



## PIZZA

Vegan Cheese & GF Available

### Margherita 24

Napoli sauce, buffalo mozzarella, basil (V)  
+ White anchovies – \$5

### Apricot + Goats Cheese 28

Roasted apricots, goats cheese, mozzarella, caramalised onion  
rocket, thyme, walnuts, hot honey (V)

### Roast Duck 29

Roast duck, napoli sauce, mozzarella, shaved onions, peking sauce

### Smoked Ham 25

Napoli sauce, double smoked ham, fior di latte, oregano  
+ Pineapple – \$2

### Seasonal Mushroom 26

Sautéed mushroom, confit garlic, soy ricotta, pine nuts, cavolo nero (VG)

### Porco Rosso 29

Vodka sauce, fior di latte, mozzarella, pork & fennel meatballs  
nduja, sage, spicy honey  
+ Guindilla pepper – \$5

### Chilli Prawn 30

Tiger prawn, zucchini, semi dried tomato, mozzarella, lemon, chilli oil

### Mid-Eastern 26

Tarator, mozzarella, za'atar, broccoli, pine nuts, feta, mint (V)  
+ Fior di latte – \$5

### Pepperoni 26

Napoli sauce, pepperoni, shredded mozzarella, olives, almond romesco  
+ White anchovies – \$5

+ Pineapple / Olives / Onion / Chilli flakes – \$2

+ Chilli oil / Semi dried tomato / Mushroom / Feta / Spiced Honey – \$3

+ Ham / Pepperoni / Anchovies / Buffalo mozzarella / Guindilla pepper – \$5

+ Prawns / Duck / Meatballs – \$6

## SNACKS

Soft pretzel, bavarian cheese dip (V) 7

Roasted jalepeño corn kernels (VG, GF) 5

Chickpea & eggplant dip, dukkah, pinenuts, focaccia (2pc) (VG) 15

+ Extra focaccia - \$4

Grazing Board 30

Chef's selection charcuterie, mustard, baby pickled onions,  
figs, sauerkraut, chevran cheese, focaccia (2pc)

+ Extra focaccia - \$4

## SMALL PLATES

Grilled eggplant, ginger, garlic, sesame & chilli sauce (VG, GF) 15

Salmon ceviché, sweet potato, tiger's milk, tostada (DF, GF) 20

Orange & thyme fried chicken, compressed cucumber,  
junkanoo sauce (GF, DF) 18

Sautéed string beans, romesco, roasted hazelnuts (V, GF) 16

Lamb merguez skewers, baby onions, harira sauce (GF, DF) 18

+ Extra skewer - \$9

## SALADY PLATES

Sugar loaf cabbage, pepitas, sunflower, mixed herbs (VG, GF) 22

Heirloom tomato, grilled plum, fior di latte, sumac,  
gruit dressing (V) 24

## LARGER PLATES

Roast pumpkin, wild rice, quinoa, pomegranate glaze (VG, GF) 28

Grilled peri-peri chicken, charred broccolini, aji rojo sauce  
burnt lime (DF) 34

Dry-Aged roast pork belly, condimento completo, kohlrabi  
daikon & spring onion slaw (GF, DF) 36

BBQ lamb ribs (200gm), xinjiang spices, labne  
roast capsicum sauce (GF) 34

## PIZZETTE SANDWICHES

Available 12pm - 5pm

Roast capsicum, artichoke, olives & sautéed mushrooms (VG) 15

Spiced lamb, shakshuka, za'atar, rocket & yoghurt 16

## SIDES

Cornbread, cultured butter 9

Rainbow cauliflower, tahini, macadamia feta,  
mint & pomegranate molasses (VG, GF) 14

Fries, smoked paprika salt & garlic aioli (GF) 11

Duck fat potatoes, spicy salsa bravas, sour cream (GF) 14

## KIDS MENU

Red Racer 15

Penne pasta, pomodoro sauce, basil, parmesan  
Served with a side of cheesy bread (V)

Sausage Sizzle 15

Bratwurst, ketchup, grilled bread, cherry tomato, crudités (DF)

'Cheese Please' Pizza 15

Napoli, shredded mozzarella (V)

'Aloha' Pizza 16

Napoli, ham, pineapple, shredded mozzarella

## DESSERT

Chocolate mousse, choc soil & maplecomb (VG, GF) 14

Cinnamon sugar pretzel, nutella, marscarpone (V) 12

Gundowring ice cream dixie cup (GF) 6

(Chocolate, Lemon Curd, Raspberry,  
Salted Caramel, Toasted Honey + Walnut)

# OUR BEER

## BORN IN BEECHWORTH. BREWING IN BRUNSWICK.

Since 2005, we've been crafting exceptional beer in our hometown of Beechworth, at the foothills of Victoria's High Country. It's a gloriously rugged locale with a streetscape steeped in the grandeur and darkness of yesteryear. You'll find our brewery in an 1860s coach house, where we brew over 50 unique beers annually.

Head to the bar to explore 30 rotating taps, presented in four categories to suit all palates:

Light/Easy  
Hoppy/Hazy  
Dark/Malty  
Sour/Fruity

# COCKTAILS

Brunswick Bramble	Gin, hibiscus & lemongrass syrup, lime	20
Peachy Sunset	Whiskey, peach, lemon, on the rocks	22
Seasonal G&T	Reed & Co 'Remedy' gin, bitter lemon tonic, orange, rosemary	16
Margerita	Tequila Blanco, Cointreau, lime, salt rim, on the rocks	22
Passionfruit Mojito	White rum, mint, passionfruit, lime	22
Spritz Your Way	Choice of Campari, Aperol or Beechworth Bitters Amaro, w/ bubbles & orange	16
Dark 'n' Stormy	Dark rum, BRB Ginger Beer, Angostura bitters, lime	20
Negroni	Gin, Campari, Sweet Vermouth, Orange	20
Espresso Martini	Vodka, Kahlua, Wide Open Road Espresso	22
Old Fashioned	'The Ale Saviour' hopped whiskey, Angostura bitters, orange twist	22

# NON-ALC

Free Time Pale Ale	Our flagship, award winning, non-alc beer	5 / 9
House Made Lemonade	Secret recipe of zesty delight	6.5
Alpine Apple Juice	Our friends from Alpine Cider Co.	5
Lemon Lime & Hop Bitters	Our refreshing take on a timeless classic	5
Yumbo Lemonade	Lo-cal craft lemonade	5.5
Hepburn Springs Ginger Beer	Naturally brewed organic ginger beer	5.5
Hepburn Springs Organic Cola	A traditional old style cola	5.5
Passionfruit No-Jito	Passionfruit Mojito without the rum	10
Zero% Southside	Brunswick Aces 0% Gin, mint, lime juice, served up!	15
Zero% G&T	Non-alc twist on the classic using Brunswick Aces 0% Gin	11

## CLASSIC BEERS

Beechworth Pale Ale	7 / 13
Village Pils	7 / 13
Free Time Pale Ale (Alc. Free)	5 / 9
Little Bling IPA (Mid)	6 / 11
Little Hazy (Mid)	6 / 11
Outsider Lager	7 / 13
Beechy XPA	7 / 13
Bling IPA	8 / 15
Celtic Red Ale	8 / 15
Robust Porter	8 / 15
Ginger Beer	8 / 15

## TASTING PADDLE (4 BEERS)

Greatest Hits	18
House Hits (Brewed in Brunswick)	20
Hop and Haze	20
Choose Your Own Adventure	22

# WINE

## SPARKLING

Sparkling Rosé (On Tap)	2022 Fighting Gully Road, Beechworth VIC	12
Prosecco	NV Continental Platter, King Valley VIC	13 / 47
'Skin Contact' Pet Nat	2022 Ricca Terra, Riverland SA	52
'Creo' Pet Nat Rosé	2022 Moppity, Hilltops NSW	50
Crément De Bourgogne Brut	NV Domaine Chermette, Burgundy FRA	75
'Piquette' Rouge Blend	2022 Pique, VIC	10

## WHITE: AROMATIC, FRESH, CRISP

'Prêt-À-Blanc' Blend	2022 Vignerons Schmölder & Brown, Beechworth VIC	55
Pinot Gris	2022 St. Leonards, King Valley VIC	14 / 49
Vermentino	2023 Willem Kurt, Beechworth VIC	15.5 / 55
'Watervale' Riesling	2022 Adelina, Clare Valley SA	55
Riesling	2023 Silent Way, Macedon Ranges VIC	54
Riesling 'Off Dry'	2021 ECK Wines, Mt Alexander VIC	55

## WHITE: MED-FULL BODIED, RICH, TEXTURAL

'Growers Selection' Roussanne	2018 Castagna, Beechworth VIC	75
Chardonnay	2019 Precipice, Yarra Valley VIC	15.5 / 54
'Baxendale' Chardonnay	2021 A.Rodda, Yarra Valley VIC	75
'Pale Blue Eyes' Savagnin	2022 Defialy, King Valley VIC	60

## ROSÉ, ORANGE & SKIN CONTACT

Rosé No.3	2023 ECK Wines, Heathcote VIC	15.5 / 53
Rosé	2022 Fairbank, Sutton Grange VIC	54
'Ramato' Pinot Grigio/Arneis	2018 Yarra Peaks, Yarra Valley VIC	13 / 48
'Rainbow Juice'	2022 Gentle Folk Wines, Adelaide Hills SA	55
'Orange*'	2022 Blind Corner, Margaret River WA	50

## RED: LIGHT BODIED

Pinot Noir	2022 Vignerons Schmölder & Brown, Beechworth VIC	64
Pinot Noir	2021 Mount Macleod, Gippsland VIC	15 / 52
Sangiovese	2022 Fighting Gully Road, Beechworth VIC	17 / 58
Grenache	2021 Fighting Gully Road, Beechworth VIC	58

## RED: MED-FULL BODIED

Tempranillo	2022 Gran Cerdo, Rioja ESP	53
'Cuvée De Chez' Bordeaux Blend	2019 A.Rodda, Beechworth VIC	60
'Two Cells' Shiraz	2022 Domenica, Beechworth VIC	15 / 54
Shiraz No.2	2022 ECK Wines, Heathcote VIC	55

## DESSERT

Moscato 'Pop'	NV John Gehrig, King Valley VIC	12
Amontillado	NV Pennyweight, Beechworth VIC	10