 = 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 on 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: Fresh house baked bread served with Alloway olive oil and balsamic glaze.	8
SMALL BASKET OF BREAD: Served as a side.	4
DUO OF DIPS: Fresh house made dips with toasted focaccia. (ask your waiter for todays selection)	11
PACKET OF PORK CRACKLE: Perfect with any beer	3.5
CAJUN STEAK FRIES: (GF)  Steak fries with a dusting of housemade Cajun seasoning served with sweet chilli sauce and sour cream.	9.5
ROSEMARY SALTED STEAK FRIES: (GF available with aioli) Rosemary salted steak fries served with our housemade Mossiface Pale Ale relish.	9.5
SPICY PICKLED ONIONS: (GF) 	4.5
SPICED NUTS: (GF)	6
MARINATED MOUNT ZERO OLIVES: (GF)	6
HOUSE MADE BEEF JERKY 50g: (GF) 	3.5
GARDEN SALAD: (GF, VEGAN) Fresh garden vegetables dressed with lemon viniagrette, perfect to share as a side with other meals.	6.5
SIDE OF SEASONAL VEGETABLES: (GF, VEGAN) Fresh garden seasonal roasted and steamed vegetables.	6.5
SIDE OF MASHED POTATO:	6

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SHARED BITES (PLATTERS FOR TWO):

- HOT SHARE PLATTER: *Beer suggestions - Tasting Paddle***  **50**
Your choice of Cajun or Rosemary salted steak fries, slow cooked lamb, Cajun chicken, chefs choice pizza, house ale braised beef ribs.
- HOT SEAFOOD PLATTER: *Beer suggestions –Bark Sheds Wheat Beer or Tambo River Pilsner*** **52**
Fish of the day, mussels in tomato sugo, lemon pepper squid, prawn skewers with creamy garlic sauce, house salad and steak fries served with lemon wedges.
- 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.


SMALL BITES: ENTREE

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- HOUSE MADE BREAD (4 pieces) (V, VEGAN):** **8**
Fresh house baked bread served with olive oil, balsamic and dukka.
- BASKET OF BREAD: (2 pieces) (V, VEGAN)** **4**
Fresh house baked bread served with olive oil, balsamic and dukka.
- SOUP OF THE DAY: (GF)** **10**
Ask you waiter for todays variety.
- BRUSCHETTA: (V)** **14**
Fresh tomato, red onion, basil, bocconini and balsamic reduction.
- DUO OF DIPS:** **11**
Fresh house made dips with toasted house made crusty bread. (ask your waiter for todays selection)
- LEMON PEPPER CALAMARI: *Beer suggestions –Bark Sheds Wheat Beer*** **14**
Crispy lemon pepper calamari served with pickled vegetable salad and lemon aioli.
- SLOW ROASTED BEETROOT SALAD : *Beer suggestions –Mossiface Pale Ale*** **14**
(GF, V, VEGAN AVAILABLE)
Fresh slow roasted beetroot salad served with rocket, pine nuts, goats cheese and olive oil

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

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GARLIC PIZZA: (Vegan available) Garlic, herbed olive oil and mozzarella cheese.	9.5
CHILLI PIZZA: (Vegan available)    Freshly ground chilli, roasted capsicum, Napoli sauce, herb infused olive oil, mozzarella cheese and finished with fresh spring onions.	10
MARGHERITA PIZZA: (Vegan available) A fresh tomato and herb sauce finished with mozzarella cheese.	9.5
PUMPKIN AND CARAMILIZED ONION PIZZA: (Vegan available) Tomato base topped with sliced pumpkin, caramlized onion and topped with fetta Cheese, a sprinkle of thyme and finished with fresh rocket.	16
HAWAIIAN PIZZA: Napoli base topped with off the bone ham, pineapple pieces, onions, and finished with mozzarella cheese.	16
MARIO:  Napoli sauce base with salami, ham, roasted capsicums, olives and semi dried tomatoes and topped with mozzarella cheese.	16
SPICY SOPRESSA:    Napoli base topped with fresh chilli, sopressa salami and mozzarella cheese.	15
MEDITERRANEAN VEGETABLE: (Vegan available) Tomato base with roasted capsicum, olives, sun dried tomato, fetta and mozzarella cheese finished with sautéed spinach.	16
SOUTHERN BBQ PORK: (GF not available) Zesty pulled pork on a BBQ and tomato base with crispy bacon, onions, capsicums and mozzarella cheese finished with fresh coriander.	16
BREWERS SPECIAL: Bratwurst sausage pieces, fresh tomato, caramelized onion, topped with mozzarella cheese and finished with a sweet mustard drizzle.	16

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PASTA BITES:

HOUSE MADE PASTA : **28**

Your choice of either Pumpkin Gnocchi, Fettuccini or spaghetti with either

PESTO (V), Basil, Rocket, pine nuts, olive oil and lemon juice.

NAPOLI (V,) A traditional tomato herb base sauce.

AGLIO (V,) Olive oil, garlic and chilli. 

CARBONARA, White wine, bacon, mushrooms, garlic, cream and parmesan.

BIG BITES:

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BULLANT BEEF BURGER: *Beer suggestions – Piano Bridge Stout* **25**

A 220 gram house made beef patty inside a milk burger bun with tomato, beetroot, lettuce, caramelised onion, American cheddar, house made aioli, relish and bacon and served beside steak fries,

BARRAMUNDI: (GF) – *Beer suggestions – Bark Sheds Wheat Beer* **28**

Oven roasted barramundi fillet, pomegranate molasses, baby kiplflers, orange, pickled fennel, rocket salad and grilled lemon.

BRAISED BEEF : (GF) *Beer suggestions – Munich Dunkel* **28**

Ale braised beef blade served with parsnip puree, seasonal vegetables and an ale reduction.

WILD MUSHROOM RISOTTO: *Beer suggestions – Tambo River Pilsner* **28**

Risotto with all the flavour of porcini, oyster, shitake and filed mushrooms finished with parmesan and truffle oil.

12 HOUR SLOW COOKED LAMB: *Beer suggestions – Pig and Whistle Brown Ale* **32**


Slow roasted lamb shoulder served with rosemary mash, seasonal vegetables and red wine jus.

CAJUN CHICKEN: *Beer suggestions – Double Bridges IPA* **28**

Cajun spiced chicken thighs served with fresh roasted and pickled vegetables, smokey BBQ sauce, rocket and parmesan.

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SWEET BITES:

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VANILLA PANNA COTTA: <i>Beer suggestions – Piano Bridge Stout</i>	15
Served with chocolate soil, raspberry gel, coulis, mint and strawberries.	
CREAM BRULEE: <i>Beer suggestions – Tambo River Pilsner</i>	15
A rich traditional Brulee with caramel sauce, berry compote and a chocolate shard	
LEMON DREAM: <i>Beer suggestions – Bark Sheds Wheat Beer</i>	16
Light homemade sponge filled with lemon sorbet, lemon and lime gel, meringue crumb, strawberries and dehydrated lemon.	
AFFAGATO:	18
Choice of liqueur, ice cream or espresso shot	

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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