



HIVE

share plates

	V	M
MEDITERRANEAN OLIVES ^(GF/VN) sumac, oregano, evo, citrus peel	8	7.2
WOOD-FIRED BREAD & DIPS ^(VG/DF) za'atar puff bread with chickpea hummus & muhammara	20	18
CALAMARI FRITTI ^(GF/DF) flour dusted fried calamari, preserved lemon aioli, garlic salt, lemon	18	16.2
GOAT CHEESE & PARMESAN SOUFFLE ^(GF) beetroot and cumin puree, watercress salad, pistachios	20	18
HUMMUS & LAMB ^(GF/DF) creamy hummus topped with warm spiced lamb mince, pinenuts, tomato & parsley	16	14.4
PRAWN SAGANAKI pan fried tiger prawns with garlic, tomato, ouzo, feta, parsley & charred bread	20	18
POLPETTE AL SUGO Italian style pork & veal meatballs in napoli sauce with basil, parmesan & sourdough	20	18
MOROCCAN CAULIFLOWER ^(GF/VN) fried cauliflower florets with harissa, tahini-honey, coriander & dukkah	13	11.7
GRILLED HALOUMI ^(GF/VG) pomegranate, olive paste, honey, tomatoes, fresh herbs	16	14.4

woodfired pizza

	V	M
GARLIC CRUST^(VG) fior di latte, shaved garlic, parsley	15	13.5
MARGHERITA^(VG) fior di latte, cherry tomatoes, oregano & basil	18	16.2
SICILIANA fior di latte, salami, olives, chilli, oregano, fetta	22	19.8
CAPRICCIOSA fior di latte, smoked ham, mushrooms, olives	22	19.8
PRAWN & CHORIZO semi dried tomatoes, chilli, garlic, mozzarella	24	21.6
GLUTEN FREE BASE on request	5	4.5

salads + sides

	V	M
GREEK OCTOPUS SALAD ^(GF) wild rocket, kalamata olives, fennel, red onion, feta, tomato, lemon oregano dressing	24	21.6
HARISSA LAMB SALAD ^(GF) spiced chickpeas, brown rice, olives, mint, coriander, pepita seeds, semi dried tomatoes, pomegranate dressing, mint yoghurt	24	21.6
MIXED LEAF SALAD ^(GF/VN) cucumber, tomato, spanish onion, red wine vinaigrette	12	10.8
ROASTED CARROTS ^(GF/VG) burnt butter, lemon, pepitas	12	10.8
CHARRED BROCCOLINI ^(GF/VN) salsa verde, almonds	12	10.8
ROAST DUCK FAT POTATOES ^(GF) rosemary & garlic	12	10.8
TRUFFLE FRIES ^(GF/VG) parmesan, black truffle aioli	10	9
WARM PITA BREAD ^(VN)	4	3.6

mains

	V	M
EYE FILLET 250G ^(GF) king brown mushroom, sweet potato gratin, asparagus, red wine sauce	49	44.1
SLOW ROASTED LAMB RUMP ^(GF/DF) rosemary potatoes, eggplant puree, broccolini, lamb sauce	42	37.8
SOUS VIDE PORK LOIN ^(GF/DF) celeriac and potato mash, brussels sprouts, roast apple, pork & cider jus	36	32.4
HUON SALMON FILLET ^(GF) caramelised cauliflower puree, purple kale, roasted fennel, prawn & lemon butter	38	34.2
VEAL COTOLETTA parmesan & hazelnut crumb, fioretti cauli, porcini truffle sauce	42	37.8
CHERMOULA CHICKEN marinated chicken breast, spiced cous cous, roasted grapes, almonds, sumac yoghurt	34	30.6
CONFIT DUCK GNOCCHI ^(GF) homemade potato gnocchi, wild mushrooms, roast celeriac, chive emulsion, hazelnuts, goats curd	32	28.8
CHILLI PRAWN LINGUINI ^(DF) garlic, chilli, broccolini, sugo, cherry tomatoes, pangrattato	30	27
BUTTERNUT PUMPKIN RAVIOLI ^(VG) burnt butter & sage sauce, walnuts, parmesan and feta	26	23.4

kids

V M

CHEESEBURGER & CHIPS

13 11.7

angus beef, swiss cheese, tomato sauce

CHICKEN SCHNITZEL

13 11.7

chips & tomato sauce

FISH & CHIPS

13 11.7

tempura battered fish with lemon

PENNE BOLOGNESE

13 11.7

with parmesan cheese

DIETARY REQUIREMENTS

^(GF) **gluten free** ^(DF) **dairy free** ^(VG) **vegetarian** ^(VN) **vegan**

Whilst all reasonable efforts are taken to accommodate your dietary and allergy needs, we cannot guarantee that our food will be allergen free as the menu is prepared in a kitchen that handles nuts, shellfish & gluten.

YOUR MEMBER DISCOUNT IS ON YOUR CARD

Pearl 10% | Silver 15% | Gold 20% | Onyx 30% | Onyx 5★ 50%