

*Beehive*

— est. 1855 —





OUR MENU IS GLUTEN FREE CERTIFIED.

ITEMS SPECIFIED AS 'NGF' ARE NOT GLUTEN FREE.

ITEMS SPECIFIED AS 'GFO' MEANS WE HAVE A GLUTEN FREE OPTION.

PLEASE LET YOUR WAITER KNOW OF ANY ALLERGIES/INTOLERANCES.

# 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



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

# STARTERS

FOCCACIA (GFO)	9
Rosemary, sea salt & garlic	
Add cheese +3	
WOODFIRED OLIVES (GFO)	9
Marinated kalamata olives with ciabatta, extra virgin olive oil & salt flakes	
ARANCINI	MP
See specials board for todays flavours	
KFC	14
Chicken tenderloins tossed in a Korean inspired sauce, on top of a bed of slaw	
GRILLED HALOUMI	15
Lemon, roquette	
SOUP DU JOUR (GFO)	MP
Chef's soup of the day, toasted bread & butter	
BEEHIVE BOARD (GFO)	29
Chef's selection of cured meats, pickled veg & bread	
Add cheese +9 (camembert, gorgonzola or vintage cheddar)	

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

# STARTERS

half dozen / dozen

## NATURAL OYSTERS

18/34

Pacific oysters, mignonette

## KILPATRICK OYSTERS

20/40

Pacific oysters, kilpatrick broth, smoked bacon

## CHORIZO & CLAMS (GFO)

18

Cooked in a vin blanc pomodoro sauce, toasted bread

## SALT & PEPPER CALAMARI

18

Shallots, chilli, coriander, garlic, nuoc cham

Main size with French fries +8

# SALADS

RED QUINOA SALAD (V) (VO)	24
Apple, green vegetables, raisins, hazelnuts, parmesan, olive oil, balsamic dressing	
WARM CHICKEN CAESAR SALAD (GFO)	25
Cos, Kaiser bacon, croutons, white anchovy dressing, parmesan, egg, free range chicken breast	
PAN-SEARED TUNA SALAD (GFO)	32
Yellow fin tuna, red onion, celery, cos lettuce, tabasco, garlic aioli, croutons, black olives	

# FROM THE GRILL

PORTERHOUSE 250G	29
Victorian High Country, grass-fed, cooked your way, hand cut chips, garden salad & choice of jus	
LAMB RUMP 270G	32
Grilled medium rare, artichoke puree, baby dutch carrots, tumeric labne	
PORK RIB EYE 300G	34
Hand cut chips, chimmichurri, caponata, cranberry jus	
SAUCES	
Red wine, pepper, mushroom, garlic butter, mustard duo	

# PUB CLASSICS

CHEF'S PIE OF THE DAY (NGF) 20

Served with French fries, garden salad & beer gravy

BEEHIVE BURGER (GFO) 22

Wagyu beef pattie, bacon, tomato, American cheese, lettuce, caramelised onion & garlic aioli, French fries & garden salad, on a Turkish bun

\* Vegetarian option - Grilled haloumi burger

FISH & CHIPS 24

Gluten free beer battered trevally fillets, French fries, garden salad, house tartare & lemon

PARMIGIANA 3 WAYS (VO) 24 / 28 / 22

YOUR CHOICE OF : Chicken, milk-fed veal or eggplant parma, with ham, mozzarella, fior di latte, parmesan gremolata crumb, basil sugo, French fries & garden salad  
(Eggplant parmigiana is served without ham)

MARKET FISH MP

With Chef's selection of sides

GARLIC PRAWNS 29

Creamy garlic & chilli sauce, Jasmine rice & garden salad

BUSHMAN'S LAMB SHANK 32

Paris mash, baby onions, greens & red wine jus

# PASTA

MUSHROOM RISOTTO (V) 26

Shitake, king oyster, button & enoki mushrooms, fresh grana padano

HAND-MADE GNOCCHI 24/28

Chef's slow cooked ragu of the week, fresh grana padano  
\* Vegetarian option - Gnocchi primavera, fresh grana padano

MARINARA (NGF) 32

Selection of seafood in a garlic olive oil, white wine based sauce, linguini, with chilli, spinach & lemon oil

# SIDES

FRENCH FRIES 8 PARIS MASH 9

Garlic aioli Creamy potato mash

SEASONAL GREENS 10 HOUSE POTATO CRISPS 9

Steamed, almonds & butter Garlic aioli

PARMESAN ROQUETTE SALAD 12 ADD GLUTEN FREE 5

Roquette, witlof, walnuts, apple BEER GRAVY



# PIZZA

PLEASE SPECIFY IF YOU WOULD LIKE A GLUTEN FREE BASE

GLUTEN FREE BASES	4
MARGHERITA (V) Fior di latte, pomodoro, basil. * Add buffalo mozzarella +6	16
PORCINI (V) Porcini & marinated mushrooms, fior di latte, roquette, truffle oil	18
VEGETARIAN Sliced roma tomatoes, red capsicum, fior di latte, spinach, onion, mushroom	20
SOPRESSA Hot salami, fior di latte, pomodoro, parmesan, chilli, olive, basil	20
TROPICAL Ham, pineapple, fior di latte, pomodoro	20
PROSCIUTTO Fresh prosciutto, fior di latte, pomodoro, roquette, parmesan	22
BBQ PULLED PORK Pulled pork, pomodoro, red onion, bacon, fior di latte, BBQ sauce	23
CHICKEN TIKKA Spicy marinated chicken, pomodoro, capsicum, onion, fior di latte, with a side of roasted red capsicum dip	23
BBQ MEAT LOVERS Salami, chicken, ham, bacon, pulled pork, mushroom, fior di latte	24
GARLIC CHILLI PRAWN Garlic prawns, lemon ricotta, chilli, garlic, roquette, pesto	24

# DESSERT

AFFOGATO	7
Served with Frangelico, Baileys or Tia Maria	+5
CHOCOLATE MOUSSE	15
Dark chocolate mousse, mascarpone cream, berry coulis & fresh berries	
STICKY DATE PUDDING	12
Classic hot pudding, butterscotch & vanilla bean ice cream	
CARAMEL POPCORN CHEESECAKE (NGF)	14
Oven-baked cheesecake, double cream & caramel popcorn sauce	

# CHEESE BOARD

VINTAGE CHEDDAR	29
Somerset, UK, Barbers 1833 Reserve, sharp, crumbly & creamy	
CAMEMBERT	
Milawa, VIC, Velvety & smooth soft cheese, very mild & creamy	
GORGONZOLA	
Como, Italy, Soft & crumbly blue cheese with salty finish	

SERVED WITH QUINCE PASTE & ROASTED CASHEWS.  
CRACKERS ARE NGF, GF BREAD AVAILABLE ON REQUEST.

# FOR THE KIDS

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

# KIDS MEAL DEAL

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

## DRINKS

Lemonade, raspberry lemonade, solo, lemon lime & bitters, coke  
Apple, orange, pineapple or cranberry juice

## MAINS

Chicken Parmigiana  
Fish & Chips  
Burger & Chips (GFO)  
Calamari & Chips  
Pasta Napoli (NGF)  
Margherita Pizza (GFO)  
Tropical Pizza (GFO)  
Chicken Nuggets & Chips

## SUNDAE

Vanilla bean ice cream with berry or chocolate sauce

# WHAT'S ON?

## MONDAY - FRIDAY

Weekday lunch 12pm-3pm

Choice of main & glass of house wine or pot of Beehive's Brew \$20

## MONDAY KIDS EAT FREE

Purchase any main meal & receive a kids meal free

## TUESDAY PIZZA NIGHT

Selection of wood-fired pizzas for \$15

## WEDNESDAY STEAK NIGHT

Porterhouse steak with French fries, garden salad & a glass of house wine or pot of Beehive's Brew \$24

## THURSDAY PARMA NIGHT

Chicken, veal or eggplant parma with French fries, garden salad & a pot of Beehive's Brew or glass of house wine \$20

## FRIDAY EXTENDED HAPPY HOUR

Happy hour drink prices kick off early! 4pm - 7pm  
\$5 house wines \$5 schooners of cider

## SATURDAY TIKI BAR

Selection of Tiki themed cocktails 7pm - 10pm

## SUNDAY ROAST

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

## SUNDAY

Drink specials & \$12 pizzas 3pm - 6pm

## ALL DAY, EVERY DAY

\$6 pints of Beehive's Brew

THANK YOU  
FOR DINING WITH US!



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