



Welcome to Bellinggen's artisan brewery and boutique bar, making and serving our very own beers ferments and wood fired pizzas.

We aim to be a brewing company of the highest caliber with strong environmental ethics.

We offer a fine selection of Australian Organic, bio-dynamic and preservative free wines. Our unique cocktail menu is inspired by the flavours and sights of our surrounds, highlighting fresh and aromatic local ingredients.

The design of this space was a collaborative process focused on sustainability, resourcefulness and the use of local timbers and salvaged materials. Reclaimed timbers were used in our Mondrian inspired front facade and the bar features steel from an old shipping container. The beautiful pieces that decorate the space are recycled or made by local artists. The Australian Hoop Pine ply feature lights and bathroom fittings were custom made by Baker Miller Design.

Music and art culture is very important to us, and we are lucky enough to have a wide range of amazing artists who perform at our venue, this is why The Bellinggen Brewing Co has earned a stellar reputation for showcasing both local and international artists.

Check our instagram or website for upcoming events [bellinggenbrewingco](https://www.bellinggenbrewingco.com)

SNACKS

To the table from regional farms and specialty providores

BOWL OF OLIVES 7
Australian alpine, hand picked olives.

LOCAL NUTS 10
Organic Nambucca valley Macadamia, roasted with organic rosemary & chilli oil



WOOD FIRED PIZZA

We select the finest ingredients from our local area

GARLIC & HERB 15

Garden herbs and organic garlic.

MARGHERITA 21

Napoli sauce, mozzarella, fresh basil and Pendleton olive oil.

FUNGHI 24

Garlic base, selection of mushrooms, mozzarella and truffle oil.

PUMPKIN & GOATS FETA 24

Napoli sauce, organic pumpkin, sage, goats feta & mozzarella

POTATO & SMOKED MOZZARELLA 24

Spinach & garlic base, potato, thyme with smoked mozzarella

PROSCUITTO 25

Napoli sauce, mozzarella, rocket, aged prosciutto & Pendleton olive oil

SPICED SALAMI 25

Napoli sauce, spiced salami, fresh basil and pine nuts, mozzarella and shaved parmesan.

ASK STAFF FOR THE SPECIALS!

GF AND VEGAN OPTIONS AVAILABLE

ALL ADD ON'S \$3

Vegan Cheese - Anchovies - Olives - Capers -
Sundried tomatos

Our bases are sourdough, made from regionally grown, single origin ancient wheat.

10% Sunday Surcharge Applies



BEER

Choose from a selection of beers on tap, made on-site and from our region.

1/2 PINT	6	IPA 1/2 PINT	7
PINT	11	IPA PINT	12

SQUEALERS

1 LTR TAKEAWAY	25
1 LTR REFILL	15

GROWLERS

2 LTR TAKEAWAY	33
2 LTR REFILL	23

Our beers have been crafted and inspired with our beautiful region in mind.

We use the finest ingredients we can source and take no shortcuts.

Please ask our friendly staff for samples.

10% Sunday Surcharge Applies



COCKTAILS

We source the freshest locally grown produce to bring you the finest quality cocktails

BELLO GNT **12**

Aniseed Myrtle infused Tanqueray gin and Australian tonic

NEGRONI **17**

Tanqueray gin, Campari, Cinzano Rosso and burnt orange

UMESHU ICED TEA **17**

Five white spirits, Japanese plum wine, lemon, fresh pressed citrus and aromatic tea

ROSEMARY OLD FASHIONED **17**

American whiskey, bitters, burnt orange and local rosemary

MARGARITA **17**

Tequila, blood orange liqueur and lemon

TOMMY'S MARGARITA **17**

Tequila, Mezcal, lime and agave

SMOKED LIPS **17**

Vanilla bean and chilli infused mezcal, tequila, agave, local chilli and lime

SOUTH SIDE **17**

Dorrigo pepper, lemon and aniseed myrtle infused gin, garden mint and fresh pressed lime

FRESH COLD DRINKS

Non-alcoholic, fresh pressed and local delights

HOUSE SODA W FRESH LIME OR LEMON **4.5**

VALLEY LEMONADE **5.5**

LEMON, LIME AND BITTERS **5.5**

10% Sunday Surcharge Applies



WINE LIST

Our philosophy is preservative free, organic and 100% Australian grown and owned

RED

Tamburlaine Shiraz, organic, pres. free	10/40
Tamburlaine Cabernet Merlot, organic, pres. free	10/40
ARC Baw Baw Red, organic	12/57
Ada 'Mad Hattie' Light Red, organic	12/57
Battle of Bosworth Cabernet Sauvignon, organic	11/48
Battle of Bosworth Pinot Noir, organic, low pres	11/48
Delinquent 'Roko' organic, biodynamic	11/48
Krinklewood Shiraz, biodynamic	11/48
Das Juice, 'Red', organic	11/48

WHITE

Wild Mountain Sauv Blanc Semillion, organic	10/40
Tamburlaine Pinot Gris, organic	10/40
Tamburlaine Riesling, organic	10/40
ARC Baw Baw White, organic	12/57
Ada 'Randy Mandy' White Blend, organic	12/57
Krinklewood Semillion, biodynamic	11/48
Krinklewood Chardonnay, biodynamic	11/48
Delinquente 'Jaybird' Macerato, biodynamic	11/48

ROSE / ORANGE

Tamburlaine Rose, organic, pres free	10/40
Krinklewood Rose biodynamic	11/48
Das Juice 'Maceration', organic	12/57

SPARKLING

Tamburlaine, organic, High & Dry, pres free	10/40
Maison Solell Prosecco, organic	11/48

NATURAL WINE

Natural wine is made with minimal chemical and technological intervention. It uses traditional techniques. This means hand picked grapes, low-sulphates and the use of wild or indigenous yeast only (as opposed to a laboratory cultivated yeast strain). The result is a living wine- wholesome and full of naturally occurring microbiology. Natural wine is living wine from living soil. It is wine that protects the microcosm of life in the bottle in its entirety. Stable and balanced. Nothing added and nothing removed.

BIODYNAMIC WINE

Biodynamic wines are made employing biodynamic methods both to grow the fruit and during the post-harvest process. Biodynamic farming views the farm as one solid organism, seeking sustainability and aiming to leave the land in as good or better shape than when found. Biodynamic wines are not made with the common manipulations of other wines; such as yeast additions or acidity adjustments.

ORGANIC WINE

Organic wines are produced without the use of any pesticides. Pesticides are proven to cause damage to the human body and the environment. Organic wines are richer in antioxidants, vitamins and minerals.

PRESERVATIVE FREE WINE

Preservatives are added as a protection against oxidation and bacterial spoilage. Preservatives are assumed to be bad for you with the number one preservative added to wine being sulphur. Unknown to some the alcohol and acidity in wine acts as a natural preservative and is the only essential to preserving wine. This means when you are consuming preservative free wine you can be confident that you are only consuming the bare minimum of substance that could be considered disadvantageous to the human body.