

CELEBRATE

***VALENTINE'S DAY @ the***



ON FRIDAY FEBRUARY 15/2019

**A 5 COURSE SHARING MENU + A GLASS OF CHAMPAGNE EACH**

***START WITH***

**FRENCH PATE** – house made chicken liver pate, our orange confit and toasted bread (GFR)

OR

**Crab, prawn, potato and herb CROQUETTES** served with orange and chili jam

***FOLLOWED BY***

**MUSHROOMS** sautéed and “au gratin” in a **GRUYERE** cheese fondue

OR

**CHORIZO & POTATO** cooked in red wine and tomato salsa (GFR)

***CONTINUE WITH***

**WARM QUINOA SALAD** – roasted pumpkin, sautéed mushrooms, baby spinach, grilled cherry tomatoes drizzled with smoked capsicum sauce and mix seeds (V, GF)

OR

**Mediterranean FETTUCCINE** with Spanish hot chorizo, Kalamata olives, roasted capsicum, feta cheese, spinach and pesto drizzled with smoked capsicum sauce

***AFTER THAT***

**CHICKEN BREAST FILLET** stuffed with pancetta, piquillo pepper and spinach, asparagus sauce and pumpkin risotto (GF)

OR

**PORK BELLY** – crispy German style pork belly served with our unique spiced apple chutney and mashed potato (GF)

***AND A SWEET END***

**BELGIAN WAFFLES** with strawberries, chocolate and vanilla ice cream

OR

Poached pear & soaked brandy raisin **FRENCH CREPES** with vanilla ice cream (GFR)

Just \$50pp

**BOOK NOW!!**

Call 99807853 or go online [beehivecafe.com.au](http://beehivecafe.com.au)