


beehive



est. 1991



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

BEEHIVE CLASSICS

CROQUETTES DE LA CASA – Crab meat, prawn pieces, potato & herbs crunchy croquettes with homemade orange chili jam served with salad and toasted bread | **23**

COUNTRY FAMOUS (V) – Two of our famous corn and veggie fritters served with marinated grilled tomato, homemade capsicum-and-tomato relish, and your choice: Avocado | **21** Bacon | **22** or **Smoked Salmon** | **25**

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 | **20** (V option = chickpea)

MUSHROOM OMELETTE (V, GFR) – An open sautéed mushrooms and diced tomato omelette with homemade tomato salsa, melted mozzarella cheese and fresh spinach; served with toasted bread | **20**

South American **EMPANADAS (GF)** - crunchy corn flour pastry stuffed with lamb, potato and herbs served with spicy salsa. Four pcs | **18** additional | **4.5**

Beer battered **HOT POTATO CHIPS** | **10**

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

THE GREEN SIDE

EXOTIC BOLIVIAN (V, GF) - Super bowl of warm quinoa, fresh spinach, avocado pieces, sautéed mushrooms, cherry tomatoes and mixed seeds trickled with smoky capsicum sauce, topped with grilled haloumi cheese | **22**

HOLY PATCH (V, GF) - 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 | **21**

BLUE OCEAN (GF) – Lightly crumbed prawn and calamari salad, tomato wedges, avocado pieces, cos lettuce, Spanish onion and fennel drizzled with a mild spicy dressing | **26**

VEGIE FEAST (V, GF) – A plate of seasonal grilled and roasted vegetables, mint yogurt and crispy mix of chickpeas and onion on hummus | **23**

ADD: Chicken | **6**, Prawns | **8**, Haloumi | **5**, Slice of garlic bread | **2**, Slice of Sourdough | **2**

ALMIGHTY BURGERS

All our burgers are served with chips or salad. Both | +3
ORDER ANY OF THE BURGERS REGULAR, TOPLESS OR NAKED

THE MOO – Our majestic burger with homemade beef patty, pineapple, crispy bacon, cheese, tomato, lettuce, and BBQ sauce in a milk bun | **21**
Add another patty | 5, add egg | 3

THE NEW CLUCK (GFR) – Grilled chicken fillet, bacon rasher, mashed avocado, tomato, cos lettuce and chipotle mayo in Turkish bread | **22**

THE BAA (GFR) – Topless burger with our unique spiced lamb mince patty, caramelised onion, beetroot-hummus, grilled haloumi, crunchy cos lettuce, tzatziki, finished with rocket, tomato and cucumber salsa | **21**

THE NEMO (GFR) – Pan fried barramundi fillet, lettuce, pickle cucumber, caramelised onion, house salad and tartare sauce in a milk bun | **21**

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 a mix of tomato, cucumber, rocket, and lemon vinaigrette | **21**

FETTUCCINE or FRENCH CREPE AND SALAD (GFR)

The approach is up to you, choose any of the below combinations with fettuccine OR in a French crepe with salad

BUTTERFLY – Our famous tasty blend of chicken and mushrooms, in a creamy porcini mushroom sauce with parmesan cheese | **25**

MEDITERRANEAN (V) – Red pepper, zucchini, baby spinach, kalamata olives, basil drizzled with chipotle capsicum sauce and crumbled feta cheese | **23**
Add chicken | **6** or Add prawns | **8**

PRIMAVERA (V) – Mushrooms, asparagus, baby spinach, cherry tomatoes and pesto in olive oil with a hint of chili | **23**
Add chicken | **6** or Add prawns | **8**

THE ITALIANISSIMO – Our own recipe of ground beef, spices and homemade rich tomato salsa to make the best bolognese topped with parmesan | **23**

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 | **26**

COCKTAIL OF SEA CREATURES – Prawns, calamari, barramundi, and cherry tomatoes cooked in our spectacular mild spicy coconut seafood sauce served with parmesan cheese | **27**

CHEF'S SUGGESTION

LAMB KOFTAS (GF) - 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 | **26**

PORK BELLY (GF) – crispy traditional German Pork Belly on a creamy mash potato, homemade apple chutney served with beetroot, pumpkin, and feta salad | **30**

CHICKEN BREAST FILLET (GF) - rubbed with Cajun spices, covered by a house-made lightly smoked capsicum sauce served with roasted pumpkin, toasted almond, fresh spinach and sauteed onion salad topped with crispy sweet potato, | **30**

BEEHIVE BARRA (GFR-chips) - pan fried garlic and herb barramundi fillet topped with olive, tomato and caper salsa served with beer battered potato chips and fresh salad | **26**

**JOIN US FOR DINNER
WEDNESDAY TO SATURDAY
FROM 5.30PM**

SEE OUR MENU FOR MORE AND DIFFERENT OPTIONS

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

THE CAKES AND SOMETHING ELSE

LEMON tart served with berry coulis | **10**

CHOCOLATE brownie, strawberry and chocolate sauce | **10**

STICKY FIG & walnut pudding with caramel sauce | **10**

CHOCOLATE & espresso cake (GF) with berry coulis | **10**

ORANGE citrus syrup cake (GF) with berry compote | **10**

CHEF'S creation of the moment | Ask us

SCONES – baked daily (2 per serve) Plain with house crafted jam & cream | **8** Fruity creation of the day | **10**

PORTUGUESE TART with cream | **7**

FRIAND served with cream | **6**

FRUIT LOAVES – banana & blueberry or raspberry & pear | **6**

THE CREPES (GFR)

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**

MAPLED walnuts & caramel | **13**

NUTELLA & banana | **13**

LEMON & sugar | **12**

THE PANCAKES (GFR)

A stack of two fluffy pancakes with your choice of topping

MIXED berry compote & ricotta | **16**

BANANA, strawberry and maple syrup | **14**

BUTTER and maple syrup | **12**

Go **CANADIAN** add some bacon | **5**

THE BOOZY CORNER

AFFOGATO - Deconstructed drink consisting of a double shot of espresso coffee, vanilla ice cream and your choice of liquor (Frangelico, Kahlua, Baileys) | **15**

ESPRESSO MARTINI - Shake cocktail of vodka, kahlua and freshly made espresso coffee | **16**

MUDSLIDE - A creamy texture cocktail made from rum, Irish cream liquor and espresso served on ice | **16**

BRAVE BULL - For those adventurous. A mix of Tequila, coffee liquor, freshly made espresso coffee and a touch of chili | **16**

BOTRITYS SEMILLON Cookoothama Nugan Estate NSW - Dessert wine Bottle of 375 ml | **40** Glass of 75 ml | **11**