

CALL & COLLECT 0412 979 600



Classic Favourites

★ **COUNTRY FAMOUS (V)** – Two of our famous corn and veggie fritters served with marinated grilled tomato, homemade capsicum-and-tomato relish, and your choice of Guacamole | **18**, Bacon | **20** or Smoked Salmon | **22**

DOLLY (GF) – Our unique spiced lamb kofta skewers on a diced tomato, cucumber, olive and feta salad with hummus, crispy mix of Spanish onion and chickpeas | **25**

BARRA (GFR) – Pan fried barramundi fillet topped with olive, tomato and caper salsa served with beer battered hot chips and fresh salad | **26**

MACHO NACHO (GF) – Our own recipe of ground beef and spices, rich tomato salsa, melted mozzarella on a bed of corn chips topped with guacamole and sour-cream | **17** (V option without beef)

★ **CROQUETTES DE LA CASA** – Crab meat, prawn pieces, potato & herbs crunchy croquettes with homemade orange chili jam served with salad and toasted bread | **19**

TO SHARE

South American EMPANADAS (GF) crunchy corn flour pastry stuffed with lamb, potato and herbs served with spicy salsa
4 pcs | **14** additional | **3.50**

Italian **ARANCINI** balls (V, GF) stuffed with mozzarella cheese and piquillo peppers serve on home crafted capsicum jam
4 pcs | **14** additional | **3.50**

Aussie beer battered **HOT CHIPS** served with tomato, BBQ or lime mayo | **9**

Turkish **GARLIC BREAD** (4 pcs) | **6**

BUN MEALS

Served with hot chips or fresh salad. Go for both | **3**

THE TIMELESS (GFR) – Club sandwich on a Turkish bun with pieces of souvlaki style grilled chicken, crispy premium bacon, fresh tomato, cos lettuce, our homemade relish and lime mayo | **19**

THE CLUCK (GFR) – Crumbed chicken fillet on a seeded milk bun with guacamole, fresh tomato, cos lettuce and chipotle mayo | **19** Grilled option available

THE MOO – Our majestic burger with homemade beef patty, grilled pineapple, crispy bacon, cheese, tomato, lettuce and BBQ sauce on a seeded milk bun | **19**
Add another patty | **5** or an egg | **3**

THE BAA (GFR) – Topless burger with our unique spiced lamb mince patty, beetroot hummus, caramelised onion, grilled haloumi, crunchy cos lettuce, tzatziki, finished with rocket, tomato and cucumber salsa | **19**

THE EGYPTIAN (V, GFR) – Vegetarian patty (made of pumpkin, chickpea, brown rice, spices and herbs) served topless with beetroot hummus, caramelised onion, baby spinach, mint yogurt and topped with tomato, cucumber, rocket and lemon vinaigrette | **18**

FETTUCCINE OR CREPE (GFR) & SALAD

BUTTERFLY – Our famous tasty blend of chicken breast pieces and mushrooms, in a creamy porcini mushroom sauce | **22**

MEDITERRANEAN (V) – Red pepper, zucchini, baby spinach, kalamata olives and basil drizzled with chipotle capsicum sauce and crumbled feta cheese | **21** Add chorizo | **5**

COCKTAIL OF SEA CREATURES – Prawns, calamari, barramundi pieces and cherry tomatoes in our exceptional coconut seafood sauce with a hint of chilli | **26**

THE ITALIANISSIMO – Our own recipe of ground beef and spices with homemade rich tomato salsa to make the best bolognaise topped with parmesan cheese | **21**

ONLY AFTER 5.30PM PRIMAVERA (V) – Mushrooms, asparagus, baby spinach, cherry tomatoes and pesto in olive oil with a hint of chili | **21**
Add chicken | **5** or Add prawns | **7**

ONLY AFTER 5.30PM GOLDEN MARRIAGE – Lemon and garlic sauteed prawns combined with bacon strips in a light white wine creamy sauce topped with chives, parmesan cheese and rocket | **25**

ONLY AFTER 5.30PM ATLANTIC GLEE – A combination of pan-fried fresh asparagus, chives and creamy white wine sauce topped with flaked oven baked salmon fillet and parmesan | **29**

Mighty Greens

THE TOWER (V, GF) – A stack of grilled vegetables on a sweet potato base served with cherry tomatoes and grilled asparagus topped with rocket and mint yoghurt | **18**
ADD some sourdough or garlic bread | **2**

★ **EXOTIC BOLIVIAN (V,GF)** – Super bowl of warm quinoa, wilted spinach, roasted pumpkin, sautéed mushrooms, cherry tomatoes and mixed seeds trickled with smoky capsicum sauce.
Plain | **18**, Haloumi | **21**, Poached egg | **22**, Chicken | **23**

HOLY PATCH (GF) – A combination of grilled vegetables; green zucchini, red capsicum, roasted pumpkin, kalamata olives and feta cheese on mixed leaves with a touch of balsamic reduction.
Plain | **18**, Haloumi | **21**, Chicken | **23**

★ **Fantastic for anytime of the day**
V – Vegetarian
GF – Gluten Free
GFR – Gluten Free on Request (surcharge may apply)

Beehive Cafe Restaurant reserves the right to update menu at any time.

Fancy Dinners ONLY AFTER 5.30PM

CHICKEN BREAST FILLET (GF) rubbed with Cajun spices, covered by a house-made lightly smoked capsicum sauce, served with roasted sweet potato, almond, spinach and onion salad | **28**

PORK BELLY (GF) – crispy traditional German Pork Belly on a creamy mash potato, homemade apple chutney served with beetroot, pumpkin and feta salad | **29**

CARIBBEAN SEAFOOD RICE (GF) – Seasoned Caribbean style rice mixed with calamari, prawns, fish and crispy julienne vegetables with a touch of soy sauce and sesame oil | **26**

ATLANTIC SALMON (GF) – busted with citrus soy glazed on a quinoa, avocado, pumpkin, coriander, and rocket salad | **29**

SONIA'S FAVOURITE (GF) – Oven baked barramundi fillet covered with a tasty saffron red sauce served on a bed of stir fry vegetables complemented by house rice | **27**

The Waffles

Sugar & cinnamon Belgian waffle (or two) topped as you like
single | **8** double | **14**

STRAWBERRY & chocolate

BANANA & maple syrup

MIXED BERRY compote

Mapled glazed **WALNUTS** & caramel

★ The Pancakes (GFR)

A stack of two fluffy pancakes with your choice of topping

MIXED berry compote & ricotta | **14**

BANANA, strawberry and maple syrup | **12**

BUTTER and maple syrup | **10**

The Cakes & something else

LEMON tart served with berry coulis | **7**

CHOCOLATE brownie, strawberry and chocolate sauce | **7**

STICKY FIG & walnut pudding with caramel sauce | **7**

CHOCOLATE & espresso cake (GF) with berry coulis | **7**

ORANGE citrus syrup cake (GF) with berry compote | **7**

CHEF'S creation of the moment | **Ask us**