 = Spicy

 = Very Spicy

 = Hot Hot Hot

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

NOT SMALL BITES BUT NIBBLES:

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

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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) 
9.5

CAJUN STEAK FRIES: (GF) 
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


HOUSE MADE BEEF JERKY 50g: (GF) 
3.5

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, sweet and sour 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, squid 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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TUNA CARPACCIO: *Beer suggestions - (GF) Bark Sheds Wheat Beer*

18

Chilled thin slices of pan fried yellow fin tuna with a wasabi mayonaise and soy sauce.

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

18

Marinated Peri Peri chicken rolled in fresh Tortillas with refried beans, Mozzarella and corn salad, grilled and accompanied with Mexican condiments.

VEGETARIAN ENCHILADAS: (VEGAN AVAILABLE)

17

Corn salad, refried bean and Mozzarella, rolled and grilled accompanied with Mexican condiments.

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

18

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

SZECHUAN BEEF STIR FRY: *Beer suggestions -Double Bridges IPA* 

18

Tender beef strips and crisp vegetables tossed through the Chefs Szechuan sauce and served with steamed rice.

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

18

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

SWEET AND SOUR CHICKEN: (GF) *Beer suggestions - Double bridges IPA*

18

Tender grilled chicken pieces coated in a chunky sweet and sour sauce served with steamed rice.

SLIDERS: *Beer suggestions - Summer Kolsch*

18


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

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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KOREAN STYLE CHICKEN SALAD: (GF) Beer suggestions -Double Bridges IPA. 

18

This fresh tangy chicken salad has all the flavour and colour of a traditional Korean dish and is finished with a sunny side up fried egg.

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.

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.

WARM CALAMARI SALAD: (GF available) Beer suggestions -Bark Sheds Wheat Beer 

19

Pan fried calamari pieces on a crispy noodle salad dressed with a sweet chilli and sesame dressing.

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 rose.

GARDEN SALAD:


6.5

Served as a side.

PASTA BITES:

You choice of either spaghetti or penne

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CHICKEN AND AVOCADO: *Beer suggestions -Bark Sheds Wheat Beer*

18.5

Sautéed chicken pieces, roasted capsicums, garlic and onions deglazed in white wine
And finished with a cream reduction and fresh avocado.

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):

Please notify staff of any allergies

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.

PERI PERI CHICKEN: 

16

Tomato base, Peri Peri chicken pieces, roasted capsicums, onion, blackened corn and black beans finished with mozzarella cheese.

SOUTHERN BBQ PORK: (GF not available)

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.

CHICKEN BURGER: *Beer suggestions -Summer Kolsch*

24

Grilled marinated chicken pieces, Asian slaw, lettuce mix, tomato with a little wasabi mayonnaise all in a toasted house made burger bun. Served beside steak fries with our famous Mossiface Pale Ale relish.


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

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MARKET PRICE

Ask your waiter for today's catch

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CHICKEN CACCIATORE : (GF available) *Beer suggestions -Tambo River Pilsner* 

30

Diced thigh fillet slow cooked in red wine and Italian vegetables served with a side of Spaghetti tossed through herb butter.

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

APPLE AND RHUBARB CRUMBLE: *Beer suggestions -Wheat Beer*

12


A house made crumble using local granny smith apples and rhubarb served with vanilla ice cream

CAKE OF THE WEEK:

12

Ask your waiter for this weeks cake.

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

12

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