

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 HOLDS



PIZZA		Vegan Cheese & GF Available	
Margherita (V)	26	Napoli sauce, buffalo mozzarella, pecorino, basil	
Broccolo (V)	28	Napoli sauce, broccoli, buffalo mozzarella, semi dried tomato, parmesan cheese + Chilli oil – \$3	
Roast Duck	29	Roast duck, sliced orange, napoli sauce, mozzarella, onion, peking sauce	
Smoked Ham	29	Napoli sauce, double smoked ham, fior di latte, oregano + Pineapple – \$2	
Capri Verde (VG)	28	Confit garlic, vegan mozzarella, grilled artichoke, onion, capers	
Porco Rosso	30	Vodka sauce, fior di latte, mozzarella, pork & fennel meatballs, nduja, sage, spicy honey + Jalapeño – \$3	
Chilli Prawn	31	Tiger prawn, marinara sauce, semi dried tomato, goats curd, fior di latte, lemon, chili oil + Chorizo – \$5	
Patata (V)	28	Sautéed potato, provolone, confit garlic, onion, parmesan, thyme + Meatballs – \$6	
Pepperoni	29	Napoli sauce, pepperoni, mozzarella, olives, almond romesco + White anchovies – \$5	
Pizza Extras		\$2 - Pineapple / Olives / Onion / Chilli flakes \$3 - Chilli oil / Semi dried tomato / Artichoke / Jalapeño / Spiced Honey \$5 - Ham / Pepperoni / Buffalo mozzarella / Chorizo / White anchovies \$6 - Prawns / Duck / Meatballs	
SNACKS			
Soft pretzel (V)	6	+ Add Hazelnut Spread / Cream Cheese Dip – \$2	
House-made cannellini bean hummus, dukkah, pine nuts, focaccia (2pc) (VG)	15	+ Extra focaccia – \$4	
Twice cooked polenta chips, pecorino, garlic aioli (V, GF)	14		
SMALL PLATES			
Heirloom zucchini & dill rémoulade, cashew crème, crostini (VG)	16		
Baby octopus tacos, nduja, tomato salsa, red onion, tomatillo sauce (3pc) (GF, DF)	20		
Chicken wings, chilli maple sauce, hop pickles, sour cream (GF, DF)	18		
BBQ chorizo sausage, chimichurri sauce (GF, DF)	18		
SALADY PLATES			
Charred seasonal greens, zataar, lemon dressing, macadamia feta, fresh herbs (VG, GF)	22		
Pickled beetroot, whipped soy ricotta, hop pickles, walnuts, dill vinaigrette (VG, GF)	24		
LARGER PLATES			
Tandoori cauliflower, mint chutney, vegan masala butter, cucumber salad (VG, GF)	32		
Grilled Peruvian spiced chicken, charred corn, aji verde sauce, burnt lime (GF, DF)	35		
Confit blue swimmer crab, chilli-garlic butter, fettuccine, pangrattato	32		
Shawarma spiced lamb, labne, roast capsicum salsa, yoghurt flat-bread, fattoush	35		
BETWEEN BREAD		Available 12pm - 5pm	
Turkish Open Sandwiches	15	- Goats Cheese, mozzarella, rocket, onion, olives, oregano (V, VGO) - Spiced lamb mince, mozzarella, onion, tomato, zataar, pine nuts	
PUB CLASSICS		All served with shoestring fries & rocket salad	
Chicken Parmi	32	Chicken schnitzel topped with napoli sauce, ham & mozzarella	
Cheese Burger (Veg option available)	24	Wagyu beef pattie with hop pickles, 'mac sauce', cheese, ketchup + Extra pattie - \$8	
Fish & Chips (DF)	24	Beer battered Ling filets with lemon & pepperberry salt	
SIDES			
Rocket, shaved parmesan, walnuts, lemon dressing (V, GF)	12		
Heirloom cherry tomatoes, salsa verde, roasted hazelnuts, garlic oil (VG, GF)	14		
Fries, smoked paprika salt with garlic aioli or ketchup (V, GF)	11	+ Extra sauce - \$1	
KIDS MENU			
Fettuccine Fiesta (VG)	15	House made vegan bolognese, fettuccine, served with grilled focaccia	
Dippers (DF)	15	Crumbed chicken tenders, ketchup, grilled focaccia, crudités	
‘Cheese Please’ Pizza (V)	15	Napoli, mozzarella	
‘Ham-o-rama’ Pizza	15	Napoli, ham, shredded mozzarella	
DESSERT			
Chocolate Pizza (V)	15	Nutella, berry compote, ice cream	
‘Prom Country’ cheese plate, marinated figs, lavosh (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

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 Paradise	Passionfruit, lime, mint, soda	11
Beechworth Sparkling Water	On Tap	2.50 (glass) / 6 (carafe)
Alpine Apple Juice	Our friends from Alpine Cider Co.	5
BRB Lemon Lime & Hop Bitters	Our refreshing take on a timeless classic	5
BRB Lemonade	Craft lemonade at it's finest	5
BRB Ginger Beer	Naturally brewed ginger beer	5
BRB Cola	Traditional old style cola	5
BRB Orange + Passionfruit	Zingy, sweet and citrusy	5

COCKTAILS

Mango Daiquiri	Dark Rum, mango liqueur, lime	22
Margarita	Tequila Blanco, Cointreau, lime, salt rim, on the rocks	22
Passionfruit Mojito	White rum, mint, passion fruit, lime	22
Spritz Your Way	Campari, Aperol or Limoncello, w/ bubbles & orange slice	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	Corowa Whiskey, Angostura bitters, orange twist	22

WINE

SPARKLING

		Glass / Bottle
Sparkling Rosé (On Tap)	2022 Fighting Gully Road, Beechworth VIC	12 / 45
Prosecco	NV Continental Platter, King Valley VIC	13 / 47
Pet Nat Rosé	2022 Ricca Terra, Riverland SA (Minimal Sulphites/Vegan)	52
Crement De Bourgogne	NV Domaine Chermette, Burgundy FRA	80

WHITE

Pinot Gris	2024 St. Leonards, King Valley VIC	15 / 55
Vermentino	2023 Willem Kurt, Beechworth VIC	16 / 65
Chardonnay	2019 Precipice, Yarra Valley VIC	16 / 60
Riesling ‘Polish Hill Vineyard’	2023 Adelina, Clare Valley SA	55
Sauvignon Blanc	2023 Meltwater, Marlborough NZ (Certified Organic)	65
Sauvignon Blanc Semillion	2024 Sorrenberg, Beechworth VIC (Certified Organic & Bio dynamic)	85
Chardonnay	2024 Willem Kurt, Beechworth VIC	65
Chardonnay ‘Baxendale Vinyard’	2023 A. Rodda, Beechworth VIC	75

ROSÉ, ORANGE & SKIN CONTACT

Rosé No.4	2024 ECK Wines, Heathcote VIC (Minimal Sulphites)	15 / 60
‘Juicy June’ Chilled Red	2024 Ricca Terra, Barossa Valley SA (Minimal Sulphites/Vegan)	47
Rosé	2022 Fairbank, Sutton Grange VIC	57

RED

Pinot Noir	2023 Coulter Wines, Adelaide SA	16 / 65
Sangiovese	2021 Ottelia, Limestone Coast SA (Minimal Sulphites)	14 / 55
‘Two Cells’ Shiraz	2023 Domenica , Beechworth VIC	16 / 65
‘Assemblage’ Pinot Noir	2024 Allies, South Gippsland VIC	62
Grenache ‘Preservative Free’	2022 Yangarra, McLaren Vale SA (Organic/Bio dynamic/Preservative Free)	55
Shiraz No.3	2022 ECK Wines, Heathcote VIC (Minimal Sulphites)	58

DESSERT

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