MELBOURNE CUP
NOV 3/2026 -12PM

BECROFT 2119 • BHIVE • ESTABLISHED 1991 • BHIVE •

SHARING ENTREE

PRAWN SKILLET SIMMERED IN COCONUT MILK AND MILD CHILLI, TOPPED WITH CRISPY SWEET POTATO (GF)
LAMB, POTATO AND HERB **EMPANADAS,** SPICY SALSA (GF)
MARINATED OLIVES (GF, V)
TURKISH **BREAD,** BALSAMIC/OLIVE OIL

YOUR CHOICE OF MAIN

SKIN-ON BARRAMUNDI (GF) IN GARLIC, LEMON AND HERBS, FRESH AVOCADO, TOMATO AND CAPER SALSA, SAFFRON SAUCE, CASSAVA CHIPS.

CHARGRILLED OCTOPUS & PRAWN SALAD (GF), ROCKET, CHERRY TOMATOES, CUCUMBER, OLIVES, SPANISH ONION AND CHICKPEAS, CHIMICHURRI DRIZZLE.

POTATO & SPINACH GNOCCHI (GF, V), ALMOND SAUCE, CHERRY TOMATOES, BASIL, AND PARMESAN

CHICKEN BREAST (GF), YELLOW CHILI SAUCE, OLIVES, FETA - SWEET POTATO CRISPS, BUTTER & GARLIC VEGETABLES

PORK BELLY (GF), CREAMY MASH POTATO, APPLE CHUTNEY, SPINACH, BEETROOT, PUMPKIN, AND FETA

YOUR CHOICE OF DESSERT

THREE MILK CAKE – A CLASSIC SOUTH AMERICAN, CARAMEL, COCONUT FLAKES, ICE CREAM
BHIVE WAFFLE, DULCE DE LECHE, COCONUT, VANILLA ICE CREAM
FLOURLESS **CHOCOLATE & ESPRESSO CAKE (GF)**, VANILLA ICE CREAM

V= vegetarian GF= gluten free GFR = gluten free by request (surcharge may apply)

THREE-COURSE MEAL
A GLASS OF FRENCHCHAMPAGNE ON ARRIVAL
$90PP

OPEN BAR
BIG SCREENS–SWEEPSTAKES
PATRON'S FASHION PARADE
BEST HAT & BEST DRESS