



HIVE

bar & bistro

shares + starters

	V	M
COLD SEAFOOD MEZZE PLATE FOR 2 ^(GF/DF) King prawns, natural oysters, baby octopus & smoked salmon	48	43.2
WOOD FIRED BREAD & DIPS ^(VG) oregano puff bread <u>w</u> hummus & tzatziki	20	18
SALT & BLACK PEPPER SQUID ^(GF/DF) squid ink mayo & lemon	18	16.2
PEKING DUCK SPRING ROLLS asian slaw & hoisin sauce	16	14.4
GRILLED HALOUMI ^(VG) olive paste, honey, pomegranate, cherry tomatoes & fresh herbs	16	14.4
CAULIFLOWER POPCORN ^(VG) golden fried battered florets, smoked paprika seasoning & sweet chilli mayo	13	11.7
OYSTERS	Half	Doz
NATURAL served with lemon	24	48
KILPATRICK oven baked oysters topped with bacon & worcestershire sauce	28	56
MORNAY oven baked oysters in a creamy cheese sauce	28	56

club classics

	V	M
CAESAR SALAD ^(GF)	18	16.2
baby cos, bacon, parmesan, croutons, boiled egg <u>w</u> caesar dressing		
Add Chicken	5	4.5
200G RUMP STEAK ^(GF/DF)	30	27
served with fries & salad OR mash potato & steamed greens		
FISH & CHIPS ^(DF)	24	21.6
Alaskan battered pollock, fries, salad, tartare & lemon		
GRILLED BARRAMUNDI ^(GF/DF)	34	30.6
served with fries & salad OR mash potato & steamed greens		
GRILLED CHICKEN BREAST ^(GF/DF)	26	23.4
served with fries & salad OR mash potato & steamed greens		
CHICKEN SCHNITZEL	24	21.6
panko crumbed breast fillet served with fries & salad		
Toppers		
Parmy - napoli sauce, smoked ham & mozzarella	6	5.4
Rodeo - smoky bbq sauce, bacon & cheese	6	5.4
The Oscar - prawns, bearnaise & avocado	10	9

salads

SMOKED SALMON SALAD ^(GF/DF)	26	23.4
pickled radish, capers, cucumber, red onion, lettuce, roasted cashews <u>w</u> green herb & lemon dressing		
CHARRED LAMB SALAD ^(GF/DF)	24	21.6
marinated lamb <u>w</u> rocket, kale, olives, tomato, carrot, cabbage, cucumber, avocado <u>w</u> lemon & oregano dressing		
GREEK CHICKEN SALAD ^(GF)	24	21.6
marinated chicken <u>w</u> cucumber, tomato, capsicum, olives, red onion, feta, oregano & balsamic		

wood fired pizzas

	V	M
GARLIC CRUST ^(VQ) fior di latte, shaved garlic & parsley	15	13.5
MARGHERITA ^(VQ) fior di latte, cherry tomatoes, oregano & fresh basil	18	16.2
SICILIANA fior di latte, salami, chilli, olives, oregano & feta	23	20.7
PRAWN & CHORIZO fior di latte, semi dried tomatoes, chilli, garlic & parsley	25	22.5
PEKING DUCK fior di latte, tomato & hoisin sauce, chilli, shallots, sesame & shaved cucumber	25	22.5
CAPRICCIOSA fior di latte, smoked ham, mushrooms, olives & artichoke	23	20.7
BBQ CHICKEN fior di latte, tomato base, bacon, spanish onion, smokey bbq sauce <u>w</u> ranch dressing	22	19.8
MEAT LOVERS fior di latte, tomato & bbq base, salami, ground beef, smoked ham & bacon	24	21.6
HAWAIIAN fior di latte, tomato base, smoked ham & pineapple	22	19.8
Gluten free base available	5	4.5

pastas

	V	M
BUTTERNUT PUMPKIN RAVIOLI ^(VG) burnt butter & sage sauce, walnuts, parmesan & crumbled feta	26	23.4
CASARECCE BEEF RAGU slow cooked beef cheeks with mushrooms, onion, garlic, olives, tomatoes, basil & parmesan	28	25.2
PESTO CHICKEN LINGUINI basil pesto cream sauce, baby spinach, parmesan & toasted pine nuts	28	25.2
CHILLI PRAWN LINGUINI ^(DF) fresh chilli, shaved garlic, sugo, broccolini, cherry tomatoes & pangrattato	30	27

seafood

FRIED SOFT SHELL CRAB ^(GF/DF) lemon, coriander & nam jim dipping sauce	35	31.5
PRAWN SAGANAKI pan fried tiger prawns with garlic, tomato, ouzo, feta, parsley & charred bread	20	18
HUON SALMON FILLET ^(GF/DF) served with fries & salad OR mash potato & steamed greens	37	33.3
KING PRAWNS 1/2KG ^(GF/DF) fresh lemon & marie rose sauce	30	27
SEAFOOD PLATE FOR 2 ^(GF/DF) grilled barramundi, oysters, king prawns, smoked salmon, fried squid, chips, lemon <u>w</u> aioli & tartare	75	67.5

grill

	V	M
300G SIRLOIN served with fries & salad OR mash potato & steamed greens	48	43.2
250G GRAIN FED SCOTCH FILLET served with fries & salad OR mash potato & steamed greens	48	43.2
500G ANGUS T-BONE served with fries & salad OR mash potato & steamed greens	54	48.6
BBQ PORK RIBS - HALF RACK served with chips, house slaw & basting sauce	45	40.5
BBQ PORK RIBS - FULL RACK served with chips, house slaw & basting sauce	70	63
SOUVLAKI PLATE choice of marinated lamb or chicken skewers served with chips, salad, tzatziki, pita & lemon	32	28.8
ADD ONS		
STEAK SAUCES ^(GF) creamy mushroom, peppercorn, red wine jus or gravy	2	1.8
SURF & TURF marinated prawns & garlic cream sauce	10	9
GRILLED CHICKEN BREAST	9	8.1
SOUVLAKI SKEWER	9	8.1
SALT & PEPPER SQUID	9	8.1
SMOKED SALMON	6	5.4

sides

	V	M
WARM PITA BREAD ^(VN) lightly charred & drizzled with olive oil	4	3.6
FRIES ^(GF/VG) rosemary salt & aioli	8	7.2
TRUFFLE FRIES ^(VG) parmesan cheese & truffle mayo	12	10.8
SWEET POTATO FRIES ^(GF/VG) rosemary salt & aioli	12	10.8
POTATO WEDGES ^(VG/GF) sweet chilli & sour cream	12	10.8
STEAMED GREENS ^(GF/VN) olive oil, salt & pepper	10	9
MASH POTATO ^(GF/VN) extra virgin olive oil	8	7.2
MIXED LEAF SALAD ^(GF/VN) cucumber, tomato, spanish onion <u>w</u> red wine vinaigrette	12	10.8
HOUSE SLAW ^(GF/VG) white & purple cabbage, shredded carrot <u>w</u> creamy mayo dressing	6	5.4
ROASTED CORN RIBS ^(GF) chipotle butter & fresh lemon	8	7.2

kids

	V	M
CHEESEBURGER & CHIPS angus beef, swiss cheese, tomato sauce	13	11.7
CHICKEN SCHNITZEL chips & tomato sauce	13	11.7
FISH & CHIPS tempura battered fish with lemon	13	11.7
PASTA BOLOGNESE linguine & parmesan cheese	13	11.7

DIETARY REQUIREMENTS

^(GF) **gluten free** ^(DF) **dairy free** ^(VG) **vegetarian** ^(VN) **vegan**

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 h&les nuts, shellfish & gluten.

YOUR MEMBER DISCOUNT IS ON YOUR CARD

Pearl 10% | Silver 15% | Gold 20% | Onyx 30% | Onyx 5★ 50%