

THE STARTING AREA – TAPAS & SHARING

BEEHIVE OLIVES (V, GF) – House selection of marinated black, green, and stuffed olives | **10**

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 | **20** additional | **5**

CROQUETTES DE LA CASA – Crab meat, prawn pieces, potato & herbs crunchy croquettes with homemade orange chili jam Four pcs | **20** additional | **5**

ARANCINI BALLS (V, GFR) – stuffed with piquillo peppers and mozzarella cheese, topped with campsicum jam | **20** Additional | **5**

FIESTA PLATE (GF) – Fresh watermelon, Spanish chorizo and haloumi grilled with lemon and herbs drizzled with balsamic reduction | **24**

CHARGRILLED VEGGIES (V, GF) – A plate of seasonal grilled and roasted vegetables, mint yogurt and crispy mix of chickpeas and onion on hummus | **28**

PRAWN SKILLET (GF) - served hot from the stove; prawns prepared in coconut milk and mild Peruvian chilli topped with crunchy sweet potato | **20**
Add toasted bread | **3**

MUSHROOM FONDUE (GF,V) – A mini casserole of mushrooms pieces and melted cheeses finished au gratin| **20** Add toasted bread | **3**

CHORIZO & POTATO (GF) – traditional Spanish style in a red wine and spicy tomato salsa | **20**
Add toasted bread | **3**

BELGIAN STYLE MUSSELS (GFR) – in a creamy broth, bacon, apple cider and parsley; served with garlic bread | **29**
Add a side of French fries | **6**

CASSAVA CHIPS (GF,V) – Hand cut and deep fried served with tomato salsa | **13**

Beer battered **HOT POTATO CHIPS** | **12**

Turkish **GARLIC BREAD** (4 pcs) | **8**

Turkish **BREAD** with balsamic/olive oil | **6** full – **3** half

FETTUCCHINE or FRENCH CREPE (GFR) and salad

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 | **27**

MEDITERRANEAN (V) – Red pepper, zucchini, baby spinach, kalamata olives, basil drizzled with chipotle capsicum sauce and crumbled feta cheese | **25**
Add chicken | **7** or Add prawns | **9**

PRIMAVERA (V) – Mushrooms, asparagus, baby spinach, cherry tomatoes and pesto in olive oil with a hint of chili | **25**
Add chicken | **7** or Add prawns | **9**

THE ITALIANISSIMO – Our own recipe of ground beef, spices and homemade rich tomato salsa to make the best bolognaise topped with parmesan | **25**

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 | **28**

COCKTAIL OF SEA CREATURES – Prawns, calamari, barramundi, and cherry tomatoes cooked in our spectacular mild spicy coconut seafood sauce served with parmesan cheese | **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 | **28**

PORK BELLY (GF) – crispy traditional German Pork Belly on a creamy mash potato, homemade apple chutney served with beetroot, pumpkin, and feta salad | **32**

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, | **32**

VEGETARIAN LASAGNE (V, GFR) – Pastaless layers of chargrilled vegetables with homemade tomato sauce, pesto and mozzarella. Served with warm bread | **25**

BOUILLABAISSSE (GFR) – The traditional French seafood stew with our chef's South American magic twist | **36**

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 | **29**

ATLANTIC SALMON (GF) – coated with citrus soy glazed on a quinoa, avocado, pumpkin, coriander, and rocket salad | **33**

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 | **30**

RAINBOW TROUT (GF) – covered in a creamy almond sauce served with coriander rice and grilled vegetables | **36**

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**

**THE
AQUATIC
WING**

LET US TAKE CARE OF IT...

A DELICIOUS COMBINATION (GFR)

South American Empanadas
Mushroom fondue
Butterfly fettucine
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
Beehive Barra
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

STRAWBERRY & chocolate	single 12 double 18
BANANA & maple syrup	single 12 double 18
MIXED BERRY compote	single 12 double 18
MAPLED walnuts & caramel	single 12 double 18

THE CAKES AND SOMETHING ELSE

- LEMON** tart served with berry coulis | 12
- CHOCOLATE** brownie, strawberry and chocolate sauce | 12
- STICKY FIG** & walnut pudding with caramel sauce | 12
- CHOCOLATE** & espresso cake (GF) with berry coulis | 12
- ORANGE** citrus syrup cake (GF) with berry compote | 12
- CHEF'S** creation of the moment | Ask us
- SCONES** – baked daily (2 per serve) Plain with house crafted jam & cream | 9 Fruity creation of the day | 11
- PORTUGUESE TART** with cream | 8
- FRIAND** served with cream | 7
- FRUIT LOAVES** – banana & blueberry or raspberry & pear | 7

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 | 15
- MAPLED** walnuts & caramel | 15
- NUTELLA** & banana | 14
- LEMON** & sugar | 13

THE PANCAKES (GFR)

A stack of two fluffy pancakes with your choice of topping

- MIXED** berry compote & ricotta | 16
- BANANA**, strawberry and maple syrup | 16
- BUTTER** and maple syrup | 14
- Go **CANADIAN** add some bacon | 6

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) | 16
- ESPRESSO MARTINI** - Shake cocktail of vodka, kahlua and freshly made espresso coffee | 18
- MUDSLIDE** - A creamy texture cocktail made from rum, Irish cream liquor and espresso served on ice | 18
- BRAVE BULL** - For those adventurous. A mix of Tequila, coffee liquor, freshly made espresso coffee and a touch of chili | 18
- BOTRITYS SEMILLON** Cookoothera Nugan Estate NSW - Dessert wine Bottle of 375 ml | 44 Glass of 75 ml | 12