

*Beehive*

— est. 1855 —





# WELCOME!

HERE AT THE **BEEHIVE** WE ARE DRIVEN BY A STRONG PASSION FOR TRADITION AND HISTORY, AND WE STRIVE TO MAINTAIN GOOD OLD-FASHIONED HOSPITALITY.

Our delectable menu items are sourced from the highest quality of local and international produce, and paired with the finest wines that Australia, and the world, have to offer.

Our menu is (almost) entirely **gluten free!** Please let your waiter know if you have any other allergies.

# FUNCTIONS

ARE YOU LOOKING TO HOLD A BIRTHDAY, LUNCHEON, CORPORATE OR SOCIAL EVENT?

We have a range of spaces available for use, and different function packages to suit you and your guests. Put your mind at ease knowing we have a professional team devoted to helping you create a memorable experience for your event.

Give us a call to discuss your options!  
9853 6638

 @thebeehivehotel

 facebook.com/thebeehivehotel

9853 6638 . celebrate@beehivehotel.com.au . 84 Barkers Road, Hawthorn

# STARTERS

HOUSE NUTS	6
Mixed nuts spiced with paprika & chilli	
WOODFIRED OLIVES	14
Marinated in rosemary, lemon & chilli	
ARANCINI	MP
See specials board for todays' flavours	
CROQUETTES	MP
See specials board for todays' flavours	
KFC	14
Korean fried chicken, summer slaw, shallots	
DUCK CHIPOLATAS	13
Sizzling wood-fired oven-baked chipolatas with house relish	
GRILLED HALOUMI	15
Lemon, rocket	
PATE	16
Chicken liver, cognac & pepper parfait, cornichon, gluten free bread	

SHARING SOME STARTERS, OR HAVING ENTREES FOR MAINS?  
OUR WAIT STAFF CAN HELP YOU CHOOSE THE RIGHT AMOUNT!

# SEAFOOD STARTERS

NATURAL OYSTERS	18/34
Pacific oysters, shucked to order, mignonette	
KILPATRICK OYSTERS	20/40
Pacific oysters, Kilpatrick broth, smoked bacon	
SEAFOOD CEVICHE	20
Seafood salsa; tomato, cucumber, lime, pommegranate, croutons, coriander	
SALT & PEPPER CALAMARI	16
Shallot, chilli, coriander, garlic, nuoc chum	
GARLIC PRAWNS	16/29
Creamy garlic & chilli sauce, served with crusty bread	

# SALADS

FREEKAH SALAD (V) (VO)	22
Seasonal green veg, butternut pumpkin, red onion, ricotta, mint	
WARM CHICKEN CAESAR SALAD (GFO)	25
Cos, Kaiser, crutons, white anchovy dressing, parmesan, egg, chargrilled chicken	
BLUE CHEESE SALAD	24
Walnuts, blue cheese, roquette, witlof, pear & balsamic glaze	
PORK BELLY SALAD	26
Crispy pork belly, baby spinach, fennel, coriander, apple cider vinaigrette, grilled pineapple	

# FROM THE GRILL

PORTERHOUSE 250G	28
Victorian High Country, Grass-fed	
RIB EYE 450G	44
Victorian High Country, Grass-fed	
SAUCES	
Green garlic & tarragon butter, Red wine jus, Pepper jus, Mushroom sauce, Mustard	

ALL OF OUR STEAKS ARE SERVED WITH TRIPLE COOKED FAT CHIPS, GARDEN SALAD & YOUR CHOICE OF SAUCE

# PUB CLASSICS

CHEF'S PIE OF THE DAY (NGF) 20

Served with fries, salad, and a side of gravy

WAGYU BEEF BURGER (GFO) 22

Bacon, tomato, cheese, lettuce, beetroot relish and aioli,

Turkish bun

\* Vegetarian option - Grilled haloumi burger

FISH AND CHIPS 24

Gluten free beer-battered fillets, French fries, mixed leaf salad,  
house tartare, lemon

PORK BELLY 26

Cinnamon and fennel braised pork belly with rosemary kipfler  
potatoes, pineapple & bok choy

PARMIGIANA 3 WAYS (VO) 24 / 28 / 22

Chicken, Milk-fed Veal or Eggplant, ham off the bone, mozzarella,  
fior di latte, parmesan gremolata crumb, basil sugo, fries, salad

PAN-FRIED BARRAMUNDI 32

Confit tomato salad, Spanish onion, fennel, buffalo mozzarella

BRISKET 32

Slow cooked beef brisket with parsnip mash, sauteed baby  
onions, leek, greens

# PASTA

HAND-MADE PAN-SEARED GNOCCHI (V) (GF) 26

Green vegetables, hazelnut gremolata, parmesan, micro herb

HAND-MADE PAN-SEARED GNOCCHI RAGU (GF) 28

Chefs' slow cooked ragu of the week

SEAFOOD MARINARA (NGF) 29

Selection of seafood in an olive oil, white wine based linguini,  
with chilli, spinach, lemon oil

# SIDES

FRENCH FRIES

Herb aioli

HOUSE SALAD

Mixed leaves, vinaigrette

SEASONAL GREENS

Steamed, almonds and butter

PARSNIP MASH

Creamy parsnip puree, confit garlic

PARMESAN ROQUETTE SALAD

Roquette, witlof, walnuts, apple

HOUSE POTATO CRISPS

Garlic aioli

ROAST KIPFLER POTATOES

Rosemary salt

ALL SIDES \$8



# PIZZA

FOCCACIA (V)	9
Rosemary & sea salt or organic garlic oil	
MARGHERITA (V)	16
Fior di latte, pomodoro, basil. * Add buffalo mozzarella \$6	
PORCINI (V)	18
Porcini & marinated mushrooms, fior di latte, rocket, truffle oil	
BELISIMA (V)	20
Pumpkin, capsicum, potato, eggplant, fior di latte, rocket, fetta	
CAPRICCIOSA	22
Smoked ham, mushroom, artichoke, pomodoro, olive, fior di latte	
CHICKEN & MUSHROOM	22
Chicken, fior di latte, pomodoro, mushrooms, parmesan	
SOPRESSA	20
Hot salami, fior di latte, pomodoro, parmesan, chilli, olives, basil	
TROPICAL	20
Ham, pineapple, fior di latte, pomodoro	
PROSCIUTTO	22
Fresh prosciutto, fior di latte, pomodoro, rocket, parmesan	
LAMB	23
Braised lamb, pomodoro, spinach, feta, tomato, tzatsiki, onion	
GARLIC CHILLI PRAWN	24
Garlic prawns, lemon ricotta, chilli, garlic, pesto, rocket	
GLUTEN FREE BASES	4

# DESSERT

CARAMEL CHOCOLATE TART (NGF)	12
Short crust pastry filled with caramel & chocolate ganache, Cointreau cream & berries	
STICKY DATE PUDDING	12
Classic hot pudding, butterscotch, vanilla bean ice cream	
TIRA MISU (NGF)	14
Drunken sponge, mascarpone, espresso	
JAFFA	14
Dark chocolate mousse, mango sorbet, orange citrus curd	

# CHEESE

VINTAGE CHEDDAR
Somerset UK, Barbers 1833 Reserve, sharp, crumbly & creamy
TALLEGIO
Milan Italy, Semi-soft washed rind, funky aroma but fruity & mild taste
CAMEMBERT
Milawa VIC, Velvety & smooth soft cheese, very mild & creamy
GORGONZOLA
Como Italy, Soft & crumbly blue cheese with salty finish

SERVED WITH QUINCE PASTE & FIGS CHOICE OF 3 \$29

# FOR THE KIDS

THICKSHAKE	6
Chocolate, vanilla or mixed berry with lashings of ice cream	
CHICKEN PARMIGIANA	13
Crumbed chicken breast, basil sugo, mozzarella, fries & salad	
FISH & CHIPS	13
Gluten free beer battered fish fillets, chips, salad & lemon	
BURGERS & CHIPS	13
2 mini beef burgers with lettuce, cheese, tomato sauce & fries	
CALAMARI & CHIPS	13
Flash fried calamari with chips & salad	
LINGUINE NAPOLI	13
Linguine with house-made traditional napoli sauce	
MARGHERITA PIZZA (GFO)	13
Pomodoro, fior di latte	
TROPICAL PIZZA (GFO)	13
Ham, pineapple, fior di latte, pomodoro	
CHICKEN NUGGETS & CHIPS	13
Tempura battered chicken breast nuggets with chips & salad	

# KIDS MEAL DEAL

CHOOSE A DRINK, A MAIN AND A SUNDAE FOR \$15

## DRINKS

Lemonade, raspberry lemonade, solo, lemon lime & bitters, coke

Apple, orange, pineapple or cranberry juice

## MAINS

Chicken Parmigiana

Fish & Chips

Burgers & Chips

Calamari & Chips

Pasta Napoli

Margherita Pizza (GF0)

Tropical Pizza (GF0)

Chicken Nuggets & Chips

## SUNDAE

Vanilla bean ice cream with berry or chocolate sauce

# WHAT'S ON?

## MONDAY KIDS EAT FREE

Purchase any main meal and receive a kids meal free.

## TUESDAY PIZZA NIGHT

Selection of wood-fired pizzas for \$15

## WEDNESDAY STEAK NIGHT

Porterhouse steak with chips, salad, + glass of red wine \$24

## THURSDAY PARMA NIGHT

Chicken, veal or eggplant parma with chips, salad + pot of beer \$20

## FRIDAY EXTENDED HAPPY HOUR

Happy hour drink prices kick off early! 4pm - 7pm

\$5 house wines + select schooners

## SATURDAY LUNCH SLIDER & CIDER

Chicken or beef sliders with chips + pot of cider \$15 12pm - 3pm

## SATURDAY TIKI BAR

Selection of Tiki themed cocktails

7pm - 10pm

## SUNDAY ROAST

Chef's roast of the day with roast potatoes, steamed greens and gravy

## SUNDAY LIVE AT THE HIVE

Live music from 3pm - 6pm / Drink specials + \$12 pizzas

THANK YOU  
FOR DINING WITH US!



 @thebeehivehotel

 facebook.com/thebeehivehotel

9853 6638 . celebrate@beehivehotel.com.au . 84 Barkers Road, Hawthorn