

BEER WITH BITE:

Seasonal Bullant Beers: (seasonal beers not available all year round)

A std drink is "container size X ABV x 0.789"

Tasting Paddles any 4 beers
Single taster

15.0

4.0

Core Range of Bullant Beers:

POT 285ml

PINT 570ml

Mossiface Pale Ale 4.8%

A well balanced beer with well integrated hop, malt and yeast flavours. Brewed with Pilsner malt, American Cascade and Pride of Ringwood hops which lend a marmalade style bitterness and floral note to the aroma. A small addition of Munich malt to the grist adds to the body.

6

10

Bark Sheds Wheat Beer 5.0%

German in style brewed to suit the Australian summer. Three malts make this beer light and refreshing with a smooth pallet. The banana and clove flavours and aroma are joined by zesty and tangy hops.

6

10

Tambo River Pilsner 5.0%

Brewed with a blend of German Pilsner specialty malts and generously hopped with, Saaz, this very pale lager demonstrates the finest elements of this classic European style of beer. Fermentation is carried out under cool conditions followed by a long period of lagering.

6

10

Summer Kolsch 4.7% (seasonal)

A clean, crisp delicately balanced beer with subtle fruit flavours. Brewed with Heidelberg malts, balanced with Pearl and Hellertaur hops to create this refreshing summer beer.

6

10

Gold Rush Mid 3.6%

An English style beer brewed with pale & crystal malts to give it a golden appearance, lightly bittered with a citrus nose. A sessionable easy drinking beer to enjoy.

5.5

9.5

Double Bridges India Pale Ale (IPA) 5.8%

India Pale Ales are characterized by intense hop bitterness and high alcohol content. This copper-coloured ale has a full, flowery hop aroma and a strong hop flavour with a hint of grapefruit, in addition to hop bitterness.

6.3

10.2

Hell's Gate India Pale Ale (seasonal) 6.8%

Crisp & golden in appearance, with a strong citrus & floral nose, smooth mouth feel and a lingering bitterness derived from our very special blend of topaz & galaxy hops. The combination of earthy & fruity undertones, help balance this truly beautiful IPA.

7.4

12.2

Munich Dunkel 4.7% (seasonal)

A malt driven dark lager, brewed with German Pilsner and Munich malts to give a deep copper colour and Noble German hops to give a moderately low bitterness with a rich Munich malt sweetness.

6

10

Pig & Whistle Brown Ale 4.7%

Deep copper in colour, malt driven with a hint of hop flavour this ale is, a typical English style brown ale

6

10

Piano Bridge Stout 6.7%

Brewed from five types of malt this stout has roasted malt, caramel, liquorice and chocolate characters with moderate hop bitterness, a full bodied beer to enjoy.

6.5

10.5

Guest Ciders:

Kelly Bros. Apple Cider 7%

6.1

10.5

***SORRY NO SPLIT BILLS: PLEASE DO NOT ASK AS WE DO NOT WISH TO OFFEND**

Bullant Brewery –

How To Taste Beer

When tasting beer there's so much more than swilling it down, burping and saying "it's great" or "its crap". Even though tasting is an individual thing, there are steps, which if followed, will take your beer tasting to a blissful level. Here's how you go about tasting beer:

LOOK - Pause and marvel at its greatness before you partake of it. Raise the beer in front of you, but don't hold your beer to direct light as this will dilute its true colour. Consider its colour, its head and its consistency.

AGITATE - Swirl your beer gently in the glass. This will pull out aromas, slight nuances, loosen and stimulate carbonation and test head retention.

SMELL – Around 75% of what you experience is through your sense of smell. Breathe through your nose with two quick sniffs, then with your mouth open, then through your mouth only (nose and mouth are connected in the experience). Enjoy the bouquet.

TASTE – Many beers benefit from being sampled at temperatures higher than commonly dispensed. We encourage you to warm the beer in your hands and note the difference. Start by sipping the beer. Let it wander and explore your entire palate. Let your taste buds speak. Note the mouth feel, the consistency of the liquids body, and breathe out during the process of tasting. Try to detect any sweetness, salty flavours, acids and general bitterness. Think about what they are, or what they are similar to.

Beer tasting is very much an individual experience, and everything about it is highly subjective. There are no beer experts, just beer drinkers with opinions!

How to describe beer

Malt - *colour* pale, straw, golden, amber, red, brown, black. *Flavour* - honey, bread, caramel, burnt toffee, coffee, chocolate, burnt toast. *Body* – thin, medium, full, thick, chewy.

Hop flavour & aroma - pine needle, citrus, passionfruit, gooseberry, peach, apricot, pineapple, resinous, woody, aromatic, bitter, delicate, floral, juicy, dry.

Yeast flavour & aroma – spicy, dry, sour, tart, sweet, earthy, barnyard, wet hay, coriander, clove, peppercorn, cinnamon, banana, orange, mandarin, bubblegum, vanilla.