

OYSTER BAR



Natural

Lemon & Shallot vinegar

1/2 doz - \$30

doz - \$60

Hive Buttermilk Fried

Sriracha aioli

1/2 doz - \$36

doz - \$72

BAR SNACKS



Hive Fries- \$14

House made garlic aioli

Add gravy \$4

The Hive Works Wedges - \$24

Bacon, cheese, sour cream & sweet chilli

Pull Beef Brisket Nachos - \$28

Sour cream, tasty cheese, pico de Gallo salsa

PLATTER TIME



Hive Favourites Platter - \$79

Buttermilk fried chicken, sea salt pepper squid, sundried tomato arancini, pork belly bites, assorted dips & garnishes



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LITTLE ONES



Spaghetti Pasta Sugo Tomato & cheese - \$14

Mini Hot Dogs & Chips - \$14

Chicken Nuggets & Chips - \$14

Nuggets & Mini Hot Dog are served with chips, Hive salad, tomato sauce

Old School Sundaes - \$8

Choose either-Chocolate, berry or caramel with 100s & 1000s

Make it a Combo - \$20

Choose one "Little Ones" meal, drink & sundae

DESSERT TIME



Death By Chocolate - \$18 (can be made GF)

Brownie, dark chocolate ganache, smashed oreos & ice cream

Hive Apple Crumble- \$18

Vanilla ice cream, Honey crumble

Hive Affogato- \$22

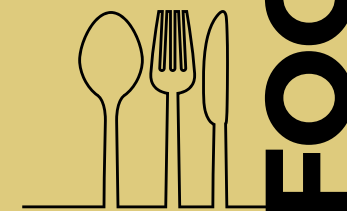
Vanilla bean ice cream, espresso shot, baileys liqueur, candied nuts

Homemade Cheese Cake Jars- \$19

Ask our staff for this week's flavour

BYO CAKE - \$2 PP

You are welcome to bring your own birthday cake . Service charge of \$2 per person.



FOOD MENU

SMALL PLATES



Toasted Ciabatta Bread - \$15 (V)

Whipped confit garlic butter

Sea Salt & Lemon Pepper Squid - \$24

Lime aioli

Jalapeno Poppers - \$18 (V)

House made three cheese stuffed

Sundried Tomato Parmesan Arancini- \$18 (V)

Truffle Aioli

Hive Fried Buttermilk Chicken - \$25

Pickles, sriracha aioli

Fresh Fish Kokoda - \$27(GF)

Coconut cream, chilli, coriander, lime, tortilla chips

Pork Belly Bites - \$25 (GF)

Honey & soy sticky coated, pickled ginger

Hive Vegan Cauliflower Bites - \$23 (V)

Gochujang, sticky soy, crispy shallots

Extra Aioli - \$2

(V) Vegetarian

(GF) Gluten Friendly



*Please inform our staff of any dietary requirements or food allergies you may have

*Please note all products are made on or have shared equipment with Gluten.

MAIN EVENT



Lemon & Thyme

Marinated Chicken Breast- \$39

Stuffed cream cheese, walnut, almond, creamy mash, veg with pesto & apple cider sauce

Pressed Pork Belly - \$39 (GF)

Agria garlic mash, vegetables, crispy crackling, apple sauce, pan jus

Mushroom Marsala Pappardelle - \$33

Rich Creamy mushroom sauce, soft herbs parmesan

Add Chicken - \$8

Add Bacon - \$4

Fish Of The Day - POA

Ask our friendly wait staff for today's delight

BURGERS

All burgers are served with seeded top brioche buns, Hive fries & aioli or can be naked!

Hive Braised Brisket Beef Burger - \$29

Tasty Cheese, gherkins, Hive Slaw

Hive Vegetarian Burger - \$28

Homemade spiced chickpea & cauliflower patty, leaf, slaw, cheese, gherkins, Tomato Relish & sriracha lemon yogurt

Hive Buttermilk Fried Chicken Burger - \$29

Hive slaw, salad leaf, gherkins, Tasty cheese, sriracha aioli

Add Streaky Bacon - \$4

Add Egg- \$3

Gluten Friendly Buns Add - \$3



THE GRILL



Sirloin Steak (280gm) - \$40(GF)

Seared & cooked to your liking, fries, salad Choose your sauce

Eye Fillet Steak (200gm) - \$41 (GF)

Seared & cooked to your liking, garlic mash, salad Choose your sauce

Sauces (choose one) extra sauce \$4

Mushroom & marsala

Red wine jus

Peppercorn

SALADS



Hive Caesar Salad - \$26

Cos lettuce, crispy bacon, garlic herb croutons, parmesan, Caesar dressing, anchovies & soft boiled egg

Add Buttermilk Fried Chicken - \$8

Teriyaki Marinated Beef Salad - \$30

Pickled ginger, Edamame Beans, lettuce, julienne Veg, Spicy Cashews, Sesame Dressing

Teriyaki Marinated Tofu Salad - \$28 (V)

Pickled ginger, Edamame Beans, lettuce, julienne Veg, Spicy Cashews, Sesame Dressing

SIDES



2 Fried Eggs \$6 (GF)

Hive Garden Salad \$10 (GF)

Summer Medley Vegetables \$10 (GF)

Garlic Mash \$10 (GF)