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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:


### Please notify staff of any allergies

- 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.
- DUO OF DIPS:**  
10.5  
Fresh house made dips with toasted focaccia. (ask your waiter for todays types)
- OVEN BAKED PRETZEL: Perfect with any beer**  
5  
Enjoy the authentic Bavarian taste of pretzels with a smattering of sea salt and pats of butter.
- PACKET OF PORK CRACKLE: Perfect with any beer**  
3.5
- OVEN BAKED CORN CHIPS: with sour cream and chunky salsa. (GF)**  
11.5
- 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
- SPICED NUTS: (GF)**  
6
- MARINATED MOUNT ZERO OLIVES: (GF)** 6

## SHARED BITES (PLATTERS FOR TWO):

- HOT SHARE PLATTER: *Beer suggestions - Tasting Paddle***   
50  
Your choice of Cajun or Rosemary salted steak fries, sticky plum pork, spicy bite chicken, chefs choice pizza, potato spun prawns and pulled pork taco salad.
- SEAFOOD PLATTER: *Beer suggestions -Bark Sheds Wheat Beer or Tambo River Pilsner***   
52  
Fish of the day, Spanish style mussels, salmon salad, Singapore chilli prawns, potato spun prawns and steak fries served with lemon wedges and dipping sauce.

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**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:**

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**PERI PERI CHICKEN TACOS:** *Beer suggestions - Hells gate IPA* 

18

Slow cooked chicken marinated in our house peri peri sauce, served in two lettuce, cheese and fresh corn and black bean salsa filled tacos served with guacamole and sour cream.

**LAMB CUTLETS:** (GF) *Beer suggestions - Pig & Whistle Brown Ale*

18.5

Grilled lamb cutlets served with Mediterranean vegetables drizzled with a balsamic glaze and local Alloway olive oil.

**SAN CHOI BAO:** (GF available) *Beer suggestions - Double Bridges IPA* 

18

Pan fried minced chicken, full of Asian flavour with crispy noodles and crushed nuts. served with baby cos leaves for wrapping.

**KING PRAWN TAILS:** (GF) *Beer suggestions - Wheat Beer*


18

Crispy potato spun and wrapped prawn tails served with sweet chilli & lime dipping sauce.

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

18

Crispy seasoned chicken wings coated with our chef made buffalo sauce served with an aioli dipping sauce.

**SPICY BITE CHICKEN:** (GF) *Beer suggestions - Hells gate IPA* 

18

Tender grilled chicken thighs dry rubbed with eastern spices and served with a sweet chilli yogurt dipping sauce and garnished with a Korean carrot salad.

**SLIDERS:** *Beer suggestions - Summer Kolsch*

18


Pulled pork with a tex mex aioli and pickled coleslaw served with grilled corn and black bean salad.

**TURKISH LAHMACUN:** *Beer suggestions - Double Bridges IPA* 

17.5

Pan fried beef strips with olives and garlic served on a turkish flat bread with feta, fresh tomatoes, herbs and a sumac and onion salad and topped with pickled turnip.

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**BRUSCHETTA:** *Beer suggestions - Mossiface Pale Ale*

15

Grilled turkish bread topped with ripened tomatoes, spanish onion, garlic and fresh basil, drizzled with olive oil and a balsamic glaze.

**BRATWURSTS IN ROLLS:** Perfect with any beer


12

Bratwurst sausages, sauerkraut, sweet mustard served in two house made rolls.

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## HEALTHY BITES:

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**CAJUN CHICKEN TACO SALAD:** (GF available) *Beer suggestions -Double Bridges IPA.* 


19

Spice encrusted chicken pieces mixed through a Mexican salad of black beans, Cos lettuce, Tomatoes, onions, blackened corn, capsicum, coriander and all topped with sour cream, guacamole and grilled tortilla pieces.

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

19.5

Grilled Tasmanian salmon on top of a nicoise style salad of green beans, tomatoes, cos lettuce, olives, boiled egg, traditional dressing and garnished with anchovy fillets

**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.

**SUMMER VEGETABLE SALAD (GF, VEGAN)** *Beer suggestions -Summer Kolsch*

18

Roast pumpkin, grilled corn, black beans, tomatoes, roast capsicums, onion, cashews, potato, green beans and carrots with a maple vinaigrette served on a bed of Cos lettuce.

**PRAWN AND AVOCADO SALAD:** *Beer suggestions -Gippsland Draught*

19.5

Grilled prawns and cashew nuts, tossed together with spanish onion, tomato wedges, crispy bacon and roasted capsicum served on a bed of baby cos lettuce and a red wine & plum dressing, topped with an avocado fan.

**GARDEN SALAD:**


6.5

Served as a side.

## PASTA BITES:

You choice of either spaghetti or penne

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**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

**MEATBALLS:** *Beer suggestions -Irish Red Ale*

18.5

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

**PUTTANESCA:** (V) *Beer suggestions -Hells Gate IPA* 

18

Pan flashed capsicums, sun dried tomatoes and kalamata olives with garlic, capers and chilli flavours, finished with a tomato, basil and wilted spinach Napoli.

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

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**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

**MARGHERITA PIZZA:**

9.5

A fresh tomato and herb sauce finished with mozzarella cheese.

**PUMPKIN AND CARAMILIZED ONION PIZZA:**

16

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

**HAWAIIAN PIZZA:**


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

**MARIO:** 

16

Napoli sauce base with salami, ham, roasted capsicums, olives and semi dried tomatoes and topped with mozzarella cheese.

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**SPICY SOPRESSA:** 

**12**

Napoli base topped with fresh chilli, sopressa salami and mozzarella cheese.

**MEDITERRANEAN VEGETABLE:**

**16**

Tomato base with roasted capsicum, olives, sun dried tomato, fetta and mozzarella cheese finished with sautéed spinach.

**GARLIC CHICKEN:**

**16**

Garlic flavoured grilled chicken on a tomato base with roasted capsicum, feta cheese, onions, mozzarella cheese topped with sautéed spinach.

**SOUTHERN BBQ PORK:**

**16**

Zesty pulled pork on a BBQ and tomato base with crispy bacon, onions, capsicums and mozzarella cheese finished with fresh coriander.

**BREWERS SPECIAL:**

**16**

Bratwurst sausage pieces, fresh tomato, caramelized onion, topped with mozzarella cheese and finished with a sweet mustard drizzle.

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## **BIG BITES:**

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

**24**

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.

**LAMB BURGER:** *Beer suggestions -Pig & Whistle Brown Ale*

**24**

A Greek style lamb patty with roasted capsicums, tomato, red onion, fetta cheese, lettuce and minted yogurt sauce all in a house made burger bun. Served beside steak fries.

**BAKED MARKET FISH:** (GF) - *Beer suggestions - Bark Sheds Wheat Beer*

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**MARKET PRICE**

Ask your waiter for todays catch

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

**30**

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

**STICKY PLUM PORK:** *Beer suggestions -Irish Red Ale*

**30**

Tender pork fillets in a sticky plum sauce served with pilaf rice, a Korean carrot salad and Szechuan green beans.

**MEXICAN BANQUET FOR ONE:** *Beer suggestions -Summer Kolsch*

**30**

Chicken quesadilla, beef fajitas and chicken enchilada accompanied with rice, salsa, sour cream and guacamole.

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

**30**

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:

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**SUMMER BERRY PUDDING:** *Beer suggestions - Summer Kolsch*

**12**

Light sponge filled with fresh berries and served with a berry coulis and double cream

**MINI PAVLOVA S:** (GF) *Beer suggestions -Tambo River Pilsner*

**12**

Traditional Pavlova filled with lemon curd and served with passionfruit coulis and double cream.

**CAKE OF THE WEEK:**

**12**


Ask your waiter for this weeks cake.

**BROWNIE STACK:** *Beer suggestions - Pig & Whistle Brown Ale*

**12**

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

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vanilla ice cream

ILLUSION SORBET: (GF available) *Beer suggestions - Summer Kolsch* (contains alcohol)  
12.5

House made sorbet with Midori and Malibu liqueurs and served with brandy snaps.

### COFFEE & TEA:

Cappuccino:	4.2	Latte:	4.2
Long Black:	4.2	Short Black:	3.7
Long Macchiato:	4.2	Short Macchiato:	3.7
Chai Latte	4.2	Hot Chocolate:	4.2
Flat White	4.2	Earl Grey Tea:	4.2
English breakfast tea:	4.2	Green Tea:	4.2
Peppermint Tea:	4.2	Baby Chino:	.50
Soy Milk:	.50	Chai Tea	4.2
Extra Shot:	.50		
Mug:	1		

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