 = Spicy

 = Very Spicy

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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 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

HOUSE MADE BREAD (4 pieces) (V, VEGAN): Fresh house baked bread served with olive oil, balsamic and dukkah.	8
BASKET OF BREAD: (2 pieces) (V, VEGAN) Fresh house baked bread served with olive oil, balsamic and dukkah.	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
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.	12

SHARED BITES (PLATTERS FOR TWO):

HOT SHARE PLATTER: <i>Beer suggestions - Tasting Paddle</i>  Your choice of Cajun or Rosemary salted steak fries, Korean pork skewers, chicken bao, chefs choice pizza, Buffalo wings, small salad and vegetable spring rolls with dipping sauce.	50
HOT SEAFOOD PLATTER: <i>Beer suggestions –Bark Sheds Wheat Beer or Tambo River Pilsner</i> Fish of the day, mussels Kilpatrick, lemon pepper squid, house made prawn spring rolls with Nuoc Cham dipping sauce, Lakes Entrance crumbed whiting fillets with tartare sauce small salad and steak fries served with lemon wedges.	52
PLOUGHMANS PLATTER: <i>Beer suggestions – Brown Ale or Piano Bridge Stout</i> A selection of cured meats accompanied by breads, cheese, spreads, mustards, pickles and marinated vegetables.	40


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SMALL BITES:

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BRUSCHETTA: (V)	14
Fresh tomato, red onion, basil, shaved parmesan and balsamic reduction.	
LEMON PEPPER CALAMARI: <i>Beer suggestions –Bark Sheds Wheat Beer</i>	14
Crispy lemon pepper calamari served with pickled vegetable salad and lemon aioli.	
PRAWN SPRING ROLLS: <i>Beer suggestions –Mossiface Pale Ale</i>	18
House made prawn spring rolls with Nuoc Cham dipping sauce.	
TEXAN BEEF TACOS: <i>Beer suggestions –Hells gate IPA</i>  	18
Slow roasted Texan style beef in a soft taco with a charred corn salsa topped with a house made hot sauce.	
KOREAN PORK SKEWERS: <i>Beer suggestions –Bark Sheds Wheat Beer</i>	18
Grilled Korean style marinated pork skewers served with a small side of carrot salad.	
CHICKEN BAO: <i>Beer suggestions –Bark Sheds Wheat Beer</i> 	18
Chinese steamed bao buns filled with crispy skin chicken with a cucumber and chilli salsa dressed with Kewpie mayonaise.	
SAKE CLAMS: <i>Beer suggestions –Bark Sheds Wheat Beer</i>	18
Australian sourced pipis in a zingy ginger, herb and sake sauce.	
BUFALLO WINGS: <i>Beer suggestions –Hells gate IPA</i> 	18
Spicy wings dressed in house made wing sauce.	
CHARRED SWEET CORN TACOS: (V, VEGAN): <i>Beer suggestions –Mossiface Pale Ale</i> 	18
Vegetarian soft tacos packed with classic flavours of jalapeno chilli, smoky paprika and chipotle, with the freshness of coriander, lime, tomato and avocado.	

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

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GARLIC PIZZA: (Vegan available with nut based cheese) Garlic, herbed olive oil and mozzarella cheese.	9.5
CHILLI PIZZA: (Vegan available with nut based cheese)  Freshly ground chilli, roasted capsicum, Napoli sauce, herb infused olive oil, mozzarella cheese and finished with fresh spring onions.	10
MARGHERITA PIZZA: (Vegan available with nut based cheese) A fresh tomato and herb sauce finished with mozzarella cheese.	9.5
PUMPKIN AND CARAMILIZED ONION PIZZA: (Vegan available with nut based cheese) 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
MEAT LOVERS: BBQ sauce base topped with minced beef, ham, crispy bacon, salami, onion and finished with mozzarella cheese.	16
MEDITERRANEAN VEGETABLE: (Vegan available with nut based cheese) 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

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HEALTHY BITES:

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- 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.
- WARM VEGETABLE SALAD (GF, VEGAN) Beer suggestions –Pig & Whistle Brown Ale** **18**
A selection of warm grilled seasonal vegetables, black beans, potato and tossed through a garden salad dressed with maple vinaigrette.
- PRAWN SALAD: Beer suggestions –Gippsland Draught**  **19.5**
Grilled prawns tossed together with red onion, tomato wedges, roasted capsicum, diced cucumber and served on a bed of baby cos lettuce with a spicy Thai vinaigrette
- GARDEN SALAD: (GF, VEGAN)** **6.5**
Fresh garden vegetables dressed with lemon vinaigrette, perfect to share as a side with other meals.
- 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

PASTA BITES:

You choice of either handmade fettuccini or gnocchi

- PESTO: Beer suggestions –Bark Sheds Wheat Beer** **21**
Pasta tossed with Basil, rocket, pine nuts, olive oil and lemon juice
- NAPOLI: Beer suggestions –Tambo River Pilsner** **21**
Pasta with a traditional tomato and herb base sauce.
- CARBONARA: Beer suggestions –Munich Dunkel** **21**
A traditional style Carbonara with white wine, bacon, mushrooms, garlic, cream and parmesan cheese.
- VONGOLE: Beer suggestions –Hells Gate IPA**  **21**
Australian sourced pipis tossed through pasta with fresh parsley, garlic, tomatoes, chillies and white wine.

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BIG BITES:

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- CHICKEN BURGER:** *Beer suggestions –Mossiface Pale Ale* **24**
Grilled marinated chicken pieces, Asian slaw, tomato with a little wasabi mayonaise all in a toasted house made burger bun. Served beside steak fries with our famous Mossiface Pale Ale relish.
- 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.
- RISOTTO: Beer suggestions –Tambo River Pilsner ,(V, VEGAN AVAILABLE)** **28**
Risotto with cherry tomatoes, pumpkin, broad beans, egg plant and onion in a creamy white wine risotto and finished with parmesan.
- PORK FILLET: Beer suggestions –Tambo River Pilsner** **28**
Juicy and tender pork fillets on a bed of sweet potato puree, accompanied by honey roasted baby carrots, beetroots, Broccollini or asparagus and finished with a cider reduction.
- LEMON PEPPER CALAMARI: Beer suggestions –Bark Sheds Wheat Beer** **28**
Crispy lemon pepper calamari served with pickled cucumber and lemon aioli.

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SWEET BITES:

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TASTE OF SPRING: <i>Beer suggestions – Tambo River Pilsner</i>	10
Blue Berries, strawberries, lychees, lemon sorbet, orange gel accompanied by chocolate soil, meringue crumb drizzled with lychee syrup.	
CHOCOLATE MOUSSE: <i>Beer suggestions – Munich Dunkel</i>	12
A rich traditional mousse with raspberry coulis accompanied by fresh fruits and finished with double cream.	
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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