPICED MAYO, SHISHO

PORK BELLY.....**23**
TORCHED BABY ONION, KALE, BLACK PUDDING, CARAMELISED APPLE PUREE, CIDER JUS

TOMATO.....**21**
HEIRLOOM TOMATO TART, TOMATO RELISH, SMOKED EGGPLANT PUREE, MACADAMIA

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..... **67**

3 COURSES + 2 GLASSES OF WINE.....**77**

WINE SELECTION SUBJECT TO CHANGE

MR HIVE SEAFOOD PLATTER FOR TWO

***FOR TWO**.....**130**
INCLUDES TWO GLASSES OF SELECTED WINE

COLD: FRESH OYSTERS. QUEENSLAND TIGER PRAWNS. TUNA CEVICHE. HERVEY BAY SCALLOPS. MARINATED NZ MUSSELS.

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

SIDES

***ALL**.....**10**

ROCKET, PEAR. CANDIED WALNUT. PARMESAN. BALSAMIC DRESSING

ROASTED BRUSSEL SPROUTS, BACON, MISO

POTATO FRIES. SPANISH PAPRIKA

BROCCOLINI, PRESERVED LEMON, ALMONDS

FROM THE GRILL

SERVED WITH MASHED POTATO & SEASONAL GREENS

***MT LEURA RIB EYE (350G)**.....**55**

MT LEURA BLACK ANGUS SIRLOIN (300G).....**49**

GRASS FED BEEF TENDERLOIN (200G).....**45**

CORN FED CHICKEN (HALF).....**36**

TASMANIAN SALMON (200G).....**36**

SAUCES:
BEARNAISE, RED WINE JUS, FRESH MUSHROOM, CAFÉ DE PARIS, CREAMY PEPPERCORN

MAINS

SNAPPER.....**42**
PAN SEARED SNAPPER, CASSOULET OF WHITE BEAN AND CHORIZO, FENNEL, OLIVES

SPICED DUCK BREAST.....**43**
TURNIP, BLACKBERRY VANILLA PURÉE, BEETS, ENDIVE, WATERCRESS, BLACKBERRY JUS

RISOTTO.....**21 | 28**
BUTTERNUT PUMPKIN RISOTTO, GARDEN PEAS, PEPITAS, SAGE

BEEF CHEEK.....**43**
BLACK ANGUS BEEF CHEEK, HEIRLOOM CARROT, MASH POTATO, GRILLED KING BROWN, CELERIAC, MADEIRA SAUCE

QUEENSLAND SPANNER CRAB LINGUINI.....**40**
CHILLI. LEMON. BASIL. TOMATO

FISH AND CHIPS.....**32**
BEER BATTERED. LEMON. SAUCE TARTARE

DESSERTS

OPERA.....**16**
DARK CHOCOLATE, ALMOND, COFFEE ICE CREAM

TRES LECHES CAKE.....**16**
THREE MILK CAKE, CINNAMON FOAM, FRESH FRUITS

PEAR DELIGHT.....**16**
POACHED PEAR IN HONEY & LEMON SYRUP, CRUMBLE, PEAR SORBET

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

*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.