



Est. 1866

Menu

Please notify our wait staff of any dietary requirements
Additional 12.5% surcharge on public holidays

Farmers Arms Hotel Beeac
87 Main Street, Beeac, Victoria 3251
Gulidjan Country
(03) 5234 6341
farmersarmsbeeac.com.au

 
FarmersArmsBeeac

Quality... Service... Fair prices... All three all the time

Welcome to Beeac

A township that leaves an impression on all who linger.

It is thought that the name Beeac was derived from an Aboriginal word meaning salt water, a reference to Lake Beeac, one of several salt lakes in the lakes district.

The surrounding land is fertile from lava flows, and commerce flourished as the area became prominent for growing wheat, potatoes, and onions, as well as dairying and grazing. Much of the food you eat today is grown from the area. The post office and school were opened in 1862, and the Farmers Arms Hotel was established in 1866. Beeac had a local butcher, boot-makers shop, blacksmith, bakery, creamery, a branch of the London Bank, two hotels and even a wine shop. With the establishment of a hospital in 1928, now the community health centre, the town has maintained a steady population.

Beeac boasts a heritage in the production of windmills. There were six makers operating in the town between the 1890s and 1940s. The history is proudly displayed across the road from the pub in the Windmill Park. In 1889 Beeac became connected to Colac by rail, and the line was extended to Ballarat in 1910, through to 1953. The advent of the motor car in the 1930s was the beginning of the decline of Beeac's thriving commerce.

Notable people from Beeac include Bill Johnston, who played forty test matches for Australia from 1947 to 1955, and was the spearhead of The Invincibles, Don Bradman's undefeated 1948 touring team of England. He became the fastest bowler to reach 100 Test wickets in 1951-52, averaging less than nineteen. VFL player Peter Walker also hailed from Beeac, playing 159 games with Geelong Football Club as a centre half back between 1960-1971. He was part of the 1963 premiership team and won the 1965 club Best and Fairest.

We hope you enjoy your visit to Beeac. After your meal you may wish to visit the local ice cream and lolly shop and art gallery before embarking on the Beeac Heritage Trail to learn more about this great little town. Scan the QR code for the trail map.



Daily Offers

WEDNESDAY

\$23 Parma Night

Choose from 6 of our delicious combinations:

Classic

Napoli, ham and tasty cheese

Aussie

Napoli, bacon and mozzarella with a fried egg on top

Hawaiian

Napoli, ham, pineapple and mozzarella

Meat Feast

Napoli, ham, salami, bacon, red onion, BBQ sauce and mozzarella

THURSDAY

\$30 Steak Night

400g porterhouse cooked to your liking served with our chunky chips and freshly dressed salad with your choice of sauce: Gravy, Creamy Mushroom, Peppercorn, Creamy Garlic or Red Wine Jus

FRIDAY

Raffle and Happy Hours

Selected drinks at happy hour prices from 5.00pm-7.00pm with finger food provided

SUNDAY

Sunday Roast (single meat \$26, mixed \$29)

Chef's selection of meats with roasted parsnip, carrots, chat potatoes, onion puree, peas, gravy and mint jelly to complement

FARMERS ARMS HOTEL BEEAC

Mother's Day

Sunday 12th May

Celebrate someone special

Bookings Essential



Starters

Cheesy Garlic Bread

Melted butter, crushed garlic and mixed herbs topped with melted mozzarella on Turkish bread with a balsamic glaze

12.90

Pork Belly Bites

Marinated pork belly bites served with charred corn puree, roquette and a pomegranate salsa

16.90

Prawn Twisters

Four whole prawns, hand rolled in crispy filo pastry, infused with chopped coriander, and garlic, served with mixed salad and sweet chilli sauce

13.90

Grilled Prawns and Scallops

Served with mango, papaya, zucchini, sultana salsa, basil and garlic mayonnaise

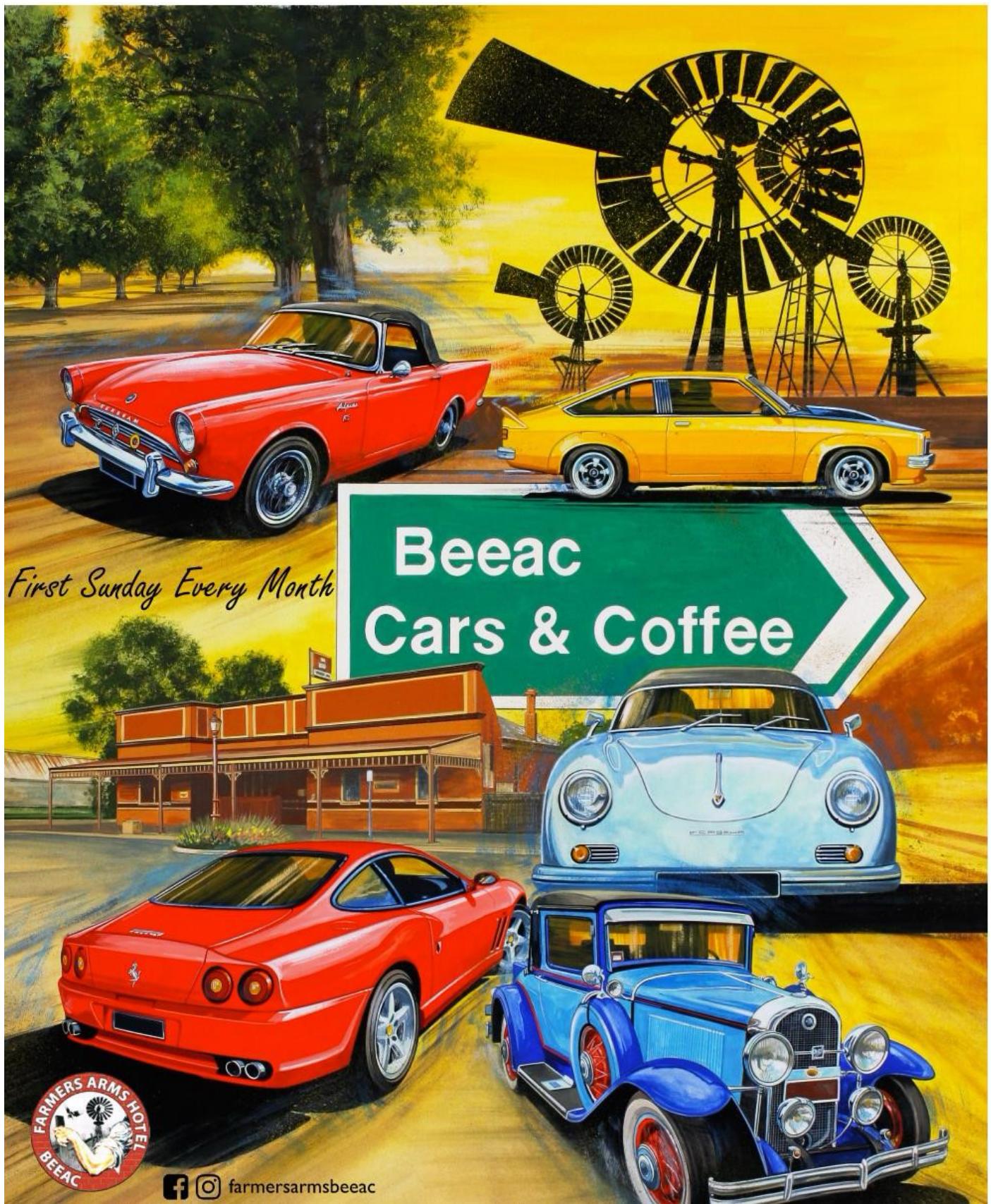
23.90

Bruschetta

Seasoned tomatoes, red Spanish onion, chopped basil and feta on Turkish bread drizzled with a balsamic glaze

16.90

BEEAC (38° 12' S. lat., 143° 40' E. Long.) (Co. Grenville, shire Colac), a post town, on Lake Beeac, with money-order, savings bank, telephone, and telegraph office, 101½ miles W. of Melbourne, and 55½ from Geelong. It is the terminal railway station on the branch line from Irrewarra. One train daily; fares, from Melbourne, 18s. and 12s. 1d.; return, 27s. and 18s. 3d. Coaches run to Cressy, 2s., and Weering, 1s., daily. In the locality are Anglican, Presbyterian, Wesleyan, and Roman Catholic places of worship, free Public Library (700 volumes), Oddfellows', I. O. R. and H. A. C. B. S. societies, police station, creameries, and two hotels. The London Bank has a branch here. State school (No. 482). Mining, farming, and grazing district. Salt manufacturing is also carried on here. Streets lighted with kerosene. Population about 300.



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Farmers Classics

Avocado Chicken

Chicken breast, avocado topped with hollandaise, chunky chips and mesclun salad with pickled carrot, cucumber and onion 27.90

Pork Belly

Crispy skin pork belly served with seasonal greens and caramelised apple 28.90

USA Pork Ribs

Marinated in house-made smoky BBQ sauce and served with chunky chips and mesclun salad with pickled carrot, cucumber and onion 38.90

Beef Burger

House-made beef mince patty, American cheddar, bacon, cos lettuce, chipotle mayonnaise, caramelized onion, gherkins, tomato relish, and chunky chips 27.90

Princess Chicken

Prosciutto wrapped chicken breast filled with camembert served with creamy mash and seasonal vegetables, drizzled with a creamy tomato reduction 28.90

Steak Sandwich

Grilled beef steak on Turkish bread with crispy bacon, caramelised onion, lettuce and blue cheese sauce, served with a gherkin and chunky chips 30.90

Bangers and Mash

Rosemary lamb sausages served with creamy mash, caramelized onion, peas, and gravy 24.90

Chicken Parmigiana

Panko crumbed chicken breast layered with champagne ham, mozzarella and house-made Napoli served with chunky chips and mesclun salad with pickled carrot, cucumber and onion 27.90

Sides

Swap salad for seasonal vegetables 4.00

From the Land

Scotch Fillet

Locally sourced grain fed scotch fillet cooked to your liking, served with chunky chips, mesclun salad with pickled carrot, cucumber and onion and choice of sauce

300g
42.90

Porterhouse

Porterhouse steak cooked to your liking served with chunky chips, mesclun salad with pickled carrot, cucumber and onion and choice of sauce

400g
38.90

Southern Fried Chicken Burger

Served with spicy avocado mayonnaise, slaw, cheese, jalapeno, onion, chutney, lettuce and chunky chips

26.90

Lamb Shank

Slow cooked bushman lamb shank served with creamy mash, seasonal vegetables

30.90

Bolognese

Traditional house-made beef bolognese sauce with spaghetti

24.90

Chicken Schnitzel

Panko crumbed chicken breast served with chunky chips and mesclun salad with pickled carrot, cucumber and onion

24.90

Carbonara

Penne pasta, bacon, mushroom, in a creamy garlic sauce

23.90

Add chicken

7.00

Duck à l'Orange

Pan seared duck breast with fried quinoa salad, chat potatoes and à l'Orange jus

30.90

Sauces

Gravy, red wine jus, peppercorn, béarnaise, mushroom, blue cheese, mustard trio, horseradish, garlic butter, creamy garlic, Dianne

Extra sauce 2.50

Garlic Prawns 9.00

Options

Swap salad for vegetables 4.00

From the Sea

Fish and Chips

Battered flat-head fillets served with chunky chips, pickled carrot, cucumber and onion mesclun salad and house-made tartare sauce with grilled lemon to complement

26.90

Seafood Spaghetti

Seared prawns, scallops, squid, chilli garlic oil, heirloom tomatoes, and basil with tossed through spaghetti

29.90

Salt and Pepper Calamari

Lightly dusted with black pepper and semolina, and served with chunky chips, fresh salad with a side of cocktail sauce

26.90

Surf and Turf

Locally sourced grain fed porterhouse cooked to your liking topped with creamy garlic prawns, served with our chunky chips and mesclun salad with pickled carrot, cucumber and onion

400g

47.90

Fish of the Day

Please check our specials board

The Greenhouse

Quinoa and Pumpkin Salad (V)

Trio coloured quinoa mix, roasted pumpkin, compressed celery, pine nuts, rocket and heirloom tomatoes

22.90

Add chicken

7.00

Pumpkin and Spinach Risotto (V)

Arborio rice, pumpkin and spinach cooked in a vegetable broth and topped with parmesan cheese

25.90

Add chicken

7.00

Pizza

Margherita

Napoli, basil, confit garlic, topped with mozzarella and bocconcini

16.90

Hawaiian

Napoli, ham, pineapple, topped with mozzarella

19.90

Aussie

Napoli, ham, bacon, egg, topped with mozzarella

21.90

Veggie Supreme (V)

Napoli, spinach, red onion, mushrooms, pumpkin, topped with feta and roquette

21.90

BBQ Chicken

Napoli, red onion, chicken, pineapple, BBQ sauce, topped with mozzarella

21.90

Meat Feast

Napoli, ham, salami, bacon, chicken, pork, red onion, BBQ Sauce, topped with mozzarella

24.90

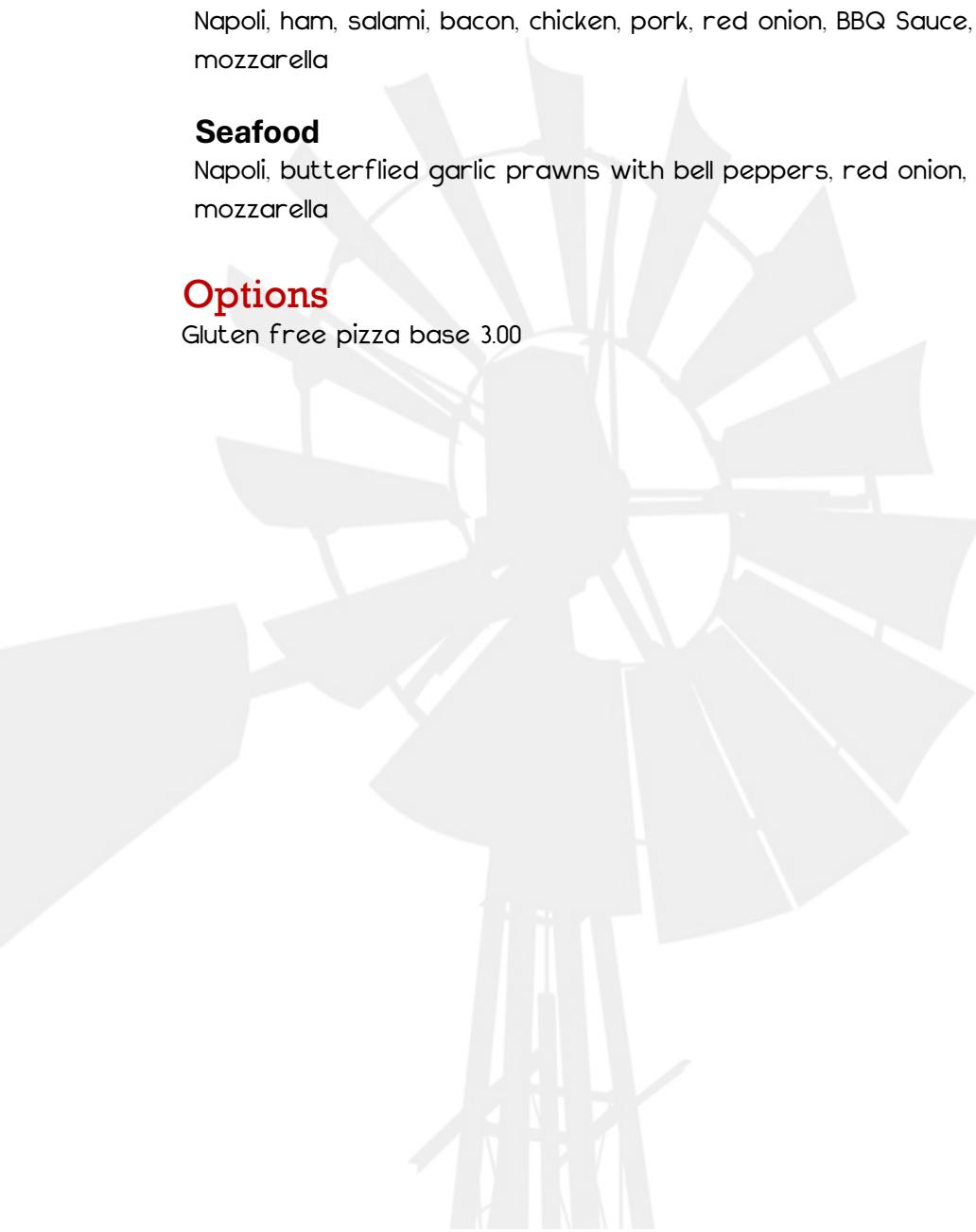
Seafood

Napoli, butterflied garlic prawns with bell peppers, red onion, topped with mozzarella

26.90

Options

Gluten free pizza base 3.00



Little Farmers

\$15 Banquet

12 years and under

Welcome Drink

Small soft drink or juice

Main

Choice of:

Chicken Nuggets and Chips

Battered chicken nuggets served with chunky chips and tomato sauce

Cheeseburger

Home-made beef patty with American cheddar cheese in a burger bun with tomato sauce served with chunky chips

Fish and Chips

Two battered flathead fillets served with chunky chips and tomato sauce

Spaghetti Bolognese

Traditional house-made beef bolognese sauce with spaghetti

Dessert

Ice Cream

Vanilla ice cream with chocolate, strawberry, caramel or sprinkles topping

Sides

Chips

Bowl of crunchy chips with choice of gravy or tomato sauce

12.90

Sweet Potato Chips (GF)

Served with garlic aioli

12.90

Mash (GF)

Creamy mash

8.90

Seasonal Vegetables (GF)

Lightly seasoned sautéed vegetables with cracked pepper and salt flakes

8.90

Garden Salad (GF)

Mesclun salad with pickled vegetables

7.90

Chat Potatoes (GF)

Oven baked chat potatoes with rosemary and a garlic butter

7.90



Dessert

Eton Mess

Meringue pieces with rhubarb, cream and berry coulis

£1.90

Crème Brûlée

French custard pot with caramelised toffee topping, served with vanilla and chocolate sauce

£3.50

Affogato

Salted caramel ice cream, shot of espresso coffee, even better with an optional liqueur shot

£1.90

Sticky Date Pudding

House made sticky date with toasted walnuts, butterscotch sauce and salted caramel ice cream

£3.50

Berry Cheesecake

Deconstructed berry cheesecake with hazelnut crumbs, berry coulis and vanilla ice cream

£3.50

Brown Brothers Tawny Port

House port

7.00

Also available:

E-Gift Cards



Merchandise

- Stubbie holders
- Caps and Beanies
- Tees and Hoodies



Beverages

Cold

Soft Drinks

Coke, Diet Coke, Coke Zero, Sprite, Lift, Raspberry Lemonade, 5.00
Ginger Ale, Ginger Beer, Jug 15.00

Juices

Apple, Orange, Pineapple 5.00

Mineral Water

Sanpellegrino Small 5.00
Large 9.00

Milkshake

Chocolate, Strawberry, Caramel 8.50

Ice Coffee

Two shots of coffee, ice cubes, milk and ice cream dusted with 8.50
chocolate powder

Ice Chocolate

Homemade chocolate syrup, milk, ice cream dusted with chocolate 8.50
powder

Hot

Coffee

Latte, Cappuccino, Espresso, Long / Short Mac, Long Black, Chai
Latte, Spiced, Green Matcha, Vanilla Cup 4.70
Babyccino Mug 5.50
Extra Shot 2.00
Soy or Almond Milk 0.70

Tea

English Breakfast, Green, Peppermint, Earl Grey, Camomile Cup 4.50

Hot Chocolate

Hot Chocolate Cup 4.70
Mug 5.50

Bar

On Tap

Carlton Draught	Pot 6.50
Carlton Dry	Schooner 9.50
Great Northern	Pint 12.50

Hard Rated (Alcoholic Lemon)	Pot 7.00
	Schooner 10.00
	Pint 14.00
	Jug 28.00

Beer and Cider

Australian

Carlton Draught	Pure Blonde	
Carlton Dry	Furphy Ale	
Victoria Bitter	James Squire Pale Ale	Bottle 7.00
Melbourne Bitter	Cascade Light	
XXXX Gold		

Forrest Brewing Company Silver Top, Pale Ale, Red Ale, Stout 500ml Bottle 13.00

International

Peroni, Corona, Asahi	Bottle 8.00
Guinness	Can 10.00

Apple Cider

Bulmers, Somersby, Strongbow Bottle 8.50

Ginger Beer

Brookvale Union Can 10.00

Basic Spirits

Bourbon and Whiskey

Chivas, Jaimeson, Jack Daniels, Johnnie Walker, Jim Beam, Maker's Mark, Southern Comfort, Wild Turkey II.00

Rum

Bacardi, Bundaberg Red/Yellow, Captain Morgan, Kraken, Mount Gay 10.00

Vodka

Grey Goose, Smirnoff 10.00

Liqueur

Agwa, Amarula, Baileys, Chambord, Disaronno, Dom Benedictine, Fireball, Frangelico, Fratello, Jagermeister, Kahlua, Licor 43, Litchao, Malibu, Midori, Ouzo, Pavan, Pimms, St Germain, Tia Maria 10.00

Chartrues, Cointreau, Galliano Black/Vanilla/White, Grand Marnier, Green Fairy II.00

Aperitif

Aperol, Campari, Pimms 10.00

Gin

Bombay, Gordon Pink / Orange, Hendricks Tanqueray 10.00

Tequila

Sierra, Mex Strawberry 10.00
Ponchos II.00

Premix Spirits

Bourbon and Whiskey

Canadian Club Cola/Dry/Soda & Lime, Jim Beam, Johnnie Walker II.00
Wild Turkey 12.00
Captain Morgan, Jack Daniels, Wild Turkey 10! 13.00

Rum

Bundaberg Red/Yellow II.00

Vodka

Hard Rated Lemon, Ruski Lemon, Smirnoff Ice, Suntory -96 Lemon/Grape II.00
Cruiser Pineapple/Raspberry/Lemon and Lime 10.00
Billson Fruit Tangle, Smirnoff Double Black, White Claw Seltzer Watermelon 14.00

Red

Shiraz

Pepperjack Barossa (SA)

Rich dark red in colour with a dark purple rim, the nose shows rich concentrated red and blue fruits, dark chocolate and rich mocha notes with hints of spice and cedar oak.

10.00 /
49.00

Norfolk Rise Mount Benson (SA)

Earthy dark berries and plums mix with white pepper spice notes beautifully worked together with subtle vanilla from older oak.

49.00

Wynns Coonawarra (SA)

Elegant and silky, with attractive dark fruits. The finish is drawn out with hints of cedar, nutmeg and fragrant bay leaf.

49.00

Torbreck Woodcutter's Shiraz (SA)

Full of freshness and bright youthful fruits, aromatic plum and black cherry with dark chocolate. The balanced palate has a round central core of black and blue fruit that gives way to a complex mid-palate.

60.00

Barwon Ridge (VIC)

Co-fermented with Marsanne, this wine has deep colour, dark cherry flavours and a rich aroma.

55.00

Rockwood Estate Barossa Valley (SA)

Lifted aromas of ripe red currants, cherries, spice and white pepper are evident on the nose. Flavours of cedar, plum and elegant oak with silky texture are carried by the solid tannin structure on the palate.

49.00

MadFish Gold Turtle (WA)

The nose carries hints of cinnamon, vanilla and baking spice which give way to cherry, ripe raspberry and forest fruits. Juicy red and black fruits in a silky tannin structure which brings persistence of flavour.

55.00

Bullock Creek Ravenswood (VIC)

With a delicate note and medium body finish on the palate, made with premium fruits from low yielding vines matured in fine grain oak.

59.00

AT Richardson Chockstone Shiraz (VIC)

Known for its complex layers of flavours, nicely balanced acidity, and fine tannins. Blackberries, cassis, dark chocolate, black pepper, hints of violets, bacon fat, and liquorice: a warm, velvety structure and long, plush finish.

55.00

Cabernet Sauvignon

Pepperjack Barossa (SA)

Rich and concentrated with distinct varietal leafy notes. The palate is plush with flavours balanced by fine, textural tannins.

10.00 /
49.00

Norfolk Rise Mount Benson (SA)

Ripe mulberries, dark chocolate and mint on the nose translates to the palate of heavy weight and genuine softness.

49.00

Wynns Coonawarra (SA)

Youthful and alluring, with a plush, almost bright texture. Dark berries are enveloped in cedar, earthy and spice.

49.00

Merlot

Norfolk Rise Mount Benson (SA)

A light to mid red with floral hints of rose petal, the raspberries and sweet plums translate from nose to palate smoothly and build into a lovely mid weight wine with a firm structure and long finish.

10.00 /
49.00

Syrah

Norfolk Rise Mount Benson (SA)

A rich and incredibly soft Northern Rhone style Syrah that is packed full of dark berry fruits and savoury notes of cedar with a distinctive white pepper complexity.

49.00

Durif

Rusticana Langhorne Creek (SA)

Dense impenetrable purple saturated with blackberry, cherry and prune fruit with a hint of chocolate. Rich and flavoursome, full bodied with fine tannins and length on the palate.

55.00

Pinot Noir

Oyster Bay Marlborough (NZ)

A whole new world of flavour with soft, fleshy cherry and plum fruit. Round, smooth and gentle but with insistent Lightly spiced, brightly fruited and long on the palate.

10.00 /
49.00

Stonier Mornington Peninsula (VIC)

Laden with spices, rhubarb and raspberry fruits and some roasted herbal notes. Rounded, but bright red fruits balanced with soft powdery tannins to give a long savoury finish.

75.00

Red Claw (VIC)

Characteristic fragrant aromas highlighted by cherry and red fruits, with a touch of spice and underlying French oak. The long, silky palate has lovely elegance and delicacy, velvety texture and finely poised finish.

69.00

Devil's Corner (TAS)

A strongly perfumed style redolent of spicy black cherry, dark fruits and hints of raspberries. The wine displays a juicy, sweet-fruit middle palate with soft, ripe tannins and fresh acidity.

49.00

Barwon Ridge (VIC)

This is a fine cool climate Pinot Noir with distinctive Pinot aromatics, medium colour and great complexity and length on the palate

55.00



White

Sauvignon Blanc

Villa Maria Marlborough (NZ)

Delicate taste with beautiful expression of crisp lime, ripe passionfruit.
Aromatic, with a hint of initial sweetness that is balanced by enough acidity
to give an off-dry finish.

9.50 /
45.00

Norfolk Rise Mount Benson (SA)

Light, bright and super crunchy. Lovely tropical notes balanced with cool
climate herbaceous characters.

49.00

Chardonnay

Baily & Baily (SA)

Gentle citrus notes and flavours of peach and melon.

7.50

Robert Mondavi (USA)

This golden Californian wine opens with aromas of brown spice, vanilla, and
oak with lush, concentrated flavours of ripe apple and white peach.

49.00

Barwon Ridge (VIC)

Aromas of ripe peach lead to a long and textural palate with generous
flavours and a lovely fresh acidity at the finish.

55.00

Riesling

Pikes Clare Valley (SA)

Bright expressive aromas of perfume, citrus blossom and fresh lime
dominate. Crisp acid driven wine with fresh lime and citrus flavours..

10.00 /
49.00

Knappstein Clare Valley (SA)

Traits of lime, spice and white florals on the nose and a generously
flavoured palate. An elegant wine with lively acid, mineral texture and a
powerful and persistent lemon finish.

49.00

Pinot Gris

Innocent Bystander (VIC)

A nose of fresh cut pears, snow peas shoots and lemon thyme. Palate of lime flowers and miso. Crisp, bone dry and moreish with twangy lemon sorbet finish.

10.00 /
49.00

Pinot Grigio

Norfolk Rise Mount Benson (SA)

Rich and rounded, ripe pear and a touch of spice on the nose, carry through to a bright and finely balance palate.

10.00 /
49.00

Moscato

Brown Brothers Gold (VIC)

Aromas of lemon pith, fresh grapes, honey and musk. In the mouth the wine has layers of flavour including sherbet and spice.

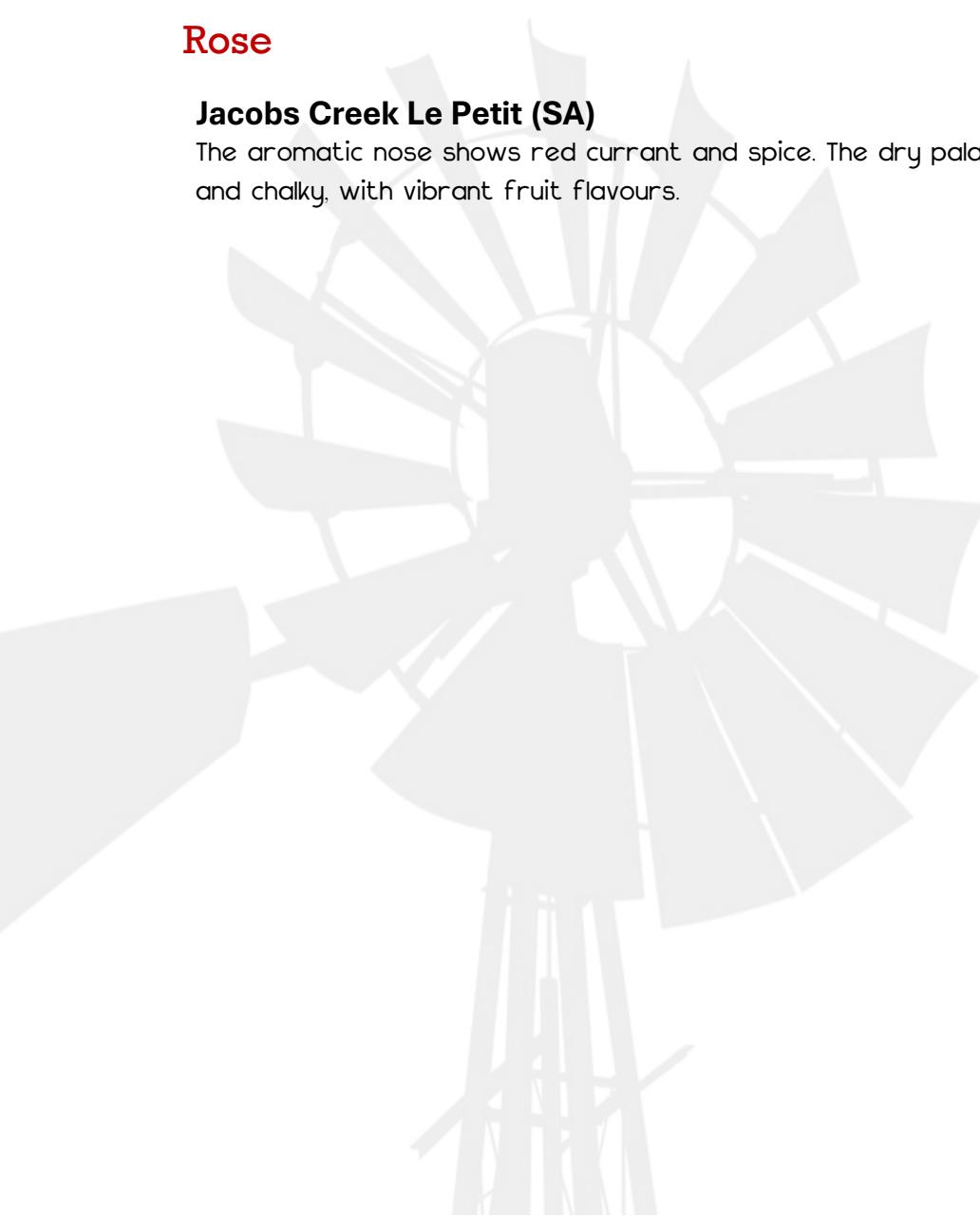
10.00 /
49.00

Rose

Jacobs Creek Le Petit (SA)

The aromatic nose shows red currant and spice. The dry palate is savoury and chalky, with vibrant fruit flavours.

10.00 /
49.00



Sparkling

Henkell Sparkling Rosé (GER)

A refreshing, elegant sparkling wine created from selected red grape varieties. Its gentle berry-like flavour is underpinned by a hint of strawberry aroma.

12.00

Henkell Trocken (GER)

Fresh and fruity with hints of ripe pear and green apple and the finish is crisp clean and lively.

12.00 /
45.00

Brown Brothers Prosecco NV (VIC)

A delicate nose displaying apple and pear characters and a palate with a beautiful savoury edge.

12.00 /
49.00

Chandon (VIC)

A fresh, vibrant finish with hints of apple sorbet, lemon zest, sourdough and nougat.

55.00

Wolf Blass Premium Cuvée (SA)

Pale straw in colour, with aromas of citrus and strawberry, the palate is soft and creamy with a fine, crisp finish.

29.00

Champagne

Moët & Chandon Impérial (FRA)

Delicious sumptuousness of pear, peach and apple, the alluring caress of fine bubbles and the soft vivacity of citrus fruit and nuances of gooseberry.

120.00

G.H. Mumm Cordon Rouge (FRA)

A sensation of freshness with rounded and delectable notes. Juicy scents of succulent white and yellow fruits entice, with hints of lychee, pineapple, praline. Appetizing aromas of pastry heighten the anticipation. Vibrant freshness and exuberant energy excite the palate. Complex and perfectly balanced, the wine reveals rounded, elegant flavours of fruit and caramel. The powerful finish is at once creamy and effervescent.

106.00