

SNACKS

Soft Pretzel –\$6

+ Add Hazelnut Spread / Cream Cheese Dip – \$2

Proper Crisps – \$8

Sea Salt / Sea Salt & Cracked Pepper / Rosemary & Thyme / Garden Medley

Salted Tortilla / Cheeza-Peno Tortilla / Sweet Smoked Paprika

SMALLER

Broccolini, EVOO, hazelnuts (VG) – \$14

Garlic & herb focaccia (VG) – \$16

Halloumi, apple chutney (V) – \$16

Hot wings (500g), spicy ale BBQ sauce – \$22

Za’atar bread, muhammara, hummus, roast pumpkin (VG) – \$18

Miso eggplant, rocket, hazelnuts (V/GF) – \$16

LARGER

Ginger beer-brined chicken thigh burger, mustard mayo, tomato, pickles, kettle crisps – \$25

Ricotta gnocchi, seasonal veg, verjuice, garlic butter, parmesan (V/GF) – \$29

Slow cooked wagyu brisket, soused cucumber, daikon, kimchi (GF/DF) – \$34

Barramundi, fattoush salad, lemon, herbs, romesco – \$35

Ploughman’s sharing platter – \$45

Hop-pickled egg, sliced ham, pepperoni, cheddar, tomato, chutney, pickles, flat bread

SALADS

House salad (GF) – \$12

Local rocket, parmesan, balsamic, EVOO, basil

Burrata panzanella salad (V) – \$25

Burrata, croutons, fresh tomatoes, onions, cucumber, olives, EVOO, basil

Zucchini salad (V/GF) – \$20

Zucchini, fior de latte, mint, hazelnuts, lemon dressing

PIZZA

Cheese (V) – \$22

San Marzano sauce, fior de latte, shredded mozzarella, oregano

Margherita (V) – \$23

San Marzano sauce, buffalo mozzarella, basil

Smoked Ham – \$25

San Marzano sauce, free range ham, fior de latte, oregano

+ Add Pineapple – \$2

Apple & Blue Cheese (V) – \$24

Apple, blue cheese, shredded mozzarella, rocket, thyme, hazelnuts

Verdure Verde (VG/DF) – \$25

Miso béchamel, seasonal greens, chilli, capers, EVOO

Funghi (V) – \$25

Mixed mushrooms, marscapone garlic cream, shredded mozzarella, shaved red onion, raclette, rocket, hazelnuts

Pepperoni – \$27

San Marzano sauce, pepperoni, provolone, shredded mozzarella, romesco

Porco Rosso – \$29

Vodka sauce, fior de latte, shredded mozzarella, pork & fennel meatballs, nduja, sage, spicy honey

+ Add Guindilla chillies – \$3

Roast Duck – \$29

Sliced duck breast, San Marzano sauce, shredded mozzarella, shaved red onion, spring onion, tonkatsu sauce

Chilli Prawn – \$31

Marinated prawns, San Marzano sauce, goat’s feta, shredded mozzarella, shaved red onion, crispy chilli oil

Extras

+ Gluten free base – \$4

+ Pineapple / Olives – \$2

+ Tonkatsu / Spicy honey / Crispy chilli oil / Jalapeños / Guindilla chillies – \$3

+ Anchovies / Buffalo mozzarella / any extra meats – \$5

+ Prawns – \$6

*As the pizza section operates separately, pizzas may arrive before or after other dishes.

No half/half pizzas or alterations.

KIDS MEALS (UNDER 12)

Pasta, Napoli sauce, cheese –\$15

Smoked ham, cheese & pineapple pizzette, tomato sauce – \$15

Cheese kransky, tomatoes, broccolini, corn chips – \$15

Corn chips, tomato, melted cheese – \$15

+ Add Ice Cream – \$5

DESSERT

Ice Cream –\$6

See fridge for flavours

Beeramisu – \$16

A Bridge Road Brewers take on an Italian classic

Chocolate Mousse (V/GF) – \$16

Milk chcoloate mousse, seasonal fruit, gingerbread

SOFT DRINKS

Mineral Water – \$2 Pot / \$4 Pint

Hepburn Springs –\$5

Organic Cola / Blood Orange / Orange & Passionfruit / Ginger

Remedy Kombucha – \$5

Raspberry & Lemonade / Ginger Lemon

Lemon Lime & Hop Bitters – \$5

Apple Juice – \$4.50

Yumbo Lemonade – \$5.50

Apfelschorle (Sparkling Apple Juice) – \$6

Kitchen open Mon to Sun 11:30–3:00 / 5:00–8:30.

10% surcharge on Public Holidays.

We take all possible precautions in the preparation of our food.

We can not guarantee that our food will be free of allergens; particularly gluten, dairy (lactose), crustacea & tree nuts.

V – Vegetarian / VG – Vegan / GF – Gluten free / DF – Dairy free

Please remember your table number and order at the bar.

Our local suppliers

Beechworth Honey, Beechworth Berries, Formichi Smallgoods, Gamila at Beechworth, Gamze Smokehouse, Hillsborough Quality Nuts, Kell’s Eggs, Murray Pure, Riverina Dairy, Silver Creek Sourdough, Snowline Fruits

CLASSIC BEERS

	ABV	Pot	Pint
Beechworth Pale Ale	4.8%	\$7	\$13
Free Time Pale Ale (Alcohol Free)	<0.5%	\$5	\$9
Little Bling IPA (Mid)	3.4%	\$6	\$11
Little Hazy (Mid)	3.4%	\$6	\$11
Beechy XPA	4.4%	\$7	\$13
Outsider Lager	4.5%	\$7	\$13
Bling IPA	5.8%	\$8	\$15
Celtic Red Ale	5.3%	\$8	\$15
Robust Porter	5.2%	\$8	\$15
Ginger Beer (GF)	4.0%	\$8	\$15

Curated Tasting Paddle – \$28

Try 10 of our popular beers in 90mL glasses

LIMITED RELEASE

IPAs

We approach each beer with fresh eyes and an open mind. Exploring the limitless possibilities of the modern style to craft IPAs of significance.

Fruited Sours

A traditional German Gose where we experiment with combinations & flavours of fruit.

Mayday Hills

Our barrel and farmhouse beer project.

B2 Bomber

Our fabled anniversary ale, a revered Imperial Belgian Black IPA.

GLUTEN FREE

	ABV	Price
Ginger Beer on tap	4.0%	\$8 / 15
Raspberry & Lime Seltzer (355mL)	4.0%	\$7
Two Bays Pale (375mL)	4.5%	\$9
Two Bays Session (375mL)	3.5%	\$9
Two Bays XPA (375mL)	5.0%	\$9
Two Bays Lager (375mL)	4.5%	\$9
Alpine Dry Cider (330mL)	5.9%	\$12
Alpine Sweet Cider (330mL)	4.5%	\$12
Cheeky Pair Apple & Pear Cider (330mL)	4.4%	\$12

SPARKLING

Prosecco Piccolo (200ml) – \$12

Brown Brothers (King Valley)

Prosecco Piccolo ‘Valle del Rel’ (200ml) – \$13

Gapsted Estate (King Valley)

Prosecco (750ml) – \$48

Cofield Wines (Rutherglen)

Moscato Pop (330ml) – \$12

John Gehrig (Rutherglen)

Sparkling Rosé on tap (150ml) – \$12

Fighting Gully Road (Beechworth)

Pet Nat ‘Total Victory’ (750ml) – \$49

Konpira Maru

WHITE

	150ml	250ml	Bottle
Pinot Grigio	\$13	\$21	\$49
Indigo Vineyard (Beechworth)			
Vermentino	\$14	\$22	\$55
Willem Kurt (Beechworth)			
Riesling	\$13	\$21	\$49
All Saints Estate (Rutherglen)			
Biodynamic Semillon Sauvignon Blanc	\$15	\$24	\$60
Pennyweight (Beechworth)			
Wallflower Viognier/Marsanne	\$14	\$22	\$55
Eldorado Road (Beechworth)			
Chardonnay	\$15	\$24	\$55
A.Rodda (Beechworth)			

ROSÉ

	150ml	250ml	Bottle
Rosé	\$13	\$21	\$50
Weathercraft (Beechworth)			
Sparkling Rosé on tap	\$12		
Fighting Gully Road (Beechworth)			

RED

	150ml	250ml	Bottle
Pinot Noir	\$15	\$24	\$60
Fighting Gully Road (Beechworth)			
Cabernet Merlot	\$12	\$20	\$49
Piano Piano (Beechworth)			
Two Cells Shiraz	\$13	\$21	\$50
Domenica (Beechworth)			

CLASSIC COCKTAILS

Limoncello Spritz – \$16

Aperol Spritz – \$16

Old Fashioned – \$24

Negroni – \$24

Small Batch Vodka & Soda – \$15

Greyhound – \$15

Barking Owl Wattle Seed Vodka (Wooragee) w/ Salted Grapefruit

Remedy Gin w/ Light Tonic – \$15

Reed & Co Distillery (Bright)

Tuscan Gin w/ Coastal Tonic – \$15

Barking Owl (Wooragee)

Dark & Stormy – \$20

Corowa Distilling Co Rum (Corowa) w/ Bridge Road Ginger Beer

Lemon Myrtle Gin & Sonic (RTD) – \$9

Davidson Plum Gin & Sonic (RTD) – \$9

SMALL BATCH SPIRITS

Orchard Amaro – \$12

Beechworth Bitters Company (Beechworth)

Beetlejuice Amaro – \$12

Beechworth Bitters Company (Beechworth)

The Ale Saviour Hopped Whiskey Blend – \$16

Corowa Distilling Co (Corowa) x Bridge Road Brewers

The Ale Saviour Hopped Whiskey Single Barrel – \$16

Corowa Distilling Co (Corowa) x Bridge Road Brewers

Bosque Verde Whisky – \$16

Corowa Distilling Co (Corowa)

Barrel House XB Single Malt Whisky – \$16

Corowa Distilling Co (Corowa)

Rum Muscat Cask – \$16

Corowa Distilling Co (Corowa)

Single Malt Whisky – \$16

Backwoods Distilling Co (Yackandandah)

Rye Whisky – \$16

Backwoods Distilling Co (Yackandandah)

Boilermaker – \$20

Pot of Pale Ale and a glass of whisky