



HIVE

bar + bistro

CHEF SPECIALS

	V	M
CHAR GRILLED QUAILS (GF/DF) pomegranate molasses, wild rocket & fennel salad	28	25.2
PULLED PORK PIZZA fior di latte, potatoes, rosemary, chilli flakes & pickled cabbage	23	20.7
GNOCCHI GAMBERI (GF) prawns, basil, garlic <u>w</u> marie rose sauce	30	27
SPICY MUSSEL HOT POT (DF/GFO) chilli, garlic, white wine, sugo sauce, basil, parlsey & sourdough	32	28.8
SLOW ROASTED LAMB RUMP (GF/DF) baked root vegetables & lamb sauce	42	37.8
VEAL LIMONE (GF) pan fried scallops of veal loin with mash potato, asparagus <u>w</u> lemon sauce	36	32.4