

MR. HIVE KITCHEN & BAR IN-ROOM DINING BREAKFAST MENU

Served 6:00 am – 11:00 am

A LA CARTE SELECTIONS

Selection of Australian organic chilled juices <i>with a choice of either orange, pineapple, cranberry, tomato, ruby grapefruit or apple</i>	9
Hot beverages Plunger coffee (decaffeinated on request) Tea <i>with a choice of English breakfast, Earl Grey, chamomile, peppermint or green tea served with either cream, lemon, honey, full cream milk, skim milk or soy milk</i> Hot chocolate	8
From the bakery <i>selection of freshly baked pastries</i>	10
Toast & preserves <i>with a choice of either multi-grain, white, English muffin or sour dough</i>	6.5
Sliced seasonal fruit plate	15

CEREALS & PORRIDGE

Porridge with your choice of two toppings (extra toppings \$2.00 each) <i>choose from golden raisins, dried apricots, almonds, golden syrup, honey or brown sugar</i>	9
House made bircher muesli	9
Cereal selection <i>with a choice of All Bran, Cornflakes, Special K, Rice Bubbles, Weet-Bix, Coco Pops or Nutri-Grain served with either full cream milk, skim milk or soy milk</i>	9
Natural yoghurt	6

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OUR SPECIALITIES

New Zealand smoked salmon <i>Smoked salmon with two soft poached free range eggs and fresh avocado on toasted sourdough</i>	24
Farmer's market frittata <i>Free range eggs with seasonal roasted vegetables, basil and goats cheese (egg white only option available)</i>	19
Eggs Benedict <i>Two soft poached eggs and honey roast ham on an English muffin with Hollandaise sauce</i>	23
Eggs any style <i>Two free range eggs (fried, poached, scrambled or boiled) with a choice either of multi-grain, wholemeal, white, English muffin or sourdough extras: smoked bacon \$4.50, mushrooms \$3.00, sausages \$4.50, flame grilled tomatoes \$3.00 or hash potatoes \$3.00</i>	17
Bacon sandwich <i>Crispy fried bacon between sliced buttered bread (add a fried egg \$4.00)</i>	11
Pancake <i>Fluffy milk pancake with fresh berries and crème fraîche (plain pancake available \$14.50)</i>	17

MR. HIVE KITCHEN & BAR IN-ROOM DINING SET BREAKFASTS

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CONTINENTAL BREAKFAST

30

Choose from our selection of hot and cold beverages

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Freshly cut seasonal fruit salad

* * *

House made bircher muesli

or

Cereal

*with a choice of All Bran, Cornflakes, Special K, Rice Bubbles, Weet-Bix,
Coco Pops or Nutri-Grain
served with either full cream milk, skim milk or soy milk*

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Selection of freshly baked pastries

or

Toast & preserves

MR. HIVE KITCHEN & BAR IN-ROOM DINING SET BREAKFASTS

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THE FIT AND HEALTHY

29

Choose from our selection of hot and cold beverages

* * *

Sliced seasonal fruit plate

* * *

Porridge with your choice of two toppings
(extra toppings \$2.00 each)
*choose from golden raisins, dried apricots, almonds, golden syrup,
honey or brown sugar*

or

Farmer's market frittata
*Free range eggs with seasonal roasted vegetables, basil and goats' cheese
(egg white only option available)*

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INDULGE YOURSELF

42

Australian organic chilled juice
with a choice of orange, pineapple, cranberry, tomato, ruby grapefruit or apple

and

Plunger coffee (decaffeinated on request)

or

Tea

with a choice of either English breakfast, Earl Grey, chamomile,
peppermint or green tea

* * *

Freshly cut seasonal fruit salad

* * *

Selection of freshly baked pastries

or

Toast & preserves

* * *

New Zealand smoked salmon

*Smoked salmon with two soft poached free range eggs
and fresh avocado on toasted sour dough*

or

Eggs any style

*Two free range eggs (fried, poached, scrambled or boiled)
with a choice of either multi-grain, white, English muffin, sour dough
and three sides, choose from smoked bacon, field mushrooms, sausages,
flame grilled tomatoes or hash potatoes*

or

Pancake

Fluffy milk pancake with fresh berries and crème fraîche

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KIDS BREKKIE

18

Australian organic chilled juice
*with a choice of either orange, pineapple, cranberry, tomato,
ruby grapefruit or apple*

or

Hot chocolate

* * *

Cereal
*with a choice of either Weet-Bix, Cornflakes, Rice Bubbles,
Coco Pops or Nutri Grain*

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Pancake with golden syrup

or

Bacon Sandwich
Crispy fried bacon between sliced buttered bread

MR. HIVE KITCHEN & BAR IN-ROOM DINING

A LA CARTE MENU

Served 11:00 am – 11:00 pm

STARTERS

Garlic bread	5
Toasted flatbreads with smoked aubergine, taramasalata and olives	18
Soft shell crab with harissa mayonnaise	21
Sliced cured meat, chicken liver parfait, artisan cheeses, chutney and bread	25
Fish cakes with spiced curry aioli	13
Bruschetta with grilled peppers, rocket, ricotta, chopped tomato and green olives	20
Smoked salmon and rocket wrap, with chives and crème fraîche	24

SOUPS AND SALADS

Seasonal soup	16
Prawn and miso salad with cucumber, edamame and shiso cress	25
Beetroot, mache and feta salad with pine nut dressing	21
Butter poached free range chicken Caesar with white anchovy, bacon and poached egg	29

SANDWICHES AND BURGER

(sandwiches and burger served with fries)

Beef burger with 200gram beef patty, lettuce, tomato, avocado, beetroot and gherkin	30
Grilled chicken sandwich with avocado and chipotle aioli	25
Steak sandwich with caramelised onion, bacon and horseradish butter on Turkish bread	27
BLT <i>(bacon, lettuce, tomato)</i>	25
Club sandwich with honey roast ham, Gruyère cheese, egg mayo, lettuce and chicken	30

MR. HIVE KITCHEN & BAR IN-ROOM DINING

A LA CARTE MENU

Served 11:00 am – 11:00 pm

PASTA AND RISOTTO

Linguini with sautéed local prawns, broccoli and toasted breadcrumbs	28
Spaghetti “Carbonara”: smoked ham hock, parsley and aged Parmesan	27
Pappardelle with tomato, roasted onion, toasted pine nuts, basil and mozzarella	25
Seasonal risotto	26

MAIN COURSE

Steak, served with your choice of *Béarnaise* or steak sauce:

Sirloin, 200g	45
Rib Eye, 250g	48
Half roast chicken, marinated in garlic and thyme	38
Fish and chips with house tartar and lemon wedge	34
Fish of the Day served with crushed potato, cherry tomato and olives	40

SIDES

French fries	10
Creamed potato	10
Sauté mushrooms	10
Wilted spinach	10
Steamed vegetables	10
Garden salad with tomato, cucumber and olives	10
Chopped tomato, basil, red onion and olive oil salad	10

MR. HIVE KITCHEN & BAR IN-ROOM DINING

A LA CARTE MENU

Served 11:00 am - 11:00 pm

DESSERTS

Chocolate brownie with salted caramel ice-cream	17
Vanilla cheese cake with marinated fruits	17
Ice-cream sundae <i>served with chocolate brownie chunks, vanilla ice cream, whipped cream and chocolate topping</i>	16
Seasonal fruit plate	15
Cheese plate <i>served with three types of cheese, fruit toast, muscatels and quince paste</i>	23
Dessert of the Day	17

MR. HIVE KITCHEN & BAR IN-ROOM DINING

LITTLE ONES

Served 11:00 am - 11:00 pm

Mini beef burger with French fries	16
Toasted ham, cheese and tomato sandwich	13
Fish cakes with spiced curry aioli	13
Chipolatas and mash potato	14
Fish and chips with tomato ketchup	16
Spaghetti Bolognese with aged Parmesan	14
Chocolate mousse	8
Seasonal fruit plate	15

MR. HIVE KITCHEN & BAR IN-ROOM DINING

LATE NIGHT

Served 11:00 pm – 6.00 am

Garlic bread	5
Seasonal soup	16
Toasted flatbreads with smoked aubergine, taramasalata and olives	18
Sliced cured meat, chicken liver parfait with artisan cheeses, chutney and bread	25
Butter poached free range chicken Caesar with white anchovy, bacon and poached egg	29
Spaghetti "Carbonara": smoked ham hock, parsley and aged parmesan	27
Fish and chips with house tartar and lemon wedge	37
BLT (bacon, lettuce, tomato)	25
Steak sandwich with caramelised onion, bacon and horseradish butter on Turkish bread	27
Beef burger with 200gram beef patty, lettuce, tomato, avocado, beetroot and gherkin	30
Club sandwich with honey roast ham, Gruyère cheese, egg mayo, lettuce and chicken	30
<i>(sandwiches and burger served with French fries)</i>	

SIDES

French fries	10
Sauté mushrooms	10
Green salad	10

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Chocolate brownie with salted caramel ice-cream	16
Ice-cream sundae <i>served with chocolate brownie chunks, vanilla ice cream, whipped cream and chocolate topping</i>	16
Seasonal fruit plate	15

MR. HIVE KITCHEN & BAR IN-ROOM DINING IN ROOM ENTERTAINING

Served 11:00 am – 11:00 pm

SELECTION OF CANAPÉS

Please contact In-Room Dining to view our current menu

Allow one hour preparation time

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SHARING BOARDS (MINIMUM 2 PEOPLE)

Small Bites Board 34pp

Crispy soft shell crab with harissa mayonnaise

Fish cakes with curry aioli

Toasted flatbreads with smoked aubergine, taramasalata and olives

Chocolate brownie with salted caramel ice-cream

Cheese, Fruit and Charcuterie Board 28pp

Marinated olives, Manchego cheese and salted almonds

Cheese plate

(served with three types of cheese, fruit toast, muscatels and quince paste)

Shaved jamon, casalinga salami, and sopressa salami, chicken liver parfait,
pear chutney and bread

Sandwich and Salad Board 32pp

Club sandwich with honey roast ham, Gruyère cheese, egg mayo,
lettuce and chicken

BLT *(bacon, lettuce, tomato)*

Butter poached free range chicken Caesar with white anchovy,
bacon and poached egg

MR. HIVE KITCHEN & BAR IN-ROOM DINING WINE LIST

CHAMPAGNE AND SPARKLING WINE

	G	B
Pol Roger, NV Epernay, France		180
Jansz Premium, Tamar Valley, Tas	14	66
Domaine Chandon, ZD Blanc des Blancs, Aus regional blend		98

WHITE WINE

O'Leary Walker 'Watervale' Riesling, Clare Valley, SA	12	52
Carlei 'Green Vineyards' Pinot Gris, Cardinia Ranges, Vic	16	70
Man O' War Sauvignon Blanc, Waiheke Island, NZ	13	58
Tyrrell's 'HVD' Semillon, Hunter Valley, NSW		69
Lenton Brae 'Southside' Chardonnay, Margaret River, WA	14	65
Sorrenberg Chardonnay, Beechworth, Vic		130

RED WINE

Punt Road Pinot Noir, Yarra Valley, Vic	13	62
Neudorf 'Tom's Block' Pinot Noir, Nelson, NZ		90
Mt Langi 'Cliff Edge' Shiraz, Grampians, Vic	14	66
Henschke 'Mount Edelstone' Shiraz, Eden Valley, SA		180
John Duval 'Plexus' GSM, Barossa Valley, SA		84
Cullen Cabernet/Merlot, Margaret River, WA		90
Penley estate 'Phoenix' Cabernet sauvignon, Coonawarra, SA	12.5	58

ROSE

Port Phillip Estate 'Sasso', Beechworth, Vic		55
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DESSERT WINE

Mount Horrocks 'Cordon Cut' Riesling, Clare Valley, SA	16	76
Two Hands 'Brilliant Disguise' Moscato - 500ml, Barossa Valley, SA		45

MR. HIVE KITCHEN & BAR IN-ROOM DINING WINE LIST



BOTTLES 375ML

CHAMPAGNE

Laurent-Perrier, Tours-sur-Marne, France	94
Pol Roger Brut, Epernay, France	90

WHITE WINE

Frankland Estate 'Isolation Ridge' Riesling, Frankland River, WA	42
Seresin Estate Sauvignon Blanc, Marlborough, NZ	38
TarraWarra Estate Reserve Chardonnay, Yarra Valley, Vic	59



RED WINE

Penfold's, St.Henri Shiraz, SA	120
Ata Rangi Crimson Pinot Noir, Martinborough, NZ	61
Wirra Wirra 'Church Block' (Cabernet, Shiraz, Merlot), McLaren Vale, SA	36
Shaw & Smith Shiraz, Adelaide Hills, SA	55

MR. HIVE KITCHEN & BAR IN ROOM DINING BEVERAGE LIST

SPIRITS

VODKA

Grey Goose	12.5
Smirnoff Red	7

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Bombay Sapphire	10
Tanqueray	7

BLENDED SCOTCH WHISKY

Johnnie Walker Black Label	10
Johnnie Walker Red Label	7

AMERICAN WHISKEY

Canadian Club	8
Jack Daniel's	8
Jim Beam	7

RUM

Bacardi Superior	7
Bundaberg OP	7

TEQUILA

Jose Cuervo Tradicional	7
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BRANDY

Rémy VSOP	15
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APERITIFS & LIQUEURS

Baileys	9.5
Cointreau	9.5
Frangelico	9.5
Kahlua	9.5
Malibu	9.5
Midori	9.5
Southern Comfort	9.5
Tia Maria	9.5

MR. HIVE KITCHEN & BAR IN ROOM DINING BEVERAGE LIST

AUSTRALIAN BEERS

Cascade Premium Lager	7.5
Cascade Premium Light	7.5
Crown Lager	7.5
Pure Blonde	7.5

IMPORTED BEERS

Asahi	8
Corona	8
Heineken	8
Stella Artois	8

SOFT DRINKS

Coke Zero	4.5
Coca-Cola	4.5
Diet Coke	4.5
Dry Ginger Ale	4.5
Lemonade	4.5
Soda Water	4.5
Tonic Water	4.5
Lemon Squash	4.5

JUICES

7.5	Selection of Australian organic chilled juices	9
7.5	<i>with a choice of either orange, pineapple, cranberry, tomato, ruby grapefruit or apple</i>	

WATER

8	Perrier (330ml)	5.5
8	San Pellegrino (750ml)	15
8	Acqua Panna	15