

MR. HIVE KITCHEN & BAR

CHRISTMAS DAY LUNCH

25TH DECEMBER 2024

ADULT \$275 | CHILD \$137.50

Includes a glass of Piper-Heidsieck Champagne

... FROM THE OCEAN ...

Australian Oysters, Mignonette
Queensland Tiger, Marie Rose Sauce
New Zealand Green Lip Mussels, Chimichurri Rojo
Smoked Salmon, Crème Cheese Terrine, Horseradish Cream
Crab Blue Swimmer, Green Tahini Dressing

... MEZZE COLD ...

Fremantle Octopus, Capers, Oregano, Lemon
Hervey Bay Scallops, Chermoula, Salmon Roe
Hiramassa Kingfish Ceviche, Radish, Grapefruit, Guindilla Pepper
Tuna Crudo, Finger Lime, Burnt Qukes, Coriander

... COLD ...

Kale Tahini Caesar, Za'atar Spiced Chickpeas, Roasted grapes
Radicchio, Blood Orange, Roasted Figs, Maple, Pine nuts, Pernod
Modern Grilled Greek Salad
Panzanella
Artichoke, Potato, Pea Shoot, Grilled Chicken, Citrus Dressing
Arugula, Shaved Parmesan, Nashi Pear

... ANTIPASTO STATION ...

Traditional Smoked Leg Ham, Sopressa Salami, Turkey
Marinated Olives, Char-grilled Aubergines, Char-Grilled Courgette, Pesto
Marinated Artichoke, Feta Stuffed Bell Peppers, Charred Red Pepper,
Flame Grilled Pumpkin, Dolmades

... CRUDITÉS & PITA ...

Flat Bread
Hummus, Baba Ganoush, Tzatziki, Beetroot Relish, Muhammara,
Sun-dried Tomato, Cornichons, and Pickled Onions

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... MEDITERRANEAN GRILL ...

Lamb, Green Pepper Skewers
Chicken Skewers, Oregano Emulsion
Tuscan Spiced Pork Belly Skewers
Spicy Whipped Feta, Saffron Aioli, Tabbouleh

... SOUP ...

Minestrone Soup
Artisan Sourdough Bread

... CARVERY ...

Turkey, Herb Butter
Honey Glazed Ham
Cranberry Sauce, Seeded Mustard, Apple Chutney, Red Wine Jus

... MAIN COURSE ...

Spanish Vegetarian Paella
One Pot Chicken, Leek, Mushroom, Nduja
Oconnor Beef Strip-loin, Shallots, Heirloom Carrots, Chermoula
Lamb Loin, Creamed Bulgur, Kale, Salsa Verde, Sumac and Onion Jus
Classic Cioppino
Harissa Spiced Salmon, Israeli Couscous, Fennel, Truffle Hollandaise
Flamed Alboundigas, Machego Cheese
Butternut Squash Gnocchi, Pumpkin Seed Pesto, Onion Soubise, Percorino
Roasted Cauliflower, Tomato Hummus, Garden Herbs, Rasin
Greek Lemon Potatoes, Oregano

MEDITERRANEAN FRIED BASKET:

Filo Roll Spinach Ricotta Pepper, Chorizo Croquette,
Saffron Manchego

Arancini
Chipotle, Truffle Aioli, Tomato Sauce

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... SELECTION OF AUSTRALIAN CHEESES ...

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

... DESSERTS...

Christmas Pudding
Condiments: Brandy Sauce, Vanilla Chantilly
Red Currant and Coconut Mousse
Gingerbread and Apricot Choux Bun
Chocolate Orange Cheese Cake
Raspberry and Eggnog Tartlet
Marzipan Christmas Stollen
Biscoff Opera Cake
Banoffee Yule Log Cake
Strawberry Vanilla Buche de Noel
Chocolate Raspberry Entremet
Selection of Christmas Cookies and Mince Pies
Seasonal Fruit Platter

ICE CREAM CART

Condiments: Sprinkles, Meringue, Sauces, Nuts, and Brownie Crumbs