

# MR. HIVE KITCHEN & BAR

## SMALL PLATES

<b>OYSTERS NATURAL</b> SHALLOT & VINEGAR.....	<b>5 EACH</b>
<b>OYSTERS KILPATRICK</b> .....	<b>6 EACH</b>
<b>SCALLOPS</b> .....	<b>29.5</b>
PAN SEARED SCALLOPS, GRILLED LEEK, SHIMEJI, SAMPHIRE, SQUID INK TUILE, NOILLYPRAT	
<b>TUNA</b> .....	<b>26</b>
WAKAME CRUSTED YELLOWFIN TUNA, YUZUKOSHO, FURIKAKE, PICKLED CUCUMBER, SPICED MAYO, SHISHO	
<b>PORK BELLY</b> .....	<b>24</b>
TORCHED BABY ONION, KALE, BLACK PUDDING, CARAMELISED APPLE PUREE, CIDER JUS	
<b>TOMATO</b> .....	<b>21</b>
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** ..... **70**

**3 COURSES + 2 GLASSES OF WINE** ..... **80**

WINE SELECTION SUBJECT TO CHANGE

## MR HIVE SEAFOOD PLATTER FOR TWO

**\*FOR TWO**..... **140**  
**INCLUDES TWO GLASSES OF SELECTED WINE**

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

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

## SIDES

**\*ALL**..... **12**

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)**..... **57**

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

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

**CORN FED CHICKEN (HALF)**..... **38**

**TASMANIAN SALMON (200G)**..... **37**

**SAUCES:**

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

## MAINS

**SNAPPER**..... **43**

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

**SPICED DUCK BREAST**..... **44**

TURNIP, BLACKBERRY VANILLA PURÉE, BEETS, ENDIVE, WATERCRESS, BLACKBERRY JUS

**RISOTTO**..... **22 | 30**

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**..... **42**

CHILLI. LEMON. BASIL. TOMATO

**FISH AND CHIPS**..... **32**

BEER BATTERED. LEMON. SAUCE TARTARE

## DESSERTS

**OPERA**..... **18**

DARK CHOCOLATE, ALMOND, COFFEE ICE CREAM

**TRES LECHES CAKE**..... **18**

THREE MILK CAKE, CINNAMON FOAM, FRESH FRUITS

**PEAR DELIGHT**..... **18**

POACHED PEAR IN HONEY & LEMON SYRUP, CRUMBLE, PEAR SORBET

## CHEESE BOARD

**\*SELECTION OF CHEESE SERVED WITH CONDIMENTS AND LAVOSH**..... **28**

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. SHOULD YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS OR ALLERGIES PLEASE INFORM YOUR WAITER.

PLEASE NOTE: CREDIT CARD PAYMENTS INCUR A SERVICE FEE OF 0.85% AND A SURCHARGE OF 15% APPLIES ON PUBLIC HOLIDAYS.