



Est. 1866

# Menu

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

**Farmers ArmsHotel Beeac**  
87 Main Street, Beeac, Victoria 3251  
(03) 52346341  
farmersarmsbeeac.com.au



FarmersArmsBeeac

***Quality... Service... Trust... All three all the time***

# Welcome to Beeac

*A township that leaves an impression on all who linger.*

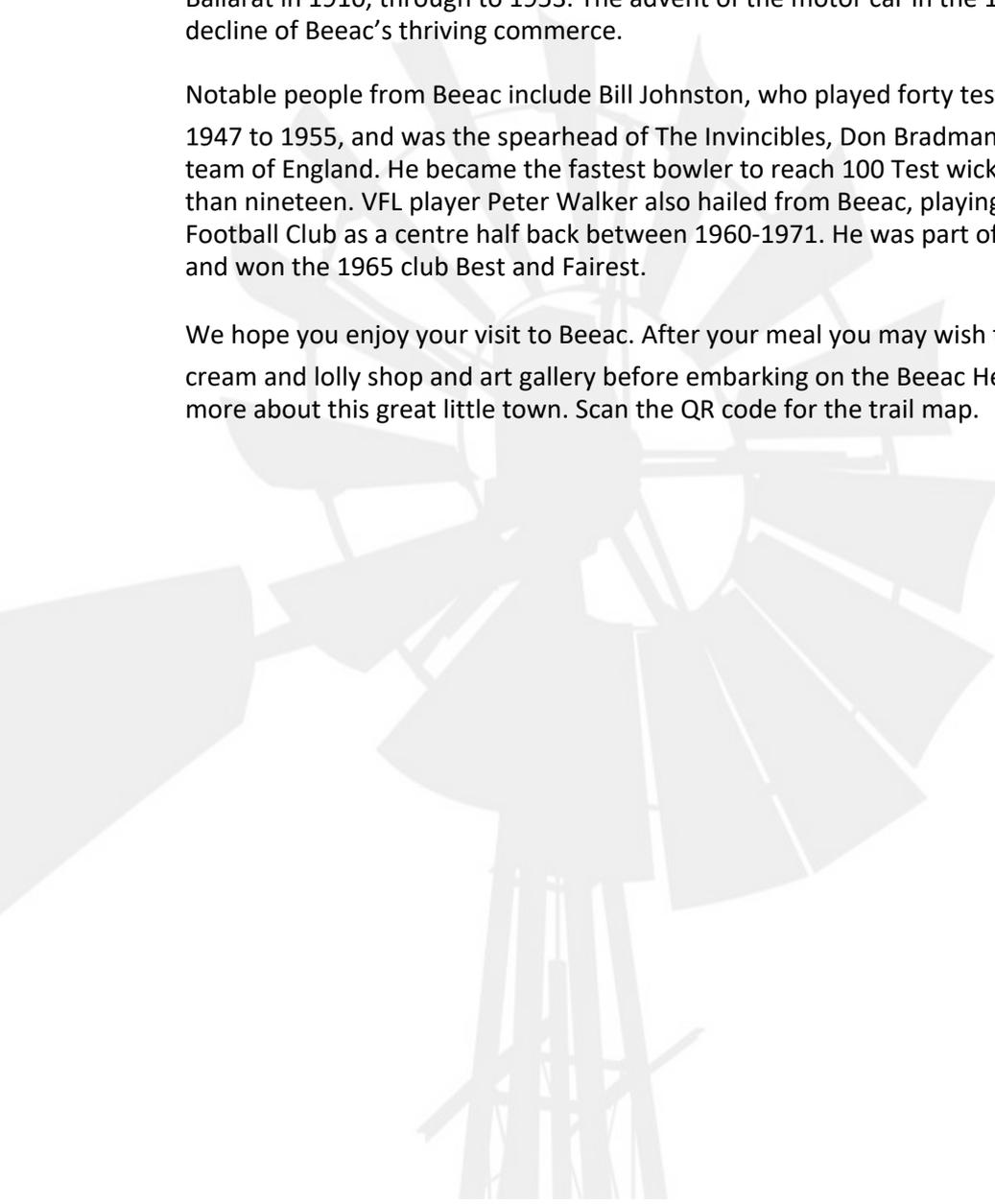
It is thought that the name Beeac was derived from an Aboriginal word meaning salt water, a reference to Lake Beeac, one of several salt lakes in the lakes district.

The surrounding land is fertile from lava flows, and commerce flourished as the area became prominent for growing wheat, potatoes, 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.



FARMERS ARMS HOTEL BEEAC

# WEEKLY SPECIALS

## WEDNESDAY PARMAS

\$23

CLASSIC- NAPOLI, HAM, TASTY CHEESE  
AUSSIE- NAPOLI, BACON, MOZZARELLA, FRIED EGG  
HAWAIIAN- NAPOLI, HAM, PINEAPPLE, MOZZARELLA  
MEAT FEAST- NAPOLI, HAM, SALAMI, BACON, BBQ SAUCE, MOZZARELLA



## STEAK THURSDAYS



400G PORTERHOUSE OR TRI TIP SERVED WITH OUR CHUNKY CHIPS, DRESSED SALAD WITH YOUR CHOICE OF SAUCE: GRAVY, CREAMY MUSHROOM, PEPPERCORN, CREAMY GARLIC OR RED WINE JUS

\$35

## FRIDAY HAPPY HOUR

RAFFLE AND HAPPY HOURS  
SELECTED DRINKS AT HAPPY HOUR PRICES FROM 5-7PM WITH FINGER FOOD PROVIDED



## SUNDAY ROAST



CHEF'S SELECTION OF MEATS WITH ROASTED VEGETABLES AND GRAVY

\$28

@farmersarmsbeeac



# Farmers Arms Beeac Catering Service



Looking for delicious, hearty food with a touch of rustic charm?

Let us cater your next event!

From weddings, birthdays, corporate events to garden parties, our catering service brings the best of the countryside straight to your table



03 5234 6341



[enquiries@farmersarmsbeeac.com.au](mailto:enquiries@farmersarmsbeeac.com.au)

Chat to us about our tailored services, no event too big or small!



Quality...Service...Trust...all three, all the time

# Starters

## **Cheesy Garlic Bread**

Melted butter, crushed garlic and mixed herbs topped with melted mozzarella on Turkish bread with a balsamic glaze 13.90

## **Pork Belly Bites**

Marinated pork belly bites served with charred corn puree, rocket and a pomegranate salsa 17.90

## **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 14.90

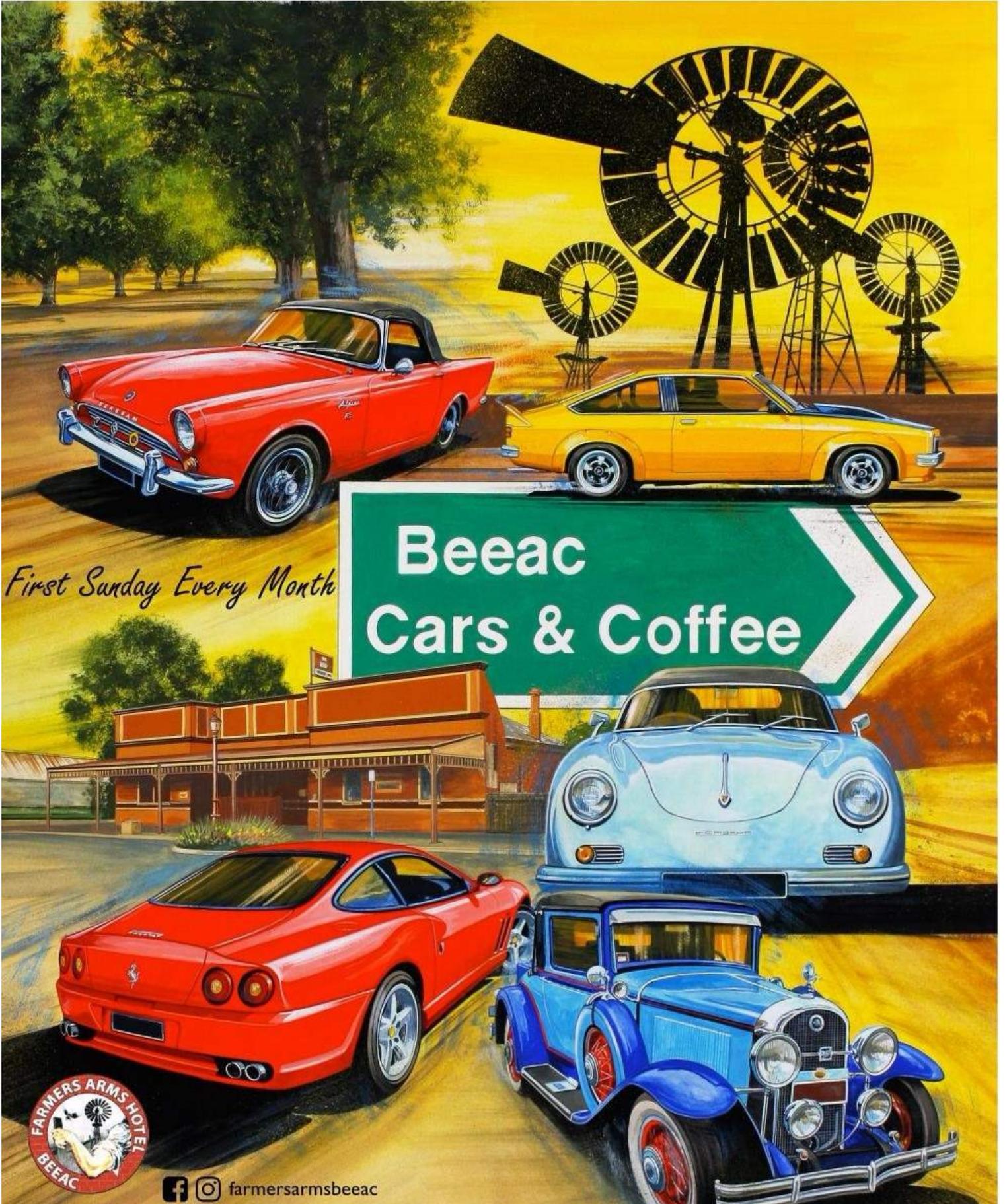
## **Bruschetta**

Seasoned tomatoes, red Spanish onion, chopped basil and feta on Turkish bread drizzled with a balsamic glaze 17.90

## **Salt & Pepper Calamari**

Lightly seasoned and flash-fried, our salt and pepper calamari is tender, crispy, and served with a spicy mayo 18.90

**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, 101 $\frac{3}{4}$  miles W. of Melbourne, and 55 $\frac{3}{4}$  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.



*First Sunday Every Month*

# Beeac Cars & Coffee



  farmersarmsbeeac

# Farmers Classics

## Avocado Chicken

Chicken breast, avocado topped with hollandaise, chunky chips and mesclun salad with pickled carrot, cucumber and onion 29.90

## Pork Belly

Crispy skin pork belly served with cabbage and apple slaw with tamarind sauce 33.90

## Beef Burger

House-made beef mince patties, American cheddar, bacon, cos lettuce, chipotle mayonnaise, caramelized onion, gherkins, tomato relish, and chunky chips 28.90

## Princess Chicken

Prosciutto wrapped chicken breast filled with camembert served with creamy mash and seasonal vegetables, drizzled with a creamy tomato reduction 30.90

## 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 34.90

## Bangers and Mash

Rosemary lamb sausages served with creamy mash, caramelized onion, peas, and gravy 26.90

## Chicken Parmigiana

Panko crumbed chicken breast layered with champagne ham, mozzarella and house-made Napoli served with chunky chips and mesclun salad 29.90

## Sides

Swap salad for seasonal vegetables 4.50

# 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  
47.90

## Porterhouse

Porterhouse steak cooked to your liking served with chunky chips, mesclun salad with pickled carrot, cucumber and onion and choice of sauce 400g  
42.90

## Tri Tip

Tri Tip steak cooked to your liking served with chunky chips, mesclun salad with pickled carrot, cucumber and onion and choice of sauce 400g  
38.00

## Southern Fried Chicken Burger

Served with spicy mayonnaise, slaw, cheese, jalapeno, onion, chutney, lettuce and chunky chips 28.90

## Lamb Shank

Slow cooked bushman lamb shank served with creamy mash, seasonal vegetables 32.90

## Bolognese

Traditional house-made beef bolognese sauce with spaghetti 26.90

## Chicken Schnitzel

Panko crumbed chicken breast served with chunky chips and mesclun salad with pickled carrot, cucumber and onion 26.90

## Carbonara

Penne pasta, bacon, mushroom, in a creamy garlic sauce Add chicken 25.90  
4.00

## Duck à l'Orange

Pan seared duck breast with fried quinoa salad, chat potatoes and à l'Orange jus 32.90

## Sauces

Gravy, red wine jus, peppercorn, béarnaise, mushroom, blue cheese, mustard trio, horseradish, garlic butter, creamy garlic, Dianne  
Extra sauce 2.50  
Garlic Prawns 10.00

## Options

Swap salad for vegetables 4.50

# 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 28.90

## Seafood Spaghetti

Seared prawns, scallops, squid, chilli garlic oil, heirloom tomatoes, and basil with tossed through spaghetti 32.90

## 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  
52.90

## 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 25.90

## Pumpkin and Spinach Risotto (V)

Arborio rice, pumpkin and spinach cooked in a vegetable broth and topped with parmesan cheese 25.90

## Mushroom Risotto (Al-fungi)

Truffle al fungi with fried porcini and mixed mushrooms and grated parmesan cheese 28.90

## Caesar Salad

Cos lettuce, herb croutons with crispy prosciutto, Caesar dressing and parmesan cheese 27.00

Add chicken 8.00

Add Pork Bites 8.00

Add Prawns 10.00

# Little Farmers

**\$18 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

### Minute Steak

Seved with chips and egg with tomato sauce

23.00

## 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

13.90

## **Sweet Potato Chips (GF)**

Served with garlic aioli

14.90

## **Mash (GF)**

Creamy mash

8.90

## **Seasonal Vegetables (GF)**

Lightly seasoned sautéed vegetables with cracked pepper and salt flakes

9.90

## **Garden Salad (GF)**

Mesclun salad with pickled vegetables

8.90

# Dessert

## **Eton Mess**

Meringue pieces with rhubarb, cream and berry coulis

12.90

## **Crème Brulé**

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

13.90

## **Affogato**

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

11.90

## **Sticky Date Pudding**

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

13.90

## **Chefs Selection Cheesecake**

See specials board

13.90

## **Brown Brothers Tawny Port**

House port

8.00



**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, Ginger Ale, 6.00  
Ginger Beer, Lemon Lime & Bitters Jug 17.00

### Juices

Apple, Orange, Pineapple 6.00

### Mineral Water

Sanpellegrino Small 5.50  
Large 9.00

### Ice Coffee

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

### Ice Chocolate

Home made chocolate syrup, milk, ice cream dusted with chocolate powder 8.50

## Hot

### Coffee

Latte, Cappuccino, Espresso, Long / Short Mac, Long Black, Spiced Chai Latte Cup 5.00  
Babyccino Mug 5.70  
Extra Shot 2.00  
Soy 0.70  
0.70

### Tea

English Breakfast, Green, Peppermint Cup 4.50

### Hot Chocolate

Hot Chocolate Cup 5.00  
Mug 5.70

# Bar

## On Tap

Carlton Draught	Pot 7.00
Carlton Dry	Schooner 10.00
Carlton Dry Mid 3.5	Pint 14.00
Great Northern	Jug 30.00

## Beer and Cider

### Australian

Carlton Draught	Furphy Ale	
Carlton Dry	James Squire Pale Ale	
Victoria Bitter	Cascade Light	Bottle 8.00
Melbourne Bitter		
XXXX Gold		

Forrest Brewing Company – Silver Top, Pale Ale, Red Ale, Stout 500ml Bottle 14.00

### International

Peroni, Corona, Asahi	Bottle 9.00
Guinness	Can 13.00

### Apple Cider

Bulmers, Somersby, Strongbow	Bottle 9.00
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### Ginger Beer

Brookvale Union	Can 12.00
James Squire	Can 12.00

### Hard Rated

Lemon, Orange, Lemon & LimeZero Sugar, Lemon Zero Sugar	Can 12.00
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## Basic Spirits

### Bourbon and Whiskey

Chivas, Jaimeson, Jack Daniels, Johnnie Walker, Jim Beam, Maker's Mark, Southern Comfort, Wild Turkey, American Honey 12.00

### Rum

Bacardi, Bundaberg Red/Yellow, Captain Morgan, Kraken, Mount Gay 12.00

### Vodka

Grey Goose, Smirnoff 12.00

### Liqueur

Agwa, Amarula, Baileys, Chambord, Dom Benedictine, Frangelico, Fratello, Kahlua, Licor 43, Litchao, Malibu, Midori, Ouzo, Pavan, Pimms, St Germain 12.00

Chartrues, Cointreau, Galliano Black/Vanilla/White, Grand Marnier, Green Fairy, Fireball, Jagermeister, Disaronno, Tia Maria, Mount Gay, Monkey Shoulder 12.00

### Aperitif

Aperol, Campari, Pimms 10.00

### Gin

Bombay, Gordon Pink / Orange, Hendricks Tanqueray 12.00

### Tequila

Sierra, Mex Strawberry, Ponchos 12.00

## Premix Spirits

### Bourbon and Whiskey

Canadian Club Cola/Dry/Soda & Lime, Jim Beam, Johnnie Walker 12.00

Wild Turkey 12.00

Captain Morgan, Jack Daniels, Wild Turkey 101, Campfire (Rum) 14.00

### Rum

Bundaberg Red/Yellow 12.00

Campfire 14.00

### Vodka

Hard Rated Lemon, Ruski Lemon, Smirnoff Ice, Suntory -196 Lemon/Grape 12.00

Cruiser Pineapple/Raspberry/Lemon and Lime 12.00

Billson Fruit Tangle, Smirnoff Double Black, White Claw Seltzer Watermelon 14.00

# Red

## Shiraz

### **Pepperjack Barossa (SA)**

Rich concentrated red and blue fruits, dark chocolate and mocha notes with hints of spice and cedary oak.

10.00 /  
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)**

Balanced palate with around central core of aromatic plum and black cherry with dark chocolate 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

### **AT Richardson Chockstone Shiraz (VIC)**

Layers of black berries, cassis, dark chocolate, black pepper, hints of violets and liquorice. Nicely balanced acidity, velvety structure and long, plush finish.

55.00

### **Best's Great Western Bin No 1 (VIC)**

Black peppery and sometimes mint characters with warm spices on the nose with great tannins and oak structure on the palate.

79.00

## 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

### Barwon Ridge (VIC)

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

59.00

### Wynns Coonawarra (SA)

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

49.00

## Merlot

### Oyster Bay Merlot (Hawke's Bay, New Zealand)

Soft and spicy red wine from New Zealand's Hawke's Bay, known for its juicy plum, dark fruit, and red currant flavors, with hints of spice and vanilla, enhanced by aging in French oak for a smooth, elegant profile

10.00 /  
49.00



## 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

### **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.

55.00

### **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. 10.00 / 49.00

### **Norfolk Rise Mount Benson (SA)**

Light, bright and super crunchy. Lovely tropical notes balanced with cool climate herbaceous characters. 10.00 / 49.00

## Chardonnay

### **Baily & Baily (SA)**

Gentle citrus notes and flavours of peach and melon. 8.00

### **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 / 55.00

### **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. 55.00

## 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. 12.00 / 55.00

## Pinot Grigio

### **The Stag (SA)**

Crisp, light-bodied white wine known for fresh flavours of pear, green apple, and citrus with floral notes and a zesty, dry finish 12.00 / 55.00

## 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.

13.00

### **Henkell Trocken (GER)**

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

13.00 /  
50.00

### **Brown Brothers Prosecco NV (VIC)**

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

13.00 /  
50.00

### **Chandon (VIC)**

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

55.00

## 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.

110.00

### **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.

110.00

