

WINE

GLASSBOTTLE

SPARKLING & CHAMPAGNE

Chandon NV, Yarra Valley, VIC	19	90
Moët & Chandon Brut Impérial NV, Épernay, FR		185
Cavedon ‘Adelia’ Prosecco, King Valley, VIC	14	70
La Gioiosa Prosecco, Veneto, IT		85
Piper Heidsieck Cuvée Brut, FR	28	165
Veuve Clicquot Ponsardin Brut, FR		210

WHITE

Vinoque Riesling, Yarra Valley, VIC	16	70
Shaw + Smith Sauvignon Blanc, Adelaide Hills, SA		90
Mud House Sauvignon Blanc, Marlborough, NZ	17	72
Cloudy Bay Sauvignon Blanc, Marlborough, NZ		100
Framingham Pinot Gris, Marlborough, NZ		70
Cloud St Pinot Grigio, King Valley, VIC	15	65
Heggies ‘Cloudline’ Chardonnay, Eden Valley, SA	18	75
Petaluma ‘White Label’ Chardonnay, Adelaide Hills, SA		80
The Flying Winemaker Chardonnay, Margaret River, WA	19	80

ROSÉ

Irvine ‘Springhill’ Rosé, Eden Valley, SA	16	70
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RED

De Bortoli ‘Cool Climate’ Pinot Noir, Yarra Valley, VIC	18	75
Yering Station ‘Elevations’ Pinot Noir, Yarra Valley, VIC		85
Rusden ‘Driftsand’ GSM, Barossa Valley, SA	19	80
Redbank ‘Victorian’ Shiraz, VIC	15	65
St Hallett ‘Faith’ Shiraz, Barossa Valley, SA		85
Tellurian ‘Evo’ Shiraz, Heathcote, VIC		120
Juniper Crossing ‘Original Red’ – Cabernet Blend, Margaret River, WA	14	60
Metala Shiraz, Langhorne Creek, SA	19	80
Yalumba ‘The Cigar’, Coonawarra, SA		90

DESSERT

Fiore Moscato, Mudgee, NSW	16	80
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FORTIFIED WINE

Penfolds ‘Grandfather’ Tawny, Multi Regional Blend, SA	18	
Chambers Old Vine Muscadelle, Rutherglen, VIC	19	

BEER & CIDER

POTPINT

TAP

Great Northern Super Crisp	7.4	14.8
Pirate Life South Coast Pale Ale	8.9	17.8
Peroni Nastro Azzurro	9.6	19.2
Asahi Super Dry	11	22

BOTTLED

Australian

Cascade Light	11.4
Pure Blonde	12.9
Crown Lager	12.9
White Rabbit Dark Ale	15
Harcourt Cider	20
Brookvale Union Ginger Beer	15

International

Corona	14
Heineken	13.9
Asahi	14.4
Kirin Ichiban	13.9
Heineken 0.0	11.9



Crown practises responsible service of alcohol.

DIETARY & ALLERGEN NOTICE: While we take every precaution to accommodate dietary requirements, we cannot completely guarantee the total absence of allergens due to potential cross-contact during preparation. Guests with severe allergies or intolerances should inform their server before ordering.

MENU CHANGES & AVAILABILITY: Our menu features seasonal and locally sourced ingredients. Dishes and pricing are subject to change based on market availability.

PRICES & SURCHARGES: All prices are inclusive of GST (Goods and Services Tax) and in Australian Dollar. A 10% surcharge applies on weekends, and a 15% surcharge applies on Public Holidays (one surcharge fee of 15% if Public Holiday falls on a weekend).

MR.
HIVE
KITCHEN
&
BAR

BARISTA COFFEE

	REGULAR	MUG
Café Latte, Cappuccino, Flat White	6	8
Long Black, Double Espresso, Long Macchiato	6	8
Espresso, Short Macchiato	6	
Iced Coffee with Ice Cream	9.5	
Iced Chocolate with Ice Cream	9.5	

DILMAH TEA

English Breakfast	6
Earl Grey	6
Jasmine Green	6
Chamomile	6
Peppermint	6

MINERAL WATER

San Pellegrino Sparkling Mineral Water 500mL	12
San Pellegrino Sparkling Mineral Water 750mL	14.2
Acqua Panna Still Mineral Water 500mL	12
Acqua Panna Still Mineral Water 750mL	14.2

SOFT DRINK

Pepsi, Pepsi Max, Lemonade, Dry Ginger Ale, Tonic Water, Solo	7
Lemon Lime Bitters, Lemon Lime Soda	7.5

SIGNATURE COCKTAIL

LORNE LAGOON 26
Ketel One Vodka, Alizé Bleu, pineapple, Solo, blue curaçao syrup

YUZU & MINT MARGARITA 28
Cointreau, yuzu purée, El Jimador, mint

TOFFEE COFFEE MARTINI 25
Espresso, Crème de Cacao, butterscotch schnapps, caramel syrup

GRAPEFRUIT GUAVA MARTINI 32
Malfy Grapefruit Gin, Cointreau, lime, pink guava purée, Wonderfoam

GIN BLOSSOM 28
Bombay Sapphire Gin, Pavan, lime, sugar

SCENIC SHORELINE 30
Ketel One Vodka, Passoã, pineapple juice, lime, blue curaçao syrup, passionfruit, sugar

BERRIES & CREAM 25
Baileys, strawberry liqueur, strawberry syrup, cream

GREEN WITH ENVY 30
Midori, Licor 43, Green Chartreuse, lime

CARIBBEAN PUNCH 28
Bundaberg Rum, falernum, pineapple juice, orange juice, soda, bitters

PASSION MOJO DE RON 32
Pampero, passionfruit, mint, lime, soda

SIGNATURE MOCKTAIL

PARADISE 14
Passionfruit and white peach purée, cranberry, soda

MERMAID 14
Blue curaçao syrup, orange, pineapple

MANGO MELLOW 14
Mango, pineapple, coconut syrup, milk, cream

OCEAN MIST 14
Blue curaçao syrup, elderflower cordial, apple juice, lime, soda

TO START

GOLDEN CALAMARI (I) 25
Harissa glaze, citrus yoghurt, fresh herbs

ROAST PORK BAO (3) 32
Crispy pork, cucumber, coriander, pickled cabbage, chilli, spicy hoisin sauce

MR HIVE KITCHEN SALAD 29
Heirloom tomato, avocado, chicken, shaved parmesan, crispy bacon, cos lettuce, Caesar dressing

Add Grilled Chicken Breast 8

CLASSIC CAESAR SALAD 29
Cos lettuce, shaved parmesan, crispy bacon, poached egg, croutons, anchovy (I), Caesar dressing

Add Grilled Chicken Breast 8

SOUP OF THE DAY (V) 22

PIZZA

MARGHERITA PIZZA (V) 29
Tomato sauce, semi-dried heirloom tomato, bocconcini, mozzarella, basil

MAKE YOUR OWN PIZZA 29
Tomato sauce, mozzarella base

ADD TOPPINGS 3 EACH
Heritage ham
Pork pepperoni
Peri-peri chicken
Tasmanian smoked salmon (A)
Soppressa salami (pork)
'Nduja

ADD TOPPINGS 2 EACH
Roasted mushrooms
Kalamata olives
Pineapple
Spinach

CHEESE

CHEESE PLATTER 36
Four types of local cheese, fruit bread, crackers, lavosh, grissini sticks, quince paste

MAIN

FISH & CHIPS 37
Beer-battered rockling (A), chips, tartare sauce

NASI GORENG 38
Stir-fried rice, egg, shrimp (I), chicken satay, chilli, prawn crackers

SPAGHETTI CARBONARA 34
Shaved parmesan, ham hock, grilled kaiserfleisch

SPAGHETTI BOLOGNESE 36
Traditional beef bolognese, shaved parmesan

MT LEURA BLACK ANGUS SIRLOIN 300G 55
Served with chips

Choice of:
Béarnaise sauce,
Peppercorn sauce,
Red wine sauce, or
Mushroom sauce

SANDWICH & BURGER

CLUB SANDWICH 35
Grilled chicken breast, fried egg, crispy bacon, Swiss cheese, tomato, lettuce, Japanese mayonnaise
Served with chips and garlic aioli

MR HIVE BEEF BURGER 36
Lettuce, tomato, Pommery mustard aioli, bacon, onion marmalade, cheddar cheese, fried egg
Served with chips and garlic aioli

DESSERT

WARM STICKY DATE PUDDING 21
Caramel sauce, vanilla ice cream