

MR. HIVE KITCHEN & BAR

CHRISTMAS DAY LUNCH

25TH DECEMBER 2025

ADULT \$290*PP CHILD \$145*PP

INCLUDING SEAFOOD, A GLASS OF MOËT & CHANDON AND LIVE ENTERTAINMENT

*PUBLIC HOLIDAY SURCHARGE INCLUDED

... FROM THE OCEAN ...

Australian Oysters, Mignonette

Queensland Tiger Prawns, Marie Rose Sauce, Lemon

New Zealand Green-Lip Mussels, Chimichurri Rojo

Smoked Salmon Terrine, Horseradish Cream

Chilled Blue Swimmer Crabs, Curry Mustard Sauce

... MEZZE COLD ...

Kingfish Ceviche, Radish, Grapefruit, Guindilla Pepper

Tuna Tartare, Avocado Mousseline, Cucumber, Yuzu

... COLD ...

Medley of Beets, Witlof, Goat Cheese, Hazelnuts

Bitter Green Salad, Apple and Walnuts

Burrata Salad, Crunchy Bread, Zucchini, Mint Dressing

Baby Vegetable Slaw, Grapefruit, Tarragon

Poached Chicken, Asparagus, Meredith Goat's Cheese, Cos Leaves

Mesclun and Rocket

Heirloom Tomato, Cucumber, Spanish Onion, Parmesan

French Dressing, Balsamic Dressing

... ANTIPASTO STATION ...

Traditional Smoked Leg Ham, Sopressa Salami, Turkey

Marinated Olives, Chargrilled Aubergines, Chargrilled Courgette, Pesto

Marinated Artichoke, Feta-Stuffed Bell Peppers, Charred Red Pepper,
Chicken and Madeira Pâté

... CRUDITÉS & PITA ...

Hummus, Baba Ganoush, Tzatziki, Beetroot Relish

Sun-Dried Tomato, Cornichons and Pickled Onions

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... SOUP ...

Crab Bisque, Panettone Croutons

Artisan Sourdough Bread

... CARVERY ...

Turkey, Herb Butter

Honey-Glazed Ham

Cranberry Sauce, Seeded Mustard, Apple Chutney, Red Wine Jus

... HOT APPETISERS ...

Mini Confit Duck Tacos

Truffle Mushroom Vol-au-Vent

... MAIN COURSE ...

Asparagus, Garden Peas Pilaf

Bannockburn Chicken, Summer Squash, Leek

Beef Striploin au Poivre

Prawn Ravioli, Heirloom Tomato, Basil, Sugo

Harissa Spiced Salmon, Fennel and Snow Pea Salad, Caviar Bearnaise

Lamb Loin, Wild Mushrooms, Barley, Pan Juice

Baked Mediterranean Pasta

Brussels Sprouts, Bacon, Maple

Broccolini, Lemon Caper Sauce

Roasted Chat Potatoes, Rosemary-Infused Noisette

... FRIED BASKET ...

Mac and Cheese Bites

Vegetable Tempura

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... SELECTION OF AUSTRALIAN CHEESES ...

Brie Milawa White Mould
Cheddar Pyengana Mature
Black Savourine Goat's Cheese
Mossvale Blue - Berrys Creek

... DESSERTS ...

Cherry Mascarpone Rocher
Forest Berry Verrine
Coconut & Granny Smith Finger
Eggnog Cream Choux Bun
Mandarin Frangipane Tartlet
Dark Chocolate Mousse, Raspberry Jelly
Pistachio Cheesecake, Cranberry Ganache
Mango Passionfruit Pavlova
Chocolate Orange Yule Log Cake
Mont Blanc Bûche de Noël
Biscoff and White Chocolate Entremet
Marzipan Christmas Stollen
Mini Fruit Mince Tart

... CHOCOLATE FOUNTAIN ...

With a Selection of Condiments
Christmas Pudding, Brandy Sauce, Vanilla Chantilly

... ICE CREAM CART ...

With a Selection of Condiments