

DIETARIES

V = Vegetarian / VG = Vegan
VGO = Vegan Option Available
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 BRB >

Kitchen open Mon to Sun 12pm–9pm

Proudly serving Australian-caught seafood and locally sourced produce

10% SURCHARGE ON SUNDAYS
15% SURCHARGE ON PUBLIC HOLS



PIZZA Vegan Cheese & GF Available		SNACKS		BETWEEN BREAD Available 12pm - 5pm	
Margherita (VGO) 26 Napoli sauce, buffalo mozzarella, pecorino, basil		Soft pretzel (V) 6 + Add Hazelnut Spread / Cream Cheese Dip / Cultured Butter – \$2		Steak Sandwich (Veg option available) 25 Chargrilled porterhouse steak, provolone, rocket, salsa verde, tomato salsa on a turkish roll with fries + Add ketchup / aioli - \$1	
Pumpkin & Mushroom (VGO) 26 Pumpkin pureé, shimeji mushroom, buffalo mozzarella, chives, crispy sage, garlic oil + Streaky Bacon – \$5		Fries, smoked paprika salt, garlic aioli (V, GF) 11 + Extra sauce - \$1		PUB CLASSICS	
Patata (VGO) 28 Sautéed potato, provolone, confit garlic, onion, parmesan, thyme, smoked salt + Ham – \$5		SMALL PLATES		Chicken Parmi 34 Free-range chicken, napoli, ham & mozzarella with rocket salad or fries + Add ketchup / aioli - \$1	
Pepperoni 29 Napoli sauce, pepperoni, mozzarella, olives, almond romesco + White anchovies – \$5		Sweet potato hummus, eggplant relish, pinenuts, focaccia (2pc) (VG) 14 + Extra focaccia – \$4		Wagyu Beef Burger 29 Streaky bacon, hop pickles, ‘mac sauce’, cheese & ketchup with fries + Add ketchup / aioli - \$1 + Extra pattie - \$5	
Smoked Ham 28 Napoli sauce, double smoked ham, fior di latte, oregano + Pineapple – \$2		Mushroom al pastor tacos, onion, coriander, tomatillo sauce (3pc) (VG, GF) 16		Beetroot & Quinoa Burger 27 American cheese, hop pickles, ‘mac sauce’ & ketchup with fries + Add ketchup / aioli - \$1 + Extra pattie - \$4	
Porco Rosso 30 Vodka sauce, fior di latte, mozzarella, pork & fennel meatballs, nduja, sage, spicy honey + Jalapeño – \$2		Twice cooked polenta chips, pecorino, garlic aioli (V, GF) 14		Steak Frites (220g) 36 Grain fed porterhouse steak with shoestring fries & red wine jus + Add ketchup / aioli - \$1	
Pollo Bianca 30 Taleggio cream sauce, smoked chicken breast, onion, streaky bacon, chive		MEDIUM PLATES		KIDS MENU	
Chilli Prawn 31 Tiger prawn, marinara sauce, semi dried tomato, goats curd, fior di latte, lemon, chili oil		Chicken wings, chilli maple sauce, hop pickles, sour cream (4pc) (GF) 20		Hasta Lasagne Baby! (Vegan option available) 16 House made lasagne topped with mozzarella cheese & bolognese, served with grilled focaccia	
Pizza Extras \$2 - Pineapple / Olives / Onion / Chilli Flakes / Jalapeño \$3 - Chilli Oil / Semi Dried Tomato / Shimeji Mushroom / Spiced Honey \$5 - Ham / Pepperoni / Buffalo Mozzarella / Bacon / White Anchovies / Spicy Nduja \$6 - Prawns / Smoked Chicken / Meatballs		Baked Italian meatballs, tomato sugo, basil, parmesan cheese (3pc) (GF) 22		Royalé with Cheese (Veg option available) 16 Wagyu beef pattie, cheese, ketchup	
Proudly serving Australian-caught seafood		Sautéed baby carrot, pomegranate molasses, walnuts, mandi sauce (VG, GF) 18		‘Cheese Please’ Pizza (V) 12 Napoli, mozzarella + Smoked Ham – \$3 + Pineapple – \$1	
		LARGER PLATES		CHEF’S SELECTION	
		Confit sweet potato, braised pearl barley, mushrooms, crispy sage (VG) 30		6 sharing dishes (min 2 people) 65 pp A rotating selection of dishes designed for sharing, showcasing kitchen favourites and Bridge Road classics. Dietary requirements can be catered for; please advise bar staff before ordering.	
		BBQ 1/2 chicken, Peruvian spices, grilled corn, lime, aji verde sauce (GF) 32			
		Lamb osso bucco, masala ragout, rainbow chard, garlic yoghurt (GF) 32			
		SIDES			
		Rocket, shaved parmesan, walnuts, olive oil (V, GF) 15			
		Charred seasonal greens, zataar, lemon dressing, (VG, GF) 16			
		Crispy brussel sprouts, salsa verde, pinenuts (VG, GF) 12			
		DESSERT			
		Chocolate Pizza (V) 15 Nutella, berry compote, ice cream			
		Orange & almond cake, cardamon syrup, cream (V, GF) 15			

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 of our core range beers, limiteds & Brunswick brewed beers

CLASSIC BEERS

Beechworth Pale Ale 4.8%	7.5 / 14
Village Pils 5.0%	7 / 13
Free Time Hazy Pale <0.5%	5 / 9
Little Bling IPA 3.4%	6 / 11
Little Hazy 3.4%	6 / 11
Outsider Lager 4.5%	7.5 / 14
Echo XPA 4.4%	7.5 / 14
Bling IPA 5.8%	8 / 15
Celtic Red Ale 5.3%	8 / 15
Robust Porter 5.2%	8 / 15
Ginger Beer 4.0%	8 / 15

TASTING PADDLE (4 BEERS)

Classic Beers - Core Range	18
House Hits - Brewed in Brunswick	20
Choose Your Own Adventure	22

COCKTAILS

		Alcoholic Non-Alc 0%
Dealer’s Choice	Gin, vodka, dry vermouth, orange bitters	12 (Half Serve) / 20 16
Sandia	Tequila, watermelon, lime, chilli	20 18
Biscuit Old Fashioned	Corowa Whiskey No. 2, Biscoff syrup, Aztec chocolate bitters	21
Swan Song	Gin, vanilla, passionfruit, lemon	20 18
Sweet Peach	Vodka, peach-tea, lemon	18 15
Eleventh Peak	Amaro Montenegro, cold-drip coffee, coconut cream	20 16
Mulled Ginger Beer	Ginger Beer, spiced syrup, orange & bitters + Corowa Whiskey No. 3 – \$8 + Whipped coconut cream – \$1	12 9

Classic Cocktails Available on Request

NON-ALC

Free Time Hazy Pale	Our flagship, award winning, non-alc beer	5 / 9
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

WINE

SPARKLING

		Glass / Bottle
Sparkling Rosé (On Tap)	2022 Fighting Gully Road, Beechworth VIC	13 / 45
Tarot Prosecco	2025 Alpha Box & Dice	13 / 45
Blanc de Blancs	2024 Troppo, Adelaide Hills SA	65
Cremant De Bourgogne	NV Domaine Chermette, Burgundy FRA	80

WHITE

Fiano	2024 Dilettante, Mintaro SA	13 / 60
Pinot Gris	2024 St. Leonards, King Valley VIC	15 / 70
Chardonnay	2024 Mount Alexander, Paraday VIC	18 / 85
Pinot Gris	2024 Troppo, Adelaide Hills SA	60
Vermentino	2024 Zagare, Sicily Italy	70
Sauvignon Blanc Semillion	2024 Sorrenberg, Beechworth VIC (Certified Organic & Bio dynamic)	85
Fiano	2023 Eldorado Road, Beechworth VIC	85

ROSÉ, ORANGE CHILLED RED & SKIN CONTACT

Luminoso Rosé	2024 Eldorado Road, Beechworth VIC	14 / 65
Golden Delicioso	2024 Alpha Box & Dice, Adelaide Hills SA	17 / 80
22° Halo Chilled Red	2024 Ricca Terra. Riverland SA	55
‘Juicy June’ Chilled Red	2024 Ricca Terra, Barossa Valley SA (Minimal Sulphites/Vegan)	60
Beechworth Rosé	2022 Fighting Gully Road, Beechworth VIC	85

RED

Pinot Noir	2023 Hesketh, Adelaide hills, SA	15 / 70
Sangiovese	2022 Dilettante, Mintaro SA	13 / 60
Shiraz No. 4	2022 ECK, Heathcote VIC	17 / 80
Nerello Mascalesse	2024 La Baca, Sicily Italy	70
Truffle Hound Blend	2024 Unico Zelo, Clare Valley SA	70
Sangiovese	2024 Fighting Gully Road, Beechworth VIC	85
Pinot Noir	2024 Stonier, Mornington Peninsula, VIC	90

DESSERT

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