

DIETARIES

V = Vegetarian / VG = Vegan
GF = Gluten Free / DF = Dairy Free

Due to the nature of commercial kitchens, we cannot guarantee the complete absence of allergens in our food. Please speak to our staff before ordering if you have a severe allergy.

SCAN TO LEARN MORE ABOUT
BRIDGE ROAD BREWERS ▶

Kitchen open Monday to Sunday
12:00pm–9:00pm

10% SURCHARGE ON SUNDAYS
15% SURCHARGE ON PUBLIC HOLS



PIZZA	Vegan Cheese & GF Available				
Margherita (V)	Napoli sauce, buffalo mozzarella, basil (V) + White anchovies - \$6	26			
Broccolo Picante (V)	Confit garlic, broccoli, buffalo mozzarella, cherry tomato, chilli flakes white anchovies, parmesan cheese	28			
Roast Duck	Roast duck, napoli sauce, mozzarella, shaved onions, peking sauce	31			
Smoked Ham	Napoli sauce, double smoked ham, fior di latte, oregano + Pineapple - \$2	29			
Seasonal Mushroom (VG)	Sautéed mushroom, confit garlic, soy ricotta, pine nuts, cavolo nero	28			
Porco Rosso	Vodka sauce, fior di latte, mozzarella, pork & fennel meatballs, nduja, sage, spicy honey + Jalapeño- \$3	30			
Chilli Prawn	Tiger prawn, marinara sauce, semi dried tomato, goats curd fior di latte, lemon, chili oil + Chorizo - \$5	31			
Patata (V)	Sautéed potato, provolone, confit garlic, onion, parmesan, thyme + Meatballs - \$6	28			
Pepperoni	Napoli sauce, pepperoni, mozzarella, olives, almond romesco + White anchovies - \$6	29			
Pizza Extras	+ Pineapple / Olives / Onion / Chilli flakes – \$2 + Chilli oil / Semi dried tomato /Mushroom / Jalapeño / Spiced Honey – \$3 + Ham / Pepperoni / Buffalo mozzarella / Chorizo – \$5 + Prawns / Duck / Meatballs / White anchovies – \$6				
SNACKS					
Soft pretzel, bavarian cheese dip (V)		8			
Roasted jalapeño corn kernels (VG, GF)		6			
Chickpea & eggplant dip, dukkah, pine nuts, focaccia (2pc) (VG)	+ Extra focaccia - \$4	15			
Grazing Board	Chef’s selection charcuterie & cheese, mustard, baby pickled onions, figs, sauerkraut, focaccia (2pc) + Extra focaccia - \$4	30			
SMALL PLATES					
Mushroom parfait, smoked grapes, crosstini (V)		16			
Chargrilled squid, yellow kroeung, chilli koh kong sauce (GF, DF)		18			
Chicken wings, chilli maple sauce, cured cucumber sour cream (GF, DF)		18			
Grilled eggplant, ginger, garlic, sesame & chilli sauce (VG, GF)		16			
BBQ chorizo sausage, chimichurri sauce (GF, DF)		18			
SALADY PLATES					
Compressed watermelon, macadamia feta, mint, zataar, red wine gastric, pickled watermelon (VG)		22			
Pickled beetroot, whipped soy ricotta, hop pickles, walnuts, dill vinaigrette (VG)		24			
LARGER PLATES					
Tandoori cauliflower, mint chutney, vegan masala butter cucumber salad (VG, GF)		32			
Grilled peri-peri chicken, charred broccolini, aji rojo sauce, burnt lime (DF)		35			
Baby Barramundi, lahore spices, pickled onion, herb salad sour mango chutney (GF, DF)		34			
Shawarma spiced lamb, labne, roast capsicum salsa, yoghurt flat-bread, fattoush		35			
BETWEEN BREAD	Available 12pm - 5pm				
Veg Pizzette	Roast capsicum, marinated eggplant, olive tapenade, basil (VG)	15			
Meatball Pizzette	Pork & fennel meatballs, napoli, shaved parmesan, rocket	15			
Cheese Burger (veg pattie available)	Wagyu beef pattie, hop pickles, ‘mac’ sauce, cheese & ketchup + Extra pattie - \$8	15			
SIDES					
House pizzette roll, w/ nduja butter or vegan garlic butter (2pc)		10			
Heirloom tomato, salsa verde, roasted hazelnuts, garlic oil (VG)		14			
Fries, smoked paprika salt w/ garlic aioli or ketchup (GF)	+ Extra sauce - \$1	11			
Confit seasonal potatoes, nduja, almond salsa bravas, sour cream (GF)		14			
KIDS MENU					
Meatball Mayhem (V)	Vegan meatballs, spaghetti, pomodoro sauce, basil, parmesan Served with a side of cheesy bread	15			
Dippers (DF)	Crumbed chicken tenders, ketchup, grilled bread, crudités	15			
‘Cheese Please’ Pizza (V)	Napoli, mozzarella	15			
‘Aloha’ Pizza	Napoli, ham, pineapple, shredded mozzarella	16			
DESSERT					
Nutella pizza, berry compote, mascarpone, caramel (V)		15			
Roasted banana semifreddo, porter caramel, pistachio praline (V)		12			

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

CLASSIC BEERS

Beechworth Pale Ale	7 / 13
Village Pils	7 / 13
Free Time Hazy Pale (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

COCKTAILS

Peachy Sunset	Whiskey, peach, lemon, on the rocks	22
Seasonal G&T	Reed & Co ‘Remedy’ gin, bitter lemon tonic, orange, rosemary	16
Margarita	Tequila Blanco, Cointreau, lime, salt rim, on the rocks	22
Passionfruit Mojito	White rum, mint, passion fruit, lime	22
Spritz Your Way	Choice of Campari or Apero, w/ bubbles & orange	16
Dark ‘n’ Stormy	Dark rum, BRB Ginger Beer, Angostura bitters, lime	20
Negroni	Gin, Campari, Sweet Vermouth, Orange	22
Espresso Martini	Vodka, Kahlua, Wide Open Road Espresso	22
Old Fashioned	The Gospel Whiskey, Angostura bitters, orange twist	22

NON-ALC

Free Time Hazy Pale	Our flagship, award winning, non-alc beer	5 / 9
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
Passionfruit No-Jito	Passionfruit, lime, mint, soda	11
Beechworth Sparkling Water	On Tap	4 (glass) / 10 (750ml carafe)
Alpine Apple Juice	Our friends from Alpine Cider Co.	5
BRB Sodas	Lemon Lime & Hop Bitters / Lemonade / Ginger / Cola / Orange & Passionfruit	5

WINE

SPARKLING

Sparkling Rosé (On Tap)	2022 Fighting Gully Road, Beechworth VIC	13
Prosecco	NV Continental Platter, King Valley VIC	13 / 47
‘Skin Contact’ Pet Nat	2022 Ricca Terra, Riverland SA	52
Crement De Bourgogne	NV Pierre-Marie Chermette	80

WHITE

Pinot Gris	2024 St. Leonards, King Valley VIC	14 / 49
Vermentino	2023 Willem Kurt, Beechworth VIC	15.5 / 55
Riesling ‘Watervale’	2022 Adelina, Clare Valley SA	55
Riesling ‘Single Vinyard’	2023 Stargazer, Coal River Valley TAS	59
Sauvignon Blanc	2022 Pyramid Valley, Marlborough NZ	65
Sauvignon Blanc Semillion	2024 Sorrenberg, Beechworth VIC	85
Chardonnay	2019 Precipice, Yarra Valley VIC	15.5 / 54
Chardonnay	2023 Willem Kurt, Beechworth VIC	65

ROSÉ, ORANGE & SKIN CONTACT

Rosé No.4	2024 ECK Wines, Heathcote VIC	15 .5 / 55
Rosé	2022 Fairbank, Sutton Grange VIC	54
‘Ramato’ Pinot Grigio/Arneis	2018 Yarra Peaks, Yarra Valley VIC	13 / 48
‘Orange*’	2022 Blind Corner, Margaret River WA	50

RED

Pinot Noir	2023 Coulter Wines, Adelaide SA	16 / 57
Sangiovese	2021 Otellia, Limestone Coast SA	14 / 50
Nero D’Avola	2020 Ciello, Sicily ITA	48
Cabernet Sauvignon Blend	2021 Eleventh House by Little Fraces, Beechworth VIC	53
‘Two Cells’ Shiraz	2022 Domenica , Beechworth VIC	15.5 / 54
Shiraz No.2	2022 ECK Wines, Heathcote VIC	55

DESSERT

Moscato ‘Pop’	NV John Gehrig , King Valley VIC	12
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