

MR. HIVE KITCHEN & BAR

SMALL PLATES

OYSTERS. SHALLOT & VINEGAR (LG.LN.LD)	5 EACH
KING PRAWNS	29.5
NDUJA MASCARPONE. FENNEL. HERB SALAD. FINGER LIME DRESSING (LG)	
KINGFISH	24
CITRUS MARINATED. BEETROOT AIOLI. GRAPEFRUIT GEL (LG.LD)	
PORK BELLY	23
APRICOT. GREEN PEPPER RELISH. CABBAGE. VERJUS (LG)	
MEDLEY OF TOMATO	21
TOMATO TARTARE. BALSAMIC PEARLS. TOMATO AND BASIL SORBET (LG.LD.V)	

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 **65**

3 COURSES + 2 GLASSES OF WINE **75**

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. KINGFISH 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 (LG.V.N)

GRILLED ASPARAGUS. PECORINO (LG.V)

POTATO FRIES. SPANISH PAPRIKA (LD)

GREEN BEANS. FIG. FETTA (LG.V)

FROM THE GRILL

SERVED WITH MASHED POTATO & SEASONAL GREENS

***MT LEURA RIB EYE (350G)**..... **52**

MT LEURA BLACK ANGUS SIRLOIN (300G)..... **47**

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

CORN FED CHICKEN (HALF)..... **35**

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

SAUCES:

BEARNAISE (LG.V) RED WINE JUS (LG)

FRESH MUSHROOM (LG) CAFÉ DE PARIS (LG.V)

CREAMY PEPPERCORN (LG)

MAINS

SNAPPER..... **40**

PAN SEARED SNAPPER. FENNEL. COURGETTE. RADISH. MUSSEL BROTH (LG)

HONEY GLAZED DUCK BREAST..... **42**

CARROTS. PISTACHIO. BEETS. KALE. SPICED DUCK JUS (LG.N)

RISOTTO..... **19 | 26**

PORTOBELLO. SHITAKE. OYSTER MUSHROOM. PARMESAN (LG.V)

QUEENSLAND SPANNER CRAB LINGUINI..... **37**

CHILI. LEMON. BASIL. TOMATO

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

BEER BATTERED. LEMON. SAUCE TARTARE

DESSERTS

SUMMER FRUIT VACHERIN..... **16**

MERINGUE. VANILLA AND TONKA BEAN ICECREAM. SUMMER FRUITS (LG.V)

BAILEYS CRÈME BRULEE..... **16**

ALMOND BISCOTTI (V.N)

BASQUE CHEESECAKE..... **16**

BERRY COMPOTE. CRÈME CHANTILY (LG.V)

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

*(V) VEGETARIAN / (LD) LOW DAIRY / (LG) LOW GLUTEN / (LN) LOW NUT / (N) CONTAINS NUTS

*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.

MR. HIVE KITCHEN & BAR



PLEASE SCAN FOR FULL
BEVERAGE MENU

PLEASE SCAN QR CODE AND
ENTER YOUR DETAILS



If you do not have a phone,
please see staff

We appreciate your understanding

PRIVACY COLLECTION NOTICE: CROWN COLLECTS YOUR PERSONAL INFORMATION FOR CONTACT TRACING PURPOSES PURSUANT TO VICTORIAN GOVERNMENT COVID-19 REQUIREMENTS. YOUR PERSONAL INFORMATION WILL BE DESTROYED AFTER 28 DAYS.