

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

Roasted beetroot, fetta, candied walnuts, vincotto (V/GF) – \$14

Confit garlic & herb focaccia (VG) – \$16

Grilled Halloumi, green peas, fennel (V/GF) – \$17

Beer-brined chicken wings (500g), chimmi churri (DF) – \$22

Herbed flat bread, muhammara, roasted pumpkin, babaganoush (V/DF) – \$18

Mushroom pizette (VG/DF) – \$22

Sauteed mushroom, garlic & herbs, macadamia cheese, hazelnut, chimmi churri

Chorizo & bean stew, green olives, capers, onions, pesto, bread – \$23

LARGER

Beef burger (180g), cheese, potato bun, special sauce, hop pickle, tomato, rocket, kettle crisps – \$25

Ricotta gnocchi, seasonal mushroom ragout, basil & rocket pesto, parmesan (GF) – \$29

Slow-cooked brisket, kimchi, smashed potatoes, master stock (GF/DF) – \$35

Grilled Market fish, Sri Lankan eggplant & potato curry, tzatziki, chilli oil (GF) – \$35

SIDES

House salad (GF) – \$12

Local rocket, parmesan, fennel, balsamic, evoo, basil

Seasonal greens, roasted hazelnuts, evoo – \$14

Duck fat roasted potatoes, rosemary, garlic (GF/DF) – \$15

Mac ‘n’ quatro cheese bake – \$17

PIZZA

Cheese (V) – \$23

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

Margherita (V) – \$24

Buffalo mozzarella, basil, San Marzano sauce

Smoked Ham – \$25

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

+ Add Pineapple – \$2

Potato & Onion (V) – \$24

Potato, confit onions, tallegio, shredded mozzarella, garlic oil, rosemary

+ Add Anchovies – \$5

Roast Pumpkin (VG/DF) – \$26

Roast pumpkin, macadamia cheese, onion, cherry tomato, confit garlic, thyme

Funghi (V) – \$25

Mixed mushrooms, marscapone garlic cream, shredded mozzarella, raclette, rocket, hazelnuts, capers, thyme

Pepperoni – \$28

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

Porco Rosso – \$29

Pork & fennel meatballs, nduja, spicy honey, fior de latte, shredded mozzarella, sage, vodka sauce

+ Add Guindilla chillies – \$5

Roast Duck – \$29

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

Chilli Prawn – \$31

Marinated prawns, goat’s feta, shredded mozzarella, crispy chilli oil, San Marzano sauce
+ Add Chorizo – \$5

Lamb Merguez – \$30

Lamb Merguez sausage, mustard yoghurt drizzle, roasted fennel, tallegio, shredded mozzarella, San Marzano sauce

Extras

+ Gluten free base – \$4

+ Pineapple / Olives – \$2

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

+ Extra cheese – \$4

+ Anchovies / Buffalo mozzarella / Chorizo / Guindilla chillies /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)

Loaded baked potato, tomato, ham, cheese –\$15

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

Nachos – \$15

Corn chips, tomato, melted cheese

DESSERT

Topolino Gelato –\$7

See fridge for flavours

Sticky Date Pudding – \$16

Served with beer caramel and whipped marscapone cream

Dark Chocolate Pudding (VG/DF) – \$16

Served with plant based chantilly cream

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

Our local suppliers

Beechworth Honey, Beechworth Berries, Edible Alchemy, Formichi

Smallgoods, Gamila at Beechworth, Gamze Smokehouse, Hillsborough

Quality Nuts, Kell’s Eggs, Markwood Mushrooms, Murray Pure,

Murmungee Basin Produce, Silver Creek Sourdough, Snowline Fruits

Please remember your table number and order at the bar.

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

15% 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

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
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

MULLED WINE

Glühwien – \$12

SPARKLING

Prosecco Piccolo (200ml) – \$12

Brown Brothers (King Valley)

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

Prosecco ‘ Pucino NV’ (750ml) – \$50

Dal Zotto Estate (King Valley)

WHITE

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

ROSÉ

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

RED

	150ml	250ml	Bottle
Pinot Noir	\$15	\$24	\$60
Fighting Gully Road (Beechworth)			
Sangiovese	\$12	\$20	\$49
Pizzini (King Valley)			
Cabernet Merlot	\$12	\$20	\$49
Piano Piano (Beechworth)			
Tempranillo	\$15	\$23	\$55
A.Rodda(Beechworth)			
Two Cells Shiraz	\$13	\$21	\$50
Domenica (Beechworth)			
Durif	\$15	\$23	\$55
All Saints Estate (Rutherglen)			

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