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WELCOME TO THE BULLANT BREWERY

Opened in January 2011 in the beautiful village of Bruthen is East Gippsland's first boutique micro brewery. Bullant Brewery produces a range of the finest Ales, Stouts, and Pilsners to satisfy every taste.

The centrepiece of the brewhouse itself, sourced from Richmond Virginia USA, is the copper clad mash tun and steam heated kettle supported by 4 jacketed stainless steel uni-tanks used for fermentation and 2 bright beer tanks. The brewhouse is capable of brewing up to 1400 litres of beer at one time.

The Richbrau Brewing Company in Richmond Virginia was a victim of the global financial crisis, so the brewery/restaurant established in 1996 was forced to close. But it is Bruthen that gave it a new lease on life, brewing fantastic handcrafted beers for all to enjoy.

Our beer is brewed from malted grain milled at the brewery, water, hops and yeast. All the ingredients are natural with no preservatives.


We pride ourselves in being environmentally friendly with a 30kw solar array supplying the bulk of our power needs, rain water tanks and the spent grain is fed to live stock.

Please peruse our menu and beer list and our daily Chefs selections as displayed. If you need guidance please ask one of our helpful wait staff.

Please inform us if you have any food allergies and we will endeavour to meet your requirements.

A 12% surcharge applies on all Public Holidays



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NOT SMALL BITES BUT NIBBLES:

- BASKET OF BREAD:** 7
Fresh house baked bread served with Alloway olive oil and balsamic glaze.
- SMALL BASKET OF BREAD:** 3
Served as a side.
- CAJUN STEAK FRIES:**  9.5
Steak fries with a dusting of housemade Cajun seasoning served with sweet chilli sauce and sour cream.
- ROSEMARY SALTED STEAK FRIES: (GF available with aioli)**
9.5
Rosemary salted steak fries served with our housemade Mossiface Pale Ale relish.
- SPICY PICKLED ONIONS: (GF)**  4.5
- DUO OF DIPS:**
10.5
With toasted focaccia.
- SPICED NUTS: (GF)**
6
- MARINATED MOUNT ZERO OLIVES: (GF)** 6

SHARED BITES (PLATTERS FOR TWO):

- HOT SHARE PLATTER: *Beer suggestions - Tasting Paddle***  46
Your choice of Cajun or Rosemary salted steak fries, Buffalo chicken wings, pork romana Chefs choice pizza, prawn cigars, Malaysian satay chicken served with dipping sauces.
- SEAFOOD PLATTER: *Beer suggestions -Bark Sheds Wheat Beer or Tambo River Pilsner***
50
Baked Dory fillets, Spanish style mussels, salmon salad, Singapore chilli prawns, mini prawn spring rolls and steak fries served with lemon wedges and dipping sauce.
- PLOUGHMANS PLATTER: *Beer suggestions - Brown Ale or Piano Bridge Stout***
40
A selection of cured meats accompanied by breads, cheese, spreads, mustards, pickles and marinated vegetables.

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SMALL BITES:

SOUP OF THE DAY: (GF available)

10

Ask your waiter for today's soup, served with two pieces of house baked bread.

SOFT SHELL BEEF TACOS: *Beer suggestions - Tambo River Pilsner.*

18

Marinated beef strips in two lettuce, cheese and fresh salsa filled tortillas, served with grilled corn and black bean salad with sides of guacamole and sour cream.

PORK ROMANA: *Beer suggestions - Mossiface Pale Ale*

18

Herb crusted pork strip loin on grilled mediterranean vegetables topped with sauce tomatoe and finished with shaved parmesan cheese.

PRAWN CIGARS: *Beer suggestions - Bark Sheds Wheat Beer*

18

Seasoned prawn meat wrapped in crispy spring roll pastry served with sweet chilli lime dipping sauce.

BUFFALO CHICKEN WINGS: *Beer suggestions - Double bridges IPA* 

18

Crispy seasoned chicken wings coated with a mild Buffalo sauce served with an aioli dipping sauce.

MALAYSIAN SATAY CHICKEN: (GF) *Beer suggestions - Hells gate IPA* 

18

Tender grilled chicken thighs in a zesty peanut sauce topped with roasted coconut, coriander and served with rice.

VEGETABLE STACK: (GF) *Beer suggestions - Gippsland Draught*

17.5

Char grilled zucchini, pumpkin layered with basil infused feta cheese, mushrooms, served on egg plant with fresh sauce tomatoe.

SLIDERS: *Beer suggestions - double bridges IPA or Bark Sheds Wheat beer*

18


Your choice of either pulled pork with a tex mex aioli and pickled coleslaw or local crumbed whiting fillets with lettuce, tomato and house made tartare all served with a small side salad.

ASIAN OMELETTE: (GF) *Beer suggestions - Bark Sheds Wheat Beer*

18.5

Asian style prawn and vegetable filled omelette.

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HEALTHY BITES:

SOUTH WEST CHICKEN SALAD: (GF) Beer suggestions -Gippsland Draught. 
19

Spice encrusted chicken pieces on top of cos lettuce, blackened corn, black beans, tomato, onion, capsicum and fresh coriander, dressed with a creamy Texan style dressing.

SALMON SALAD: (GF) Beer suggestions -Bark Sheds Wheat Beer

19.5

Grilled Tasmanian salmon medallions topping an English style salad of onion, capsicum, potato, tomato, carrot, beetroot, mixed greens and a fresh dill and sour cream dressing.

VIETNAMESE BEEF SALAD: (GF) - Beer suggestions - Hells gate IPA 
18

A gourmet version of the traditional Vietnamese beef salad full of the authentic flavours of Asia.

TANDOORI VEGETABLE SALAD (GF) Beer suggestions -Tambo River Pilsner

18

Spice coated baked capsicum, zucchini, cauliflower and potato tossed through cos lettuce, tomato, fresh mint, roasted cashews, Spanish onion with broken pappadums and dressed with mango and cumin dressing served with natural minted yogurt.

GARDEN SALAD:

6.5

Served as a side.

PASTA BITES:

You choice of either spaghetti or penne

SICILIAN STYLE CHICKEN: Beer suggestions -Mossiface Pale Ale  Spiced 3 to 10
18.5


Sautéed chicken pieces with spicy salami, bacon, roasted capsicums, garlic and chilli finished with Napoli and basil sauce.

SALMON ALFREDO: Beer suggestions -Bark Sheds Wheat Beer

18.5

Sautéed Tasmanian salmon pieces in a white wine cream sauce finished with spinach, Parsley and parmesan cheese

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MEATBALLS: *Beer suggestions -Summer Kolsch*

18.5

House made zesty meatballs tossed through roasted capsicums, sun dried tomatoes, olives and a rich bolognese sauce.

VEGETARIAN LASAGNE: *Beer suggestions -Munich Dunkel*

18

Italian style vegetables and mozzarella cheese baked between lasagne sheets then topped with a basil and tomato sauce.

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PIZZA BITES (GF Base available - \$3.50 extra):

GARLIC PIZZA:

9.5

Garlic, herbed olive oil and mozzarella cheese.

CHILLI PIZZA:



9.5

Freshly ground chilli, roasted capsicum, Napoli sauce, herb infused olive oil & mozzarella cheese

ZAATAR PIZZA:

12

A Middle Eastern style pizza topped with sumac, thyme, oregano, sesame seed, olive oil, fresh tomato and mint yogurt.

MARGHERITA PIZZA:

9.5

A fresh tomato and herb sauce finished with mozzarella cheese.

PUMPKIN AND CARAMILIZED ONION PIZZA:

15.5

Tomato base topped with sliced pumpkin, caramlized onion and topped with fetta and mozzarella cheese and a sprinkle of thyme.

HAWAIIAN PIZZA:

17.5 Napoli base topped with off the bone ham, pineapple pieces, onions, and finished with mozzarella cheese.

MARIO:




18

and semi dried tomatoes

and topped with mozzarella cheese.

Napoli sauce base with salami, ham, roasted capsicums, olives

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TANDOORI PRAWN PIZZA: 

18

Napoli base topped with tandoori marinated prawns, capsicums, onions and finished with mozzarella cheese finished with a tomato slice and minted yogurt.

AUSSIE PIZZA : (GF not available)

18

B.B.Q. base topped with bacon, off the bone ham, onions, mozzarella cheese and topped with an egg.

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BIG BITES:

BULLANT BEEF BURGER: *Beer suggestions - Mossiface Pale Ale*

23

A monstrous 250 gram house made beef patty inside a homemade burger bun with tomato, beetroot, bacon, lettuce, onion jam & whole grain mustard mayonnaise. Served beside steak fries, and finished with our famous Mossiface Pale Ale relish.

CHICKEN BURGER: *Beer suggestions -Gippsland Draught*

23

Crispy chicken thigh fillets, guacamole, grilled pineapple, salad greens, bacon, tomato and garlic aioli in a toasted bun. Served beside steak fries.

PORK SALTIMBOCCA: (GF available) *Beer suggestions - Piano bridge Stout*

29.5

Succulent pork medallions with crispy prosciutto and fresh sage immersed in a marsala jus, served with pan fried buttered potatoes.

THAI RED CURRY: (GF) *Beer suggestions - Double Bridges IPA* 

30

Traditional medium spiced Thai red curry with rice and your choice of chicken or prawns.

BAKED DORY AND PRAWNS: (GF) - *Beer suggestions - Bark Sheds Wheat Beer*

32

Baked dory fillets with sauteed prawns topped with a tasty bisque cream sauce, served on top of French style rattatouille.

GRILLED SALMON AND PRAWN TAILS: (GF) *Beer suggestions -Bark Sheds Wheat Beer*

32




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Grilled salmon and prawn tails in a light honey and ginger sauce served on a bed of sautéed seasonal greens.

INDIAN CHICKEN OR PRAWN CURRY: Spiced 3 to 10 (GF) - Beer suggestions Hells Gate-IPA 32

Made to order and chillied up to your liking.
This is the Chefs own spice blend to make this rich creamy curry served with rice, pappadums, mango chutney and achcharu vegetables.

Number 3 being mild ,  5 being medium  and hotter from there up. 

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SWEET BITES:

STICKY DATE PUDDING: Beer suggestions - Piano Bridge Stout

11

Sticky pudding made with our Pig and Whistle Brown Ale marinated dates and drizzled with a caramel sauce and creme fraiche.

HONEY BRULEE: (GF) Beer suggestions - Wheat Beer

11

A rich traditional Brulee with a lovely honey hit and a subtle cinnamon spice, served with crem fraiche.

WARM APPLE AND SULTANA STRUDEL: Beer suggestions - Tambo River Pilsner

11

House made strudel served with vanilla ice cream.

SEASONAL CHEESE CAKE: Beer suggestions - Gippsland Draught

11

Served with an accompanying coulis.

BROWNIE STACK: Beer suggestions - Pig & Whistle Brown Ale

11

House made chocolate brownies drizzled with an espresso caramel sauce and served with vanilla ice cream

COFFEE & TEA:


Cappuccino:

4

Latte:

4

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Long Black:	4	Short Black:	3.5
Long Macchiato:	4	Short Macchiato:	3.5
Chai Latte	4	Hot Chocolate:	4
Flat White	4	Earl Grey Tea:	4
English breakfast tea:	4	Green Tea:	4
Peppermint Tea:	4	Baby Chino:	.50
Soy Milk:	.50	Chai Tea	4
Extra Shot:	.50		
Mug:	1		

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