



beehive

beecroft



est. 1991

Bookings 9980 7853

beehivecafe.com.au

 **@beehiveatbeecroft**

 **beehivecaferestaurant**

Fully licensed – Visa, Mastercard, American Express accepted – One bill per table



11:30am – 2.30pm

IT'S LUNCHTIME

Bee Delighted!



STARTING BITES

Italian **ARANCINI** balls (**V, GF**) stuffed with mozzarella cheese and piquillo peppers serve on home crafted capsicum jam 2 pcs | **9** 4 pcs | **16**

South-American **EMPANADAS** (**GF**) crunchy corn flour pastry stuffed with lamb, potato and herbs served with spicy salsa 2 pcs | **8** 4 pcs | **14**

Aussie beer battered **HOT CHIPS** served with tomato, BBQ or lime mayo | **10**

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

CLASSIC FAVOURITES

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 | **15** (**V option** without beef)

I'LL HAVE THE OMELETTE (**V, GFR**) – An open omelette with homemade tomato salsa, sautéed mushrooms, diced tomato, melted mozzarella cheese and baby spinach served with toasted bread | **18**

COUNTRY FAMOUS (**V**) – Two of our famous corn and veggie fritters served with marinated grilled tomato, homemade capsicum-and-tomato relish and your choice of Guacamole | **18**, Bacon | **20** or Smoked Salmon | **22**

CROQUETTES DE LA CASA – Crab meat, prawn pieces, potato & herbs crunchy croquettes topped with homemade orange chili jam served with salad and toasted bread | **19**

HALOUMI DELIGHT (**V, GFR**) – Grilled haloumi cheese on toasted sourdough topped with pesto, smashed avocado, cherry tomatoes, rocket and a touch of balsamic reduction | **18** Add an egg | **3** or two | **5**

NORWEGIAN GLEE (**GFR**) – Zucchini, ricotta and chive blini topped with smoked salmon, fresh baby spinach, grilled asparagus, cucumber sticks, sour cream and a sprinkle of dukkha | **21** Add an egg | **3** or two | **5**

BUN MEALS

THE TIMELESS (**GFR**) – Our new club sandwich on a Turkish bun with pieces of souvlaki style grilled chicken, crispy premium bacon, fresh tomato, cos lettuce, our homemade relish and lime mayo | **19**

THE MOO – Our majestic burger with homemade beef patty, grilled pineapple, crispy bacon, cheese, tomato slices, lettuce and BBQ sauce on a toasted bun | **19** Add another patty | **5** or an egg | **3**

THE CLUCK (**GFR**) – Crumbed chicken fillet on a brioche bun with guacamole, fresh tomato, cos lettuce and chipotle mayo | **19** Grilled option (**GF**) available

THE BAA (**GFR**) – Topless burger with our unique spiced lamb mince patty, beetroot hummus, caramelised onion, grilled haloumi, crunchy cos lettuce, tzatziki, finished with rocket, tomato and cucumber salsa | **19**

THE EGYPTIAN (**V, GFR**) – Our unrivalled 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 tomato, cucumber, rocket and lemon vinaigrette | **18**

Our bun meals are served with hot chips or fresh salad. Go for both | 3



SOPHISTICATEDLY GREEN

THE TOWER (V, GF) – A stack of grilled vegetables on a sweet potato base served with cherry tomatoes and grilled asparagus topped with rocket and mint yoghurt | **18** **ADD** some sourdough or garlic bread | **2**

EXOTIC BOLIVIAN (V,GF) – Super bowl of warm quinoa, wilted spinach, roasted pumpkin, sauteed mushrooms, cherry tomatoes and mixed seeds trickled with smoky capsicum sauce. Plain | **16**, Poached eggs | **20**, Haloumi | **20**, Chicken | **22**

BLUE MOON (GF) – A salad made of grilled haloumi, fennel, pear slices, cos lettuce and maple roasted walnuts drizzled with blue cheese sauce and crispy bacon | **20**

HOLY PATCH (GF) – A combination of grilled vegetables; green zucchini, red capsicum, roasted pumpkin, kalamata olives and feta cheese on mixed leaves with a touch of balsamic reduction. Have it Plain | **17**, Haloumi | **20**, Chicken | **22**

FETTUCCINE OR CREPE (GFR) & SALAD

CHOOK & MUSHIES – A tasty blend of chicken, mushrooms, red capsicum and spinach on a creamy basil pesto sauce finished with parmesan cheese | **22**

MEDITERRANEAN – Spicy Spanish chorizo, red pepper, zucchini, baby spinach, kalamata olives and basil drizzled with chipotle capsicum sauce and crumbled feta cheese | **22** (V = no chorizo)

COCKTAIL OF SEA CREATURES – Prawns, calamari, barramundi pieces and cherry tomatoes in our exceptional spicy coconut seafood sauce | **26**

THE ITALIANISSIMO – Our own recipe of ground beef and spices with homemade rich tomato salsa to make the best bolognaise topped with shaved parmesan cheese | **21**

CHEF'S SPECIALTIES

PORKY (GF) – A juicy marinated grilled pork fillet served with sweet potato, rosemary jus and today's roasted veggies | **25**

BARRA (GFR) – Pan fried and oven finished barramundi fillet topped with olive, tomato and caper salsa served with beer battered hot chips and fresh salad | **25**

DOLLY (GF) – Our unique spiced lamb kofta skewers on a diced tomato, cucumber, olive and feta salad with hummus, crispy mix of Spanish onion and chickpeas plus toasted bread | **23**

SIDES

Smoked salmon | **7**; Chicken | **6**; Hash brown, pineapple, slice of toast | **2 each**; Two eggs, smashed avocado, haloumi, bacon, chorizo | **5 each**; Grilled tomato, mushrooms, wilted spinach, marinated feta, hot chips, side salad | **4 each**

ALL DAY

ANY TIME

Bee sinful!



All our pancakes, crepes, waffles and cakes are served with whipped cream or vanilla ice-cream.

You can have both | +2

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 CAKES

Sonia's patisserie at its best

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

SONIA'S creation of the moment | [Check our display](#)

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

Mixed berry **FRIAND** served with cream | 5

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

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

MAPLE walnuts & caramel single | 10 double | 16

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

MAPLE walnuts & caramel | 13

NUTELLA & banana | 13

LEMON & sugar | 11

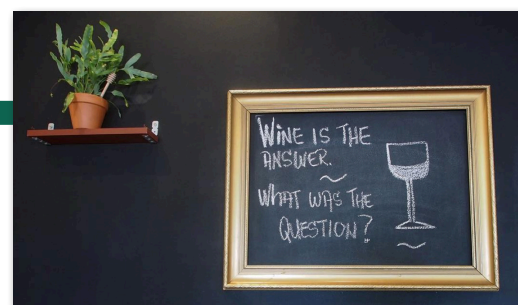
DID YOU KNOW?

We are open every
FRIDAY NIGHT FOR DINNER

From 5.30pm our chefs are ready to thrill your palettes with dishes to share or enjoy individually. Entrees, mains and desserts covered!

Fully licensed wine and whisky bar with a range of options - Beer, wine, whisky, spirits, cocktails

Book at beehivecafe.com.au



You can enjoy
REGULAR COFFEE FOR \$2.90
with our **Coffee Lovers Card**

Ask your wait staff for more information and buy yours in store today!