

# beehive

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est. 1991



-  Bookings & orders to collect 0412 979 600
-  [beehivecafe.com.au](http://beehivecafe.com.au)
-  @beehiveatbeecroft
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## THE STARTING AREA – TAPAS & SHARING

**BEEHIVE OLIVES (V, GF)** – House selection of marinated black, green, and stuffed olives | **9**

South American **EMPANADAS (GF)** - crunchy corn flour pastry stuffed with lamb, potato and herbs served with spicy salsa. Four pcs | **16** additional | **4**

Italian **ARANCINI (V, GF)** balls stuffed with mozzarella cheese and piquillo peppers topped with home crafted capsicum jam. Four pcs | **16** additional | **4**

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

**TERRINE DE CAMPAGNE (GFR- bread)** - rustic pate of finely ground meats and spices. Served with apple chutney, pickles, and crispy toasted bread | **18**

**PRAWN SKILLET (only dinner) (GFR- bread)** – served hot from the stove; prawns prepared in coconut milk and mild Peruvian chilli topped with crunchy sweet potato | **18**

**CASSAVA CHIPS (only dinner) (GFR)** – Hand cut and deep fried served with avocado dip | **12**

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 | **20**

**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 | **25**

**VEGIE FEAST (V, GF)** – A plate of seasonal grilled and roasted vegetables, mint yogurt and crispy mix of chickpeas and onion on hummus | **20**

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

## THE CASUAL CORNER

**THE MOO** – Our majestic burger with homemade beef patty, beetroot, crispy bacon, cheese, tomato, lettuce, and BBQ sauce on a milk bun | **20**

**Add** another patty | **5**, **add** egg | **3**

**THE NEMO (GFR)** – Pan fried barramundi fillet, lettuce, pickle cucumber, caramelised onion and tartare sauce | **20**

**THE CLUCK (GFR)** – Crumbed chicken fillet on a milk bun with mashed avocado, capsicum jam, cos lettuce and house lime mayo | **20** Grilled option available  
**Add** bacon | **5**

**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 | **20**

**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 a mix of tomato, cucumber, rocket, and lemon vinaigrette | **20**

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

**ORDER ANY OF THE BURGERS REGULAR, TOPLESS OR NAKED**

## LA SEZIONE DELLE FETTUCCINE & SECTION DE CRÊPES (GFR)

*The approach is up to you, choose any of the below combinations with fettuccine OR with a French crepe and salad (GFR)*

**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 | **25**

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

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

### THE GROUND WING

**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 (only dinner) (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**

**SCOTCH FILLET (250gr) (only dinner) (GF)** - grilled to your liking brushed with chipotle honey glaze on a bed of potato, mushroom and spinach | **39**

**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**

**ATLANTIC SALMON (GF)** – coated with citrus soy glazed on a quinoa, avocado, pumpkin, coriander, and rocket salad | **30**

**CARIBBEAN SEAFOOD RICE (only dinner) (GF)** – Seasoned Caribbean style rice mixed with calamari, prawns, fish and crispy julienne vegetables with a touch of soy sauce and sesame oil | **29**

**CAPTAIN JACK (only dinner) (GF)** - Oven baked (catch of the day) skin-on fish fillet, shaved zucchini, gourmet tomatoes, and basil on a tasty saffron red sauce | **34**

### THE AQUATIC WING

## 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

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

### THE CAKES AND SOMETHING ELSE

- 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
- SCONES** – baked daily (2 per serve) Plain with house crafted jam & cream | 7 Fruity creation of the day | 9
- GOURMET DELUXE MUFFINS** – assorted flavours | 6
- FRIAND** served with cream | 5
- 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 | 11
- 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) | 14
- ESPRESSO MARTINI** - Shake cocktail of vodka, kahlua and freshly made espresso coffee | 15
- MUDSLIDE** - A creamy texture cocktail made from rum, Irish cream liquor and espresso served on ice | 15
- BRAVE BULL** - For those adventurous. A mix of Tequila, coffee liquor, freshly made espresso coffee and a touch of chili | 15
- BOTRITYS SEMILLON** Cookoothama Nugan Estate NSW - Dessert wine Bottle of 375 ml | 38 Glass of 75 ml | 10