

CHAR GRILL BUTTER SCALOPS

Marinated with Indian spices cooked in onion and tomato sauce

\$27.99

VEG-MAINS**PANEER TIKKA MASALA**

Home made cheese cooked in gravy of tomato, onion, capsicum & spices.

\$25.99

PALAK PANEER

Fresh spinach and cottage cheese cooked in mild gravy north indian style.

\$25.99

VEG KORMA

Variety of fresh vegetable cooked with mild spices in cashewnut gravy.

\$22.99

DAL MAKHANI

Lentils cooked with ginger, garlic, onion, tomato and coriander leaves.

\$18.90

VEG MANCHURIAN

Veg fritters stir fried in garlic and soy sauce

\$22.99

*Indian Breads***PLAIN NAAN / ROTI (Vegan Option)**

\$5.99 PESHAWARI NAAN (Vegan Option) \$7.99

BUTTER NAAN

\$5.99 ALOO PARATHA (V) \$8.99

GARLIC NAAN (Vegan Option)

\$5.99 QUEEN BEE SPECIAL NAAN \$9.00

GARLIC & CHEESE NAAN

\$5.99 Olives, Tofu Or Cheese Sun-Dried Tomato & Mushrooms (Vegan Option)

*Pasta & Salad***POTATO & PUMPKIN GNOCCHI**

Roast Pumpkin, Red Pepper, Kalamata Olives, Cherry Tomatoes, Wilted Spinach, Grilled Artichoke, Feta & Cheese Sauce (Add :- Fish \$8.99 / Chicken \$7.99)

\$25.99

HALLOUMI QUINOA & SALAD

Mix Quinoa, Roast Pumpkin, Grilled Courgette, Red Pepper, Cherry Tomato, Feta, Mixed Leaves Salad And Goddess Dressing, Served With Dhukka. (Add :- Fish \$9.99 / Chicken \$7.99)

\$25.99

SMOKED CHICKEN RAVIOLI

Stilton Creamy Sauce, Toasted Pine Nuts, Basil Pesto Oil And Parmesan.

\$25.99

HONEY GARLIC CHICKEN SALAD

Toasted Cashewnuts, Crispy Noodle, Pears, Mesclun Salad, Cherry Tomatoes with Ranch Dressing.

\$25.99

THAI SALAD (BEEF / CHICKEN)

Red Onions, Mung Beans, Cherry Tomatoes, Fried Shallots, Red Pepper, Cashewnuts, With Mesclun Salad & Sriracha Aioli Dressing

\$25.99

TANDOORI CHICKEN SALAD

Toasted Cashewnuts, Falafel, Avocado, Olives, Feta, Sundried Tomato, Mesclun Salad, Smoked Paprika & Ranch Dressing.

\$25.99

CALAMARI SALAD

Crispy Fried Calamari, Bocconcini Cheese, Confit Garlic, Mesclun Salad And Orange Lemon Dressing (G.F) (D.F)

\$25.99

*Sides***Falafel With Aioli / Fries With Aioli And Tomato Sauce**

\$8.99

Roasted Pumpkin With Hummus & Dukkha

\$8.99

Rosemary & Sea Salt Potatoes

\$8.99

Pear And Rocket Salad, Walnut, Blue Cheese, Olive Oil

\$8.99

Seasoned Wedges With Sour Cream & Sweet Chilli

\$8.99

Kumara Bites With Sriracha Aioli

\$8.99

Market Vegetables With Bearnaise Sauce

\$8.99

*Dinner Menu*

Please let us know if you have any food allergies or any dietary restrictions, We will do our best to accommodate you.



Queen Bee Bar And Restaurant

BREAD & DIPS

Warm Ciabatta & Sour Dough with A Duo Of Dips

GARLIC BAP

Served With Dukkha, Hummus, & Basil Oil.

BRUSCHETTA

On Gluten Free Bread, Crushed Avocado, Confit Cherry Tomato, Dukkha, Feta (G.F)

SOUP OF THE DAY

Served With Sourdough Toast.

SAMOSA (2 pcs)

Spicy potato and green peas wrapped in light pastry, fried and served with tamarind

ONION BHAJI

Julienne onions mixed with chickpea flour batter and fried.

VEG MANCHURIAN

Veg fritters stir fried in garlic and soy sauce.

CHAR SIU PORK RIBS HALF

Slow Cooked Pork Ribs, Marinated with BBQ Sauce, Served with Fries and Apple Coleslaw. (G.F)

TANDOORI CHICKEN

Whole chicken marinated with Indian spices and cooked in tandoor, served with pickled onions, mint sauce & lemon wedges.

LAMB SEEKH KEBAB

Indian spices mix with lamb mince roll into a skewer and roasted in tandoor oven, served with mint sauce & pickled onions.

FISH TIKKA

Seasonal fish marinated with herbs and spice then roasted in tandoor oven. Served with pickled onions & mint sauce.

TANDOORI PRAWN

Whole prawns marinated in tandoori masala roasted in tandoor. Served with pickled onions, mint sauce & lemon wedges.

PANEER TIKKA

Homemade Indian cottage cheese marinated with yoghurt and spice cooked in tandoor.

MEAT LOVERS PLATTER TWO

Half Tandoori chicken, lamb seekh kebab, chicken bites, coleslaw, marinated olives, samosa, pakora, tamarind sauce, mint sauce

SEA FOOD PLATTER TWO

Tandoori fish tikka, crispy calamari, garlic prawns, fresh steamed green lipped mussels, coleslaw, marinated olives, tartar sauce, mint sauce, veg pakora, veg samosa

VEGE PLATTER FOR TWO

Samosa, onion bhaje, paneer tikka, vege pakora, tamarind sauce.

VENISON DENVER LEG

Served With Polenta Cake & Roasted Vegetables, Greens And Plum Jus

SEAFOOD BOUILLABAISSE

Cooked In Saffron Infused Tomato Broth, Green Lipped Mussels, Fresh Clams, Calamari, Fresh Fish, Whole Tiger Prawns, Crab, Toasted bread with sriracha aioli topping.

CHAR SIU PORK RIBS FULL

Slow Cooked Pork Ribs, Marinated with BBQ Sauce. Served with Fries and Apple Coleslaw. (G.F)

SLOW COOKED CONFIT DUCK LEG & BREAST

Served On Potato & Kumara Rosti, Baby Carrots, With Wilted Bok Choy & Honey Jus (G.F)

Breads

\$12.99

Mains

\$11.99

\$14.99

\$14.99

\$8.00

\$8.00

\$22.99

\$24.99

HALF: \$21.99 | FULL: \$34.99

HALF: \$21.99 | FULL: \$37.99

HALF: \$17.99 | FULL: \$32.99

HALF: \$20.99 | FULL: \$32.99

\$59.99

\$69.99

\$34.99