

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 | **26**

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 | **23** Bacon | **25** or **Smoked Salmon** | **28**

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 | **22**
(V option = chickpea)

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

South American **EMPANADAS (GF)** - crunchy corn flour pastry stuffed with lamb, potato and herbs served with spicy salsa. Four pcs | **20** additional | **5**

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

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

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 | **25**

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 | **24**

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 | **28**

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

ADD: Chicken | **7**, Prawns | **9**, Haloumi | **6**,
Slice of garlic bread | **3**, Slice of Sourdough | **3**

ALMIGHTY BURGERS

All our burgers are served with chips or salad. Both | +4
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 | **24**
Add another patty | 6, add egg | 4

THE NEW CLUCK (GFR) – Grilled chicken fillet, bacon rasher, mashed avocado, tomato, cos lettuce and chipotle mayo in Turkish bread | **24**

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 | **24**

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 | **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 bolognese 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**

CHEF'S SUGGESTION

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**

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**

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**

VEGETARIAN LASAGNE (V, GFR) – Pastaless layers of chargrilled vegetables with homemade tomato sauce, pesto and mozzarella. Served with warm bread | **29**

JOIN US FOR DINNER
WED TO SAT 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 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 Cookoothama Nugan Estate NSW - Dessert wine Bottle of 375 ml | 44 Glass of 75 ml | 12