

BEEKEEPERS INN

OUR STORY

Originally built in 1859, the life of this old building began with Mr. Thomas Higgins. Opening a bar in the township of Vittoria, he offered 'first class accommodation for man and horse' - stocking liquors of the best quality under rules of the house, 'cleanliness and civility'. The hotel traded from 1859 to 1877 under various owners, also operating as a Cobb & Co horse changing station until April 1877 when the extension of the railway from Sydney reached Orange and the stop was discontinued.

Then known as 'The Halfway House', it was later home to a post office, telephone exchange, local store, farm supply shop, mechanical workshop, fuel station and had a public telephone box out the front. It was operated by the Hilder family until the 1970's when it closed and became a private residence.

THE NEXT ERA

Grant Lockwood (21.05.58 - 05.06.17) & The Lockwood family.

Vicki Lockwood, Jon Lockwood, Mark Lockwood, Claire Bennett (Nee Lockwood) & Sam Lockwood.

In 2003 Grant & his wife Vicki purchased 'The Halfway House' and started lovingly restoring the building back to its original charm. An antiques shop was first on the agenda but a cafe and farm shop, showcasing regional foods, quickly followed with the help from their son Mark. This gave Grant somewhere to sell and promote his reverently produced honey, showcasing different varieties while educating the public on the importance of bees. He passed all of his knowledge on to his son Jon who now operates one of the biggest beekeeping operations in Australia, Goldfield Honey Australia Pty Ltd.

The outer building was a perfect location for daughter Claire to open a wedding reception venue with a country aesthetic amongst the now established gardens and courtyard. And in 2012 a modern factory was built to extract and bottle the premium Australian honey, ran by the youngest son Sam, carrying the same passion as his father. This year also saw Marks inception of Central Ranges Brewing Co, producing fine ales on site under the brand 1859.

Grant sadly passed away in 2017 but his wife Vicki, together with their four children keep business as usual. Grant passed on his love of business, bees, honey, agriculture, history, tourism, community & family. **And so the wheels of history continue to turn...**



BREAKFAST MENU

8 AM - 11.30 AM

CLASSICS

QUEEN BEE'S BIG BREAKFAST (ALL DAY)

two eggs cooked to your liking, bacon, honey
sausages, grilled tomato and mushroom,
potato rosti, baby spinach, toasted sourdough,
house tomato relish and chilli jam
\$26

BACON AND EGG ROLL

with house tomato relish
\$10

HONEY TOASTED MUESLI

with greek yoghurt and seasonal fruit compote
\$15

EGGS AND BACON ALL DAY - YOUR WAY

two eggs cooked to your liking, two rashers of
bacon, toasted sourdough and house tomato
relish
\$16

TOASTED FRUIT LOAF

with butter and Goldfields Honey
\$8

EGGS BENNEDICT

poached eggs, smoked ham and hollandaise
on an english muffin
\$18

SOMETHING MORE..

BREKKY BRUSCHETTA

chorizo, halloumi, cherry tomatoes, sauteed
garlic mushrooms, poached egg and dukkah
on toasted sourdough
\$18

ROSTI STACK

potato rosti, bacon, egg, garlic mushrooms,
avocado, baby spinach, house tomato relish
and dukkah
\$18

ZUCCHINI, SWEET POTATO AND FETA FRITTERS

with poached egg and a rocket and pine nut
salad
\$18

SMOKED SALMON BAGEL

with cucumber, onion and cream cheese
\$19



FEELING ADVENTUROUS? SEE OUR DAILY SPECIALS BOARD!

KIDS BREKKY

KIDS PANCAKES

with maple syrup and ice cream
\$8

KIDS BACON AND EGGS

with toast
\$8

BREKKY EXTRAS

| | |
|---------------------------------|-----|
| halloumi..... | \$3 |
| bacon..... | \$3 |
| sausage..... | \$3 |
| egg..... | \$3 |
| avocado..... | \$4 |
| mushroom..... | \$3 |
| tomato..... | \$3 |
| spinach..... | \$2 |
| 2 slices toasted sourdough..... | \$3 |
| rosti..... | \$3 |

extra sauce
bbq, tomato, tomato relish, beetroot
relish, honey pickle, gravy..... \$1



VEGETARIAN? VEGAN? FLICK THROUGH TO OUR PLANT BASED MENU!
GLUTEN OR DAIRY FREE? OUR CHEFS CAN MODIFY! JUST ASK OUR WAITSTAFF

SWEET TOOTH?

PANCAKES

maple syrup, whipped cream and seasonal
fruit
\$18

WAFFLES

with chocolate ganache, fresh berries and
icecream
\$18

BANANA BREAD

butter and Goldfields honey
\$8

HONEY DATE & WALNUT BREAD

butter and Goldfields honey
\$8

SCONES

2 scones with strawberry jam, whipped cream
and Goldfields honey
\$8
add extra scones - \$2 each

CAKES AND SLICES

see dessert cabinet

SOCIAL BUMBLE BEE?

FOLLOW US ON FACEBOOK AND INSTAGRAM TO STAY UPDATED ON WEEKLY
SPECIALS, UPCOMING EVENTS AND OUR MONTHLY SUNDAY SESH!



@BEEKEEPERSINN



@BEEKEEPERSINNCAFE

LUNCH MENU

11.45AM - 3.30PM

BURGERS AND SANDWICHES

BEEKEEPERS BEEF BURGER

180g beef pattie, maple bacon, american cheddar, oak lettuce, tomato, onion, aioli and tomato relish on toasted brioche with chips
\$22

STEAK SANDWICH

scotch fillet steak, oak lettuce, tomato, caramelised onion, beetroot relish and bbq sauce on sourdough with chips
\$22

CLASSIC BLT

bacon, lettuce and tomato on toasted sourdough with chips and aioli
\$16

MUSHROOM & HALLOUMI BURGER

grilled field mushroom, haloumi, pesto, oak lettuce, tomato and honey balsamic reduction on brioche with chips
\$20

GF BREAD AVAILABLE

SOMETHING MORE..

LASAGNE

with chips and salad
\$18

QUICHE OF THE DAY

with a garden salad
\$16

BRUSCHETTA

tomato, onion, garlic and parmesan cheese on sourdough with a honey balsamic reduction
\$12

GRANTS FISH & CHIPS

1859 BEER BATTERED BARRA
WITH CHIPS, SALAD AND
TARTARE
\$24

\$1 from every serve sold goes to cancer research



FEELING ADVENTUROUS? SEE OUR DAILY SPECIALS BOARD!

HEALTH KICKERS

SMOKED SALMON SALAD

with rocket, avocado, citrus segments and a pomegranate balsamic reduction

\$22 GF

QUINOA BOWL

with sweet potato, baby spinach, capsicum, beetroot, zucchini, fried chickpeas and lemon greek yoghurt

\$18 GF

add chicken \$3

BARLEY BOWL

with beetroot, honey roasted carrot, sweet potato, capsicum, rocket, broccolini, fried kale and a honey mustard vinaigrette

\$18 GF

ALL DAY BREKKY

QUEEN BEE'S BIG BREAKFAST

two eggs cooked to your liking, bacon, honey sausages, grilled tomato and mushroom, potato rosti, baby spinach, toasted sourdough, house tomato relish and chilli jam

\$26

EGGS AND BACON ALL DAY YOUR WAY

two eggs cooked to your liking, two rashers of bacon, toasted sourdough and house tomato relish

\$16

**VEGETARIAN? VEGAN? FLICK
THROUGH TO OUR PLANT
BASED MENU!**

**GLUTEN OR DAIRY FREE? OUR
CHEFS CAN MODIFY! JUST ASK
OUR WAITSTAFF**

SNACK OR SHARE

CHIPS WITH AIOLI \$8

GARDEN SALAD \$6

ANTIPASTO BOARD

chefs selection of cured meats, vegetables and dips with lavosh

\$20

CHEESE BOARD

3 cheeses with quince paste, seasonal fruit, fresh honey comb and lavosh

\$18

FOR THE KIDS

ALL \$10

nuggets and chips
cheeseburger and chips
fish and chips

or combo with juice and sundae - \$15

SWEET TOOTH?

BANANA BREAD

butter and Goldfields honey
\$8

HONEY DATE & WALNUT BREAD

butter and Goldfields honey
\$8

SCONES

2 scones with strawberry jam, whipped cream and Goldfields honey

\$8

add extra scones for \$2 each

CAKES AND SLICES

see dessert cabinet

PLANT BASED

WE'VE ADDED AND MODIFIED SOME OF OUR MENU ITEMS TO BE VEGAN FRIENDLY!

BREAKFAST

MODIFIED BREKKY ITEMS

- zucchini and sweet potato fritters 18
 - rosti stack 18
- brekky bruschetta 18
 - pancakes 18

SOMETHING SWEET?

SEE OUR DESSERT CABINET
FOR OUR VEGAN OPTIONS

LUNCH

PULLED JACKFRUIT BURGER

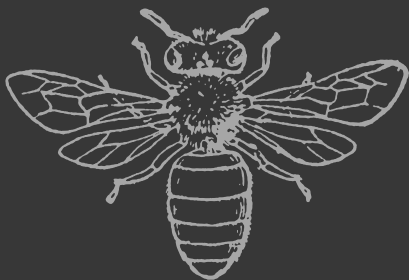
bbq seasoned pulled jackfruit with slaw and chips
20

QUEENIES CHICKPEA CURRY

sweet potato, kale and chickpea curry served with coconut cream and garlic flatbread
18

MODIFIED LUNCH MENU ITEMS

- barley bowl 18
- quinoa bowl 18
- mushroom burger 20



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FANCY A DRINK?

COFFEE AND TEA

flat white, cappuccino, latte 4 | 4.5
long black 3.7
piccolo, macchiato 3.5
espresso 3

mocha, chai, hot chocolate 4.2 | 4.5

spiced chai, made on milk 4

warm milk and Goldfields honey 4 | 4.5

local loose leaf tea blends by Tea Karts
pot of tea | 4.5
range on request

extras | soy milk, almond milk, lactose free
milk, syrups, extra shot 70c

JUICE

apple, orange, pineapple, local cherry 4

almighty juice 5.5
- beetroot, blackcurrant & ginger
- carrot orange & tumeric

SOFT DRINK

coke, coke zero, squash, lemonade 3.5

karma softdrinks | cola, lemmy lemonade,
gingerella 5.5

mayfields softdrinks | claret cup, lemonade,
cola 5

kombucha | peach, raspberry lemonade, apple
5.5

small acres | non alcoholic apple & cherry
cider 6

sparkling water 250ml 3
sparkling water 750ml 6.5

SHAKES AND SMOOTHIES

milkshake | caramel, strawberry, chocolate,
vanilla, lime, banana, honey 5.5

kids shake 4.5

add malt 20c

smoothie | banana, berry or mango 7



FLIP OVER FOR SOMETHING A LITTLE STRONGER

SOMETHING STRONGER?



In 2012 Mark Lockwood founded Central Ranges Brewing Co. which is located here on site at Beekeepers Inn, producing fine ales under the brand 1859 - the original year the inn was built. The English style vats can be viewed through the large red barn doors in the courtyard area.

LAGER 3.5% *

PALE ALE 4.5% *

HONEY AMBER ALE 4.8%

HEFEWEIZEN 4.7% *

XPA 5% *

**MIDI \$5
SCHOONER \$7**

**TASTING FLIGHT \$12
100ml OF EACH BEER* TO
TRY**

WINE

Mortimers - Sauvignon Blanc.....8/35
Mortimers - Chardonnay.....8/35
Mortimers - Pinot Noir.....8/40

Tamburlaine - Moscato.....8/30

Orange Mountain - Reisling.....8/40
Orange Mountain - Rose.....8/38

SeeSaw - Prosecco.....10/34

Angullong - Cabernet Sauvignon.....8/40

STONE PINE SPIRITS \$10

Dead Mans Drop (Spiced Rum)
Finger Lime Vodka
Gin
Honey Liqueur

**PICK A MIXER OF YOUR OWN OR
HAVE ONE OF OUR FAVOURITES!**

- Dead Mans Dark and Stormy
- Gin and Tonic
- Honey Liqueur & Sparkling Mineral Water

SMALL ACRES CIDER

apple or pear
8

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