

beehive



est. 1991



-  Bookings & orders to collect 0412 979 600
-  beehivecafe.com.au
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-  beehivecaferestaurant

WE'RE
DELIGHTED
TO HAVE YOU

*Stay tuned for our
2021 Anniversary programme*

Sign up to our mailing list!

THE STARTING & SHARING AREA

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

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

CROQUETTES DE LA CASA – Crab meat, prawn pieces, potato & herbs crunchy croquettes with homemade orange chili jam 4 pcs | **16** additional | **4**

Homemade chicken liver **PATE** with Orange confit and crispy toasted bread **(GFR)** | **14**

BEEHIVE OLIVES a fine selection of house marinated black, green, and stuffed olives **(V, GF)** | **8**

Hand-cut fried **CASSAVA CHIPS** served with homemade tomato chunky salsa **(GF)** | **11**

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

Warm **CIABATTA** bread with herb butter | **4**

PRAWN SKILLET – served hot from the stove; prawns prepared in coconut milk and mild Peruvian chilli topped with crunchy sweet potato **(GF)** | **16**

MUSHROOMS AU GRATIN – Sautéed mushrooms in a gruyere & mozzarella cheese fondue | **15**

Spanish spicy **CHORIZO** and golden **POTATO** cooked in red wine and rich tomato sauce served in a sizzling skillet **(GF)** | **16**

THE GREEN SIDE

EXOTIC BOLIVIAN Super bowl of warm quinoa, wilted spinach, roasted pumpkin, sautéed mushrooms, cherry tomatoes and mixed seeds trickled with smoky capsicum sauce, topped with grilled haloumi cheese **(GF)** | **20**

HOLY PATCH A combination of grilled vegetables; green zucchini, red capsicum, roasted pumpkin, kalamata olives, maple glazed walnuts and feta cheese on mixed leaves with a touch of balsamic reduction **(V, GF)** | **20**

LA SEZIONE DELLE FETTUCCINE

BUTTERFLY – Our famous tasty blend of chicken and mushrooms, in a creamy porcini mushroom sauce with parmesan cheese | **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**

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**

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

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**

COCKTAIL OF SEA CREATURES – Prawns, calamari, barramundi, and cherry tomatoes cooked in our spectacular mild spicy coconut seafood sauce served with parmesan cheese | **26**

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**

If you would like a different approach, replace the pasta with a French crepe and salad (**GFR**)

THE CASUAL CORNER

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 CLUCK – Crumbed chicken fillet on a seeded milk bun with guacamole, fresh tomato, cos lettuce and chipotle mayo (**GFR**) | **19** Grilled option available Add bacon | **5**

THE BAA – 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 (**GFR**) | **19**

THE EGYPTIAN – 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 (**V, GFR**) | **18**

All our burgers are served with chips or salad. Both | +3

THE GROUND WING

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

SCOTCH FILLET (270gr) grilled to your liking brushed with chipotle honey glaze served with potato, mushroom and spinach salad **(GF)** | 38

LAMB KOFTAS authentic skewers of grilled Lebanese spiced meat on a Greek salad accompany by hummus, pan-fried chickpeas and onion drizzled with mint yogurt and dukkha **(GF)** | 25

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

BEEHIVE BARRA pan fried garlic and herb barramundi fillet topped with olive, tomato and caper salsa served with cassava chips **(GF)** | 26

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

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

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

THE AQUATIC WING

SEE OUR CHEF'S SPECIALS BOARD

V=vegetarian

GF=gluten free

GFR=gluten free on request (surcharge may apply)

BEE SINFUL

All our pancakes, crepes, waffles and cakes are served with whipped cream or vanilla ice-cream. You can have both | +2

THE WAFFLES

Sugar & cinnamon Belgian waffle (or two) topped as you like

STRAWBERRY & chocolate	single 10	double 16
BANANA & maple syrup	single 10	double 16
MIXED BERRY compote	single 10	double 16
MAPLED walnuts & caramel	single 10	double 16

Two thin freshly made French style crepes filled as you choose

POACHED PEAR, cognac-soaked raisins & caramel | 16

RICOTTA & mixed berries | 16

STRAWBERRY & chocolate | 14

Maple glazed **WALNUTS** & caramel | 13

NUTELLA & banana | 13

LEMON & sugar | 12

THE CREPES (GFR)

THE CAKES

LEMON tart served with berry coulis | 9

CHOCOLATE brownie, strawberry and chocolate sauce | 9

STICKY FIG & walnut pudding with caramel sauce | 9

CHOCOLATE & espresso cake (GF) with berry coulis | 9

ORANGE citrus syrup cake (GF) with berry compote | 9

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

AFFOGATO – Deconstructed drink consisting of a double shot of espresso coffee, vanilla ice cream and your choice of liquor (Frangelico, Kahlua or Baileys) | 13

ESPRESSO MARTINI – Shacked Kahlua, vodka and freshly made espresso coffee | 15

MUDSLIDE – a creamy texture cocktail made from rum, Irish cream liquor and espresso serve on ice | 15

BRAVE BULL – to be adventurous - Kahlua, tequila and hot espresso coffee on ice

BOTRITYS SEMILLON Cookoothama - Nugan Estate NSW 375ml | 38

THE BOOZY CORNER