



BILLSON'S BREWERY
BLACK DOG BREWERY
BRIDGE ROAD BREWERS
BRIGHT BREWERY
KING RIVER BREWING
RUTHERGLEN BREWERY
MITTA MITTA BREWING COMPANY
MALT SHED

feast
HIGH COUNTRY
BREWERY TRAIL

EXPLORE VICTORIA'S HIGH COUNTRY BREWERY TRAIL

feasthighcountry.com.au/beer



BEECHWORTH BILLSON'S BREWERY

29 Last St,
Beechworth
billsons.com.au
03 5728 1304

Open daily 9am-5pm

You have to take your hat off to Nathan and Felicity Cowan, Billson's fearless custodians who are on a mission to restore this historic Beechworth brewery which dates back to 1865. After buying the business in 2017, they've worked tirelessly to create quality beers as part of their extensive range of sodas, cordials, gin, spring water and tonic. The brewery is a must-see, with much of the building's heritage preserved and a seriously cool setup that includes tasting room, speakeasy bar, café and even a barbershop!



TAMINICK BLACK DOG BREWERY

339 Booth Rd,
Taminick
blackdogbrewery.com.au
03 5766 2282

Brewery bar open
Sat & Sun 12-5pm
Packaged beer sales only
Mon, Thu & Fri 11am-5pm

Pulling up to Black Dog Brewery, you'd be forgiven for thinking you may have taken a wrong turn into a vineyard. Located at Taminick Cellars winery at the foot of the Warby Ranges, fourth generation winemaker (and first generation brewer) James Booth has been crafting small-batch brews from the family's historic property since 2011. Black Dog's quality range of core beers, plus limited edition and seasonal brews (all with dog-related names no less) are best enjoyed overlooking the 100-year-old vines on a sunny day.



KING VALLEY KING RIVER BREWING

4515 Wangaratta-
Whitfield Rd,
King Valley
kingriverbrewing.com.au
03 5729 3604

Open Fri 4 - 9pm
Sat & Sun 11am - 5pm
Hours may vary.
Check website for details.

The King Valley might be known for its rich winemaking history, but Nathan and Brianna Munt have proven that beer is just as at home here as prosecco! Located at Brianna's family farm and boasting beautiful views, King River Brewing prides itself on being family-owned (husband, wife, daughter and dog) and brewing delicious beers with a focus on putting flavour first. Whether it's their seriously drinkable Kolsch, their punchy Belgian Tripel or the variety on a tasting paddle, relax at the bar in the old tobacco kiln or in the beer-garden and watch the afternoon disappear.



DINNER PLAIN BLIZZARD BREWING COMPANY

5 Cattle Pen Dr,
Dinner Plain
blizzardbrewing.com.au
0417 335 548

Open daily 12-7pm
during ski season.
Seasonal other times
- check website or call
ahead.

Putting the 'high' in the High Country Brewery Trail, Blizzard sits at 1550m above sea level in the picturesque alpine village of Dinner Plain. Water doesn't come much fresher than the pure snow-melt from the Victorian Alps, so it's no wonder that Blizzard claim 'today's powder is tomorrow's beer'. Founder Mark Hubbard hails from Colorado's Rocky Mountains, where the craft beer tradition is strong and there's a long history of breweries located in ski resorts. A passionate skier, hiker and cyclist, Mark was drawn to the Victorian High Country where the only thing needed to complete the alpine experience was a brewery above the snowline.



WANGARATTA MALT SHED

8-10 Tone Rd,
Wangaratta
maltshed.com.au
03 5723 5444

Open Wed & Thu 3-11pm
Fri-Sun 12-11pm

Following in the footsteps of Wangaratta's first brewery which opened way back in 1852, Malt Shed continues the local brewing tradition and mixes it with a passion for all things malt. Founded by locals Andrew Bett, Grant Jones and Mathew Saunders, Malt Shed is built on a collaboration of quality, consistency, community, and above all else, a passion for the craft of brewing. Settle in and taste their core range (the APA is a highlight), plus seasonal and special release beers, some that are available only at the brewery. The kitchen pumps out perfect beer-drinking food, including small plates, burgers and finger-licking smoked meats.



BEECHWORTH BRIDGE ROAD BREWERS

Old Coach House,
Ford St,
Beechworth
bridgeroadbrewers.com.au
03 5728 2703

Open 11am-10pm daily

Ben Kraus has been a leader of the Australian craft beer scene since humble beginnings brewing from his parents' shed in 2004. Following a stint in Europe where his career as a winemaker took a different path into brewing, Ben returned to Australia with partner Maria and set up Bridge Road Brewers. He has since strived to create quality, innovative beers with a focus on being authentic, independent and local. Set in a historic coach house, the brewery features a solid line-up of taps (including their award-winning pale ale and plenty of special releases) plus delicious food served daily.



MITTA MITTA MITTA MITTA BREWING COMPANY

1639 Mitta North Rd,
Mitta Mitta
mittabrewing.com.au
0499 600 914

Open Fri & Sat 11am-10pm,
Sun 11am-5pm
(8pm during summer)

Located in the stunning Mitta Valley along the Mitta Mitta River, this relatively new kid on the block is well worth a visit. The lush valley is the perfect location, and owners Tim and Alec have lovingly hand-built the entire operation up from the original bare paddock. They are now brewing with hops grown on site, and serving their core range (plus seasonal favourites) accompanied by tasty bar food and woodfired pizzas. There's even a delicious full-flavoured mid-strength if you're the designated driver! Sit back and enjoy the stunning views on a sunny day - it doesn't get much better around here.

WELCOME TO VICTORIA'S HIGH COUNTRY BREWERY TRAIL

Let the craft brewers of the High Country take you on a delicious journey through the region, from snow-capped peaks to green valleys and everywhere in between. Visit a handful over a day, a weekend or spread it out over a week. Whichever way you choose to explore the High Country, our breweries provide the perfect quencher after hitting the mountain bike trails, taking a hike or simply enjoying the views. Each of the nine breweries that make up the Brewery Trail offer their own unique style and range of hand-crafted beers, but what unites them all is passion - for the region, its pristine water and locally-grown hops, and the incredible landscapes that make the High Country the perfect place to live, work and play. Cheers!

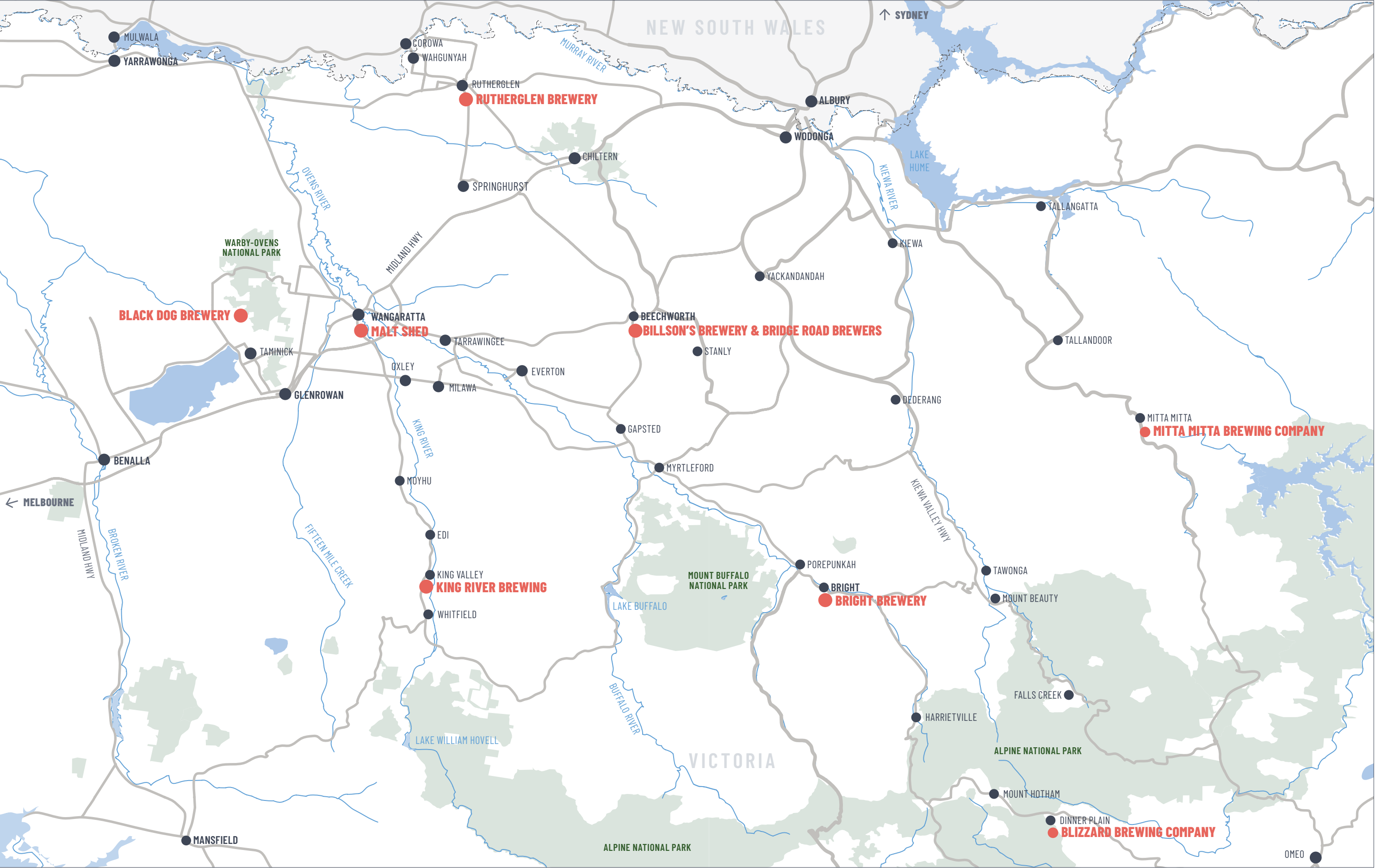
RUTHERGLEN RUTHERGLEN BREWERY

121b Main St,
Rutherglen
rutherglenbrewery.com
02 6032 9765

Open Wed-Sat 5:30-11pm,
Sun 10am-3pm
(Fri & Sat also open
for lunch 11am-3pm)

A beacon for beer drinkers in this famous region, Rutherglen Brewery has a focus on sessionability, crafting delicious brews that are made to go with food from their adjoining restaurant, Taste. Catch a regular live music session in their shady courtyard, or pull up a seat in the cool, historic building in the heart of Rutherglen's main drag. The Wallace's Pilsner hits the spot on a warm day or after working your way around the region. Plus, Rutherglen Brewery boasts the High Country's only female head brewer, Fiona!





Homegrown Hops



The High Country climate makes for perfect hop-growing, with long summer days and frosty winters. Chinese settlers began growing hops in the Ovens Valley in the early 1890s, and today Hop Products Australia's Rostrevor Hop Gardens grows hops for brewers across Australia and the globe. Over 300 hectares of hops go into many of your favourite beers - the famous Ella, Galaxy and Cascade hops to name just a few. The High Country's breweries benefit greatly from having Rostrevor just down the road - in March during the hop harvest, they craft wet hop beers with hop cones straight from the farm. Find us a fresher beer!

High Country Hops Festival



In March, join the High Country breweries as they celebrate the hop harvest with the annual High Country Hops Festival. Over two days, the breweries converge on Bridge Road Brewers in Beechworth and bring all their favourite brews, as well as some special releases just for the occasion. With live music, great food and a fun festival atmosphere, High Country Hops should be a mainstay on every beer-lover's social calendar.

Rule 47 Collaborative Brew



Each year the breweries that make up the High Country Brewery Trail release a special collaboratively brewed beer under the name 'Rule 47'. A nod to the Velominati rules of cycling, the collaborative brew is guided by the adage 'life is short, don't waste it on bad beer'!

Brewer's Choice

The craft brewers of the High Country have agreed to let you in on a few of their favourite things to see, do, eat and drink across the region. Add these locals' tips to your itinerary to complete your High Country experience - you can thank us later!



Want more inspiration? Check out feasthighcountry.com.au to plan your High Country road trip.



Nathan Billson's Brewery

We love visiting Tolpuddle Goat Cheese & Farm Foods just down the road at Tarrawingee, where you can say hello to the goats and sample the delicious, fresh cheese. We also enjoy the easy hike to the top of Mount Pilot - nothing compares to the 360 degree views over the surrounding bush. It's the perfect place for a picnic at sunset.



James Black Dog Brewery

I can't go past the L'agnello al Salmoriglio (slow cooked lamb shoulder) at Rinaldos Casa Cucina - it pairs perfectly with a dark brew like a stout or porter. My favourite thing to do is hit the Warby trails either on foot or mountain bike - there are so many great trails in the High Country but the Warby Ranges are an undiscovered gem in my own backyard.



Mark Blizzard Brewing Company

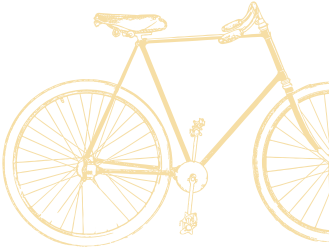
Reed & Co Distillery's Remedy Gin is my favourite non-beer beverage. This handmade, local gin is flavoured with local botanicals - a great drop! I always recommend visitors check out Alpine Nature Experience's 'Igloo to Skidoo' or 'Snowshoe to Fondue' tours for the ultimate in winter glamping and authentic French fondue.



Ben Bridge Road Brewers

When I'm in Bright I head for Tomahawks for their char-grilled broccoli with smoked butter and almonds - it's too good! My favourite way to blow off steam after a big day is a few laps of the Beechworth Mountain Bike Park - I reckon our local park is up there with the best.

Bring the bike and check out the epic range of mountain bike parks, rail trails and road rides on offer in the High Country. Visit ridehighcountry.com.au to plan your thirst-inducing two-wheeled adventures.



Scott Bright Brewery

I come from a cheesemaking family, so it's no surprise that I'm a fan of the cheeses produced locally in the High Country. My favourite thing to do is enjoy a ski with friends among the snowgums and gullies of Mt Feathertop - there's no better way to get away from the crowds and enjoy our magnificent alpine environment.



Nathan King River Brewing

There are so many amazing things to do right on our doorstep in the King Valley, but we can't go past lunch at Chrismont, enjoying great food with seasonal local produce and their beautiful view. A short drive to the Paradise Falls walk is a great way to work off lunch too - best enjoyed in spring when the Falls are really active.



Grant Malt Shed

I love pairing seasonal beers with a variety of amazing cheese on offer, especially from Milawa Cheese and Tolpuddle - I'm always surprised by how well beer matches with cheese! A favourite is Milawa Blue with a smooth easy-drinking stout or dark ale. I'm lucky enough to live only a few hundred metres from the Ovens River, so I love getting down there for a fish or a walk.



Tim Mitta Mitta Brewing Co

I love the local meat from Mitta Valley Beef, they do amazing produce that is hormone and antibiotic free and really tasty to boot. We love to head up to Mount Wills - in winter it's great for tobogganing with the kids, and in summer the view over the vast wilderness of the High Country from the summit is just spectacular.



Fiona Rutherglen Brewery

It's so hard to choose favourites! Being in Rutherglen, we are spoilt with world-class muscats and beautiful big reds, especially durif. I love that I can get brilliant local produce from so many amazing growers and makers, and can even forage for mushrooms in the bush.