

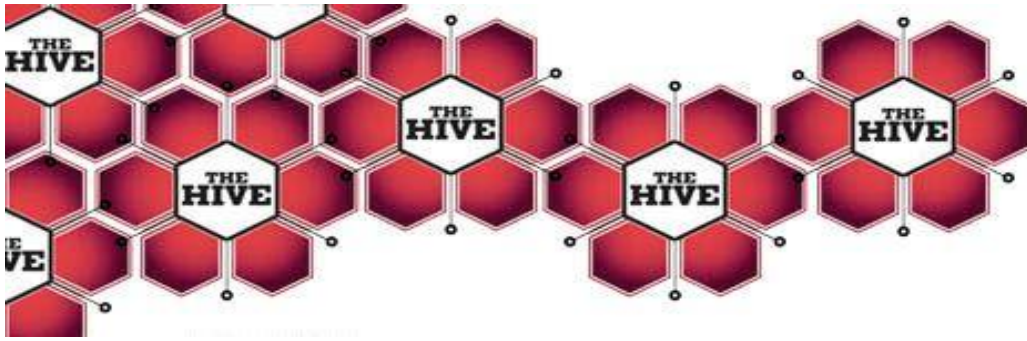
SHARE PLATES

Large stuffed green olives served with sourdough, balsamic vinegar & olive oil (v)	\$10.00
Chicken pate served with onion chutney and toasted crostini	\$8.00
Free-range lamb rump* served with wild rocket, haloumi, zucchini & pesto dressing	\$15.00
Spinach & parmesan arancini balls served with garlic aioli (v)	\$10.00
Free range pork belly served with a pea puree & pan fried prawns	\$11.00
Falafel homemade falafels served with hummus and Lebanese bread (v)	\$9.00
Grilled haloumi served with port wine glaze and walnuts with toasted sourdough (v)	\$12.00
Zucchini flowers stuffed with goat's cheese, ricotta, chives & lemon zest	\$12.00
Salt and pepper squid served with garlic & lime aioli	\$11.00
Hive Chicken Wings marinated with soy sauce, chilli, coriander, honey, ginger & garlic	\$11.00
Boston beer battered snapper pieces served with home-made tartare sauce	\$11.00
Home-made hot chips served with cayenne mayo & tomato chutney (v)	\$8.50

**15 minute cooking time*

HIVE PLATTERS

Dip platter Three delicious dips, marinated olives served with Lebanese bread. (v)	\$14.50
Mezze veg Mushrooms a la grecque, grilled zucchini, roasted capsicum, grilled haloumi, stuffed zucchini flowers, hummus, served with Lebanese bread. (v)	\$22.00
Mezze meat Thinly sliced prosciutto, char-grilled chorizo, Italian chipolatas, marinated chicken wings, crispy pork belly, delicious dips, served with Lebanese bread.	\$29.00
Ploughman's lunch Crumbly vintage cheddar, home-made pate, gherkins, sliced granny-smith apple, boiled free-range egg, sliced ham, mixed salad and crusty bread.	\$20.00
Cheese board Crumbly vintage cheddar, Tasmanian brie, Chevre goat's cheese and rich blue vein, served with onion chutney, toasted sourdough & crackers (v)	\$20.00



BURGERS & SANDWICHES *Served with chips or salad (except mini burgers)*

Beef burger (grass fed wagyu)

Wagyu beef burger with the Hive's herbs and spices, caramelized onion, cheddar cheese, tomato, lettuce and beetroot

\$17.00

Falafel wrap (v)

Home-made Falafels with lettuce, tomato, hummus & tzatziki

\$14.00

Haloumi Burger (v)

Marinated grilled haloumi with sun dried tomato pesto and wild rocket

\$15.00

Club sandwich

Grilled Free Range chicken with crispy bacon, lettuce, avocado, tomato and herb mayo on toasted wholemeal bread

\$18.00

Moroccan lamb burger

Free range lamb burger, mixed with Moroccan spices finished with tzatziki, tomato and wild rocket

\$16.00

Trio mini burger plate

Mini wagyu beef burger, mini Moroccan lamb burger & mini falafel burger

\$12.00

PIZZA *(All our pizza bases are proudly made here and come with home-made Napolitana sauce and shredded mozzarella cheese)*

Garlic - fresh garlic and parsley (v)

\$10.00

Margherita - topped with sweet basil (v)

\$10.00

Prosciutto - prosciutto, parmesan, fresh rocket

\$12.50

Pumpkin - grated pumpkin, goat's feta cheese and baby spinach (v)

\$12.50

Pepperoni Salami – Spicy salami, roasted capsicum, spanish onion and fresh rocket

\$12.50

Pesto– fresh basil pesto, roasted capsicum, spanish onion, cherry tomatoes and olives (v)

\$12.50

Chili, prawn & chorizo – Prawns, wilted spinach, chorizo, parmesan topped with chili flakes

\$16.00

SALADS

Mixed leaf mixed lettuce dressed with honey and mustard dressing (v)

\$8.00

Roast beetroot baby beets, blood orange, goat's cheese feta & apple cider vinaigrette (v)

\$12.00

Pumpkin and goats cheese mesclun & spinach leaves, roasted pumpkin, roasted pine nuts topped with warm bread crumbed goat's cheese (v)

\$14.00

Grilled calamari salad with marinated capsicum, olives and goats feta cheese

\$15.00

