

MR. HIVE KITCHEN & BAR

CHRISTMAS DAY DINNER

25TH DECEMBER 2023

ADULT \$195 | CHILD \$87.5

Includes a glass of Moët & Chandon Champagne
with Live Band Entertainment

... FROM THE OCEAN ...

Australian Oysters, Mignonette
Queensland Tiger & Vannamei Prawns, Marie Rose Sauce
Marinated NZ Mussels, Anchovy Gremolata
Hervey Bay Scallops, Smoked Tomato Aioli
Mr. Hive Prawn Cocktail
Chargrilled Octopus, Capsicum, Mint, Chilli, Pea Sprout

... SASHIMI ...

Atlantic Salmon
Tuna
Hiramasa Kingfish

... SUSHI MAKI ...

California, Chicken Katsu, Salmon, Vegetarian

... NIGIRI ...

Ebi
Tamago
Inari
Condiments: Soy, Ginger, Wasabi, Seaweed Salad, Pickled Plums

... COLD ...

Beef Tataki
Vietnamese Style Chicken, Garden Herbs, Nuoc Mam Cham
Heirloom Tomato Salad, Burrata, Pedro Ximenez Dressing
Prosciutto, Cantaloupe, Arugula, Pecorino, Lemon Vinaigrette
Medley of Beets, Orange, Snow Pea, Endive
Cos Lettuce, Salad Mix
Condiments: Tomato, Cucumber, Onion, Parmesan, Croutons, Bacon,
Caesar Dressing, Balsamic Dressing, French Dressing

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... SELECTION OF CHARCUTERIE ...

Duck & Prune Terrine, Heritage Ham, Bresaola,
Prosciutto di Parma, Salami, Chicken Paté Madeira Jelly
Marinated Vegetables, Pickles & Chutneys
Artisan Breads, Baguettes, Rolls

... SOUP ...

Wild Mushroom & Cep Velouté
Garlic Crostini

... CARVING STATION ...

Turkey, Herb Butter
Honey Glazed Ham
Slow Roast Beef Striploin
Condiments: Chestnut & Apricot Stuffing, Cranberry Sauce, Seeded Mustard,
Apple Chutney, Red Wine Jus, Yorkshire Pudding, Bearnaise

... MAIN COURSE ...

Humpty Doo Barramundi, Artichoke a la Barigoule, Smoked Potato
Free Range Chicken Breast, Harissa, Endive, Shimeji
Gnocchi, Tomato, Basil, Pecorino
Ravioli Osso Bucco, Black Truffle Sauce
Maple Glazed Brussel Sprouts, Lardon, Dijon
Roasted Potatoes, Rosemary Noisette
Steamed Broccolini, Preserved Lemon, Almond Flakes
Heirloom Carrots, Tahini Yoghurt, Carrot Tops
Soft Shell Crab, Jalapeño Ponzu

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... SELECTION OF AUSTRALIAN CHEESES ...

Brie

Cheddar

Black Savourine Goat Cheese

Mossvale Blue

Served with Lavosh, Bread Sticks, Crackers, Quince Paste,
Dried Fruit, Grapes

... THE FINAL DESSERTS ...

Christmas Pudding

Condiments: Brandy Sauce, Crème Chantilly, Custard

Selection of Christmas Cookies

Mince Pie

Marzipan Christmas Stollen

Peach Melba Rocher

Hazelnut Praline Yule Log

Calamansi Lime Gugelhupf

Strawberry Vanilla Entremets

Orange & Gingerbread Cheesecake

Foret Noir Buche de Noel

... CHOCOLATE FOUNTAIN ...

Dark Chocolate

Strawberry Tower, Marshmallows, Chocolate Brownies, Meringues,
Festive Macaroons

... AUSTRALIAN ICE CREAM ...

Daily Selection of Ice Creams & Sorbets

Festive
Season