

SPECIAL MOTHER'S DAY LUNCH

SUNDAY MAY 12, 2019
3 COURSE MENU \$ 50PP

beehive
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Entree

Arancini balls (GF, V)

filled with piquillo peppers and mozzarella cheese

French chicken liver pate (GFR)

with toasted bread and orange confit

Mushroom tart(V)

with pear, rocket and parmesan cheese

Main

Ossobuco braised with vegetables (GF)

on saffron risotto and gremolata

Cordon blue chicken schnitzel

panko crumbed, stuffed with smoked ham and Jarlsberg cheese, battered chips and gravy

Crispy pork belly (GF)

with mashed potato, apple chutney and salad

Garlic and herb barramundi (GFR)

topped with olive, caper and tomato salsa, battered chips and fresh salad

Eggplant and haloumi ratatouille (GF, V)

with zucchini, olives and chickpeas cooked in a slightly spicy sauce
of peppers, onion tomato and fresh herbs

Chicken, corn and tarragon pie

with corn flecked rough puff pastry served with fresh salad

Fettuccine marinara

with prawn, calamari and barramundi in a spicy coconut seafood sauce

Asparagus fettuccine

with zucchini in a pesto creamy white wine sauce

Dessert

Orange citrus syrup cake (GF)

berry compote and vanilla bean ice cream

White chocolate and raspberry cheesecake

with vanilla whipped cream

Chocolate Brownie

Chocolate sauce and vanilla bean ice cream

Your hosts, Juan and Sonia, plus all the friendly helper bees

BOOKING REQUIRED – FULLY LICENSED – NO BYO EVENT