

# beehive

---



est. 1991



-  Bookings & orders to collect 0412 979 600
-  [beehivecafe.com.au](http://beehivecafe.com.au)
-  @beehiveatbeecroft
-  beehivecaferestaurant

## THE STARTING AREA – TAPAS & SHARING

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

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

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

**CROQUETTES DE LA CASA** – Crab meat, prawn pieces, potato & herbs crunchy croquettes with homemade orange chili jam Four pcs | 18 additional | 4.5

**FIESTA PLATE (GF)** – Fresh watermelon, Spanish chorizo and haloumi grilled with lemon and herbs drizzled with balsamic reduction | 22

**PRAWN SKILLET (GF)** - served hot from the stove; prawns prepared in coconut milk and mild Peruvian chilli topped with crunchy sweet potato | 18 Add toasted bread | 2

**MUSHROOM FONDUE (GF,V)** – A mini casserole of mushrooms pieces and melted cheeses finished au gratin| 18 Add toasted bread | 2

**CASSAVA CHIPS (GF,V)** – Hand cut and deep fried served with tomato salsa | 12

Beer battered **HOT POTATO CHIPS** | 10

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

## FETTUCCHINE or FRENCH CREPE (GFR) and salad

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

**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 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, Sourdough | 2

**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 (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**

**BOUILLABAISSSE (GFR)** – The traditional French seafood stew with our chef's South American magic twist | **35**

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

**SONIA'S DELIGHT (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**

**LET US TAKE CARE OF IT...**

**A DELICIOUS COMBINATION (GFR)**

South American Empanadas  
Mushroom fondue  
Butterfly fettuccine – Crepe if any GF  
Pork belly  
Caribbean seafood rice  
Chef's dessert

**Minimum 4 people | 55 pp**

Everyone at the table will have the degustation except children under 10yo and vegetarian patrons who will order their own meals

**A SEAFOOD FEAST (GFR)**

Croquettes de la casa  
Prawn skillet  
Cocktail of the sea fettuccine – Crepe if any GF  
Sonia's delight  
Blue ocean salad  
Chef's dessert

**Minimum 4 people | 60 pp**

Everyone at the table will have the degustation except children under 10yo and vegetarian patrons who will order their own meals

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

### 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

**PORTUGUESE TART** with cream | **7**

**FRIAND** served with cream | **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**

## 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**