 = 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 15% surcharge applies on all Public Holidays*

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

 = Spicy     = Very Spicy     = Hot Hot Hot

## NOT SMALL BITES BUT NIBBLES:

### Please notify staff of any allergies

<b>HOUSE MADE FOCOCCIA (4 pieces) (V, VEGAN):</b> Fresh house baked bread served with olive oil, balsamic and dukkah.	<b>12</b>
<b>DUO OF DIPS:</b> Fresh house made dips with toasted focaccia. (ask your waiter for todays selection)	<b>12</b>
<b>CAJUN STEAK FRIES: (GF)</b>  Steak fries with a dusting of housemade Cajun seasoning served with sweet chilli sauce and sour cream.	<b>10</b>
<b>ROSEMARY SALTED STEAK FRIES: (GF available with aioli)</b> Rosemary salted steak fries served with our housemade Mossiface Pale Ale relish.	<b>10</b>
<b>SPICY PICKLED ONIONS: (GF)</b> 	<b>4.5</b>
<b>SPICED BEER NUTS: (GF)</b> Beer nuts infused with chilli, kafir lime and garlic.	<b>6</b>
<b>MARINATED MOUNT ZERO OLIVES: (GF)</b>	<b>6</b>

## SHARED BITES (PLATTERS FOR TWO):

<b>HOT SHARE PLATTER: <i>Beer suggestions - Tasting Paddle</i></b> Your choice of Cajun or Rosemary salted steak fries, smoked ribs with house made Chicago style sauce, Korean pork skewers with spicy plum sauce, chicken skewers, chefs choice pizza, wings our way, vegetable spring rolls with dipping sauce and small salad.	<b>65</b>
<b>SEAFOOD PLATTER: <i>Beer suggestions –Bark Sheds Wheat Beer</i></b> Fish of the day, mussels with bacon, lemon pepper squid, house made prawn spring rolls with Nuoc Cham dipping sauce, beer battered flathead with tartare sauce, potato spun prawns, small salad and steak fries.	<b>65</b>

*A 15% surcharge applies on all Public Holidays*

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

 = Spicy     = Very Spicy     = Hot Hot Hot


## SMALL BITES AND BITES THAT GO WITH BEER:

Please notify staff of any allergies

<b>PORK RIBS:</b> <i>Beer selection- Any Beer</i> 	<b>19</b>
House smoked pork ribs with a Chicago style BBQ Sauce accompanied by Chipotle slaw.	
<b>WINGS OUR WAY:</b> <i>Beer suggestions –Any Beer</i>	<b>18</b>
Wings marinated in house made sauces (ask your waiter for todays selection).	
<b>VEGETABLE SPRING ROLLS:</b> <i>Beer suggestions –Mossiface Pale Ale</i>	<b>18</b>
3 Asian style vegetable spring rolls with a sweet chilli dipping sauce.	
<b>CHARRED SWEET CORN TACOS: (V, VEGAN):</b> <i>Beer suggestions –Mossiface Pale Ale</i> 	<b>18</b>
Vegetarian soft tacos packed with classic flavours of jalapeno chilli, smoky paprika and chipotle, with the freshness of coriander, capsicum, lime and tomato.	
<b>KOREAN PORK SKEWERS:</b> <i>Beer suggestion-Pig &amp; Whistle Brown Ale</i>	<b>18</b>
Marinated pork skewers dressed with a spicy plum sauce and served with a small carrot salad .	
<b>PRAWN SPRING ROLLS:</b> <i>Beer suggestions –Mossiface Pale Ale</i>	<b>18</b>
3 House made prawn spring rolls with Nuoc Cham dipping sauce.	
<b>THAI STYLE CHICKEN SKEWERS:</b> <i>Beer suggestion-Double Bridges IPA</i>	<b>18</b>
Marinated chicken skewers dressed with a spicy Thai dressing and served with a small serve of Basmati rice .	
<b>PORK AND CHIVE DUMPLINGS:</b> <i>Beer suggestions – Hells Gate IPA</i> 	<b>18</b>
Asian style pork and chive dumplings served drizzled with house made chilli oil and accompanied by Oriental slaw.	

*A 15% surcharge applies on all Public Holidays*

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

 = Spicy

 = Very Spicy

 = Hot Hot Hot

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

Please notify staff of any allergies

<b>GARLIC PIZZA: (Vegan available with nut based cheese)</b> Garlic, herbed olive oil and mozzarella cheese.	<b>10</b>
<b>CHILLI PIZZA: (Vegan available with nut based cheese)</b>  Freshly ground chilli, roasted capsicum, mozzarella cheese and finished with fresh spring onions.	<b>10</b>
<b>MARGHERITA PIZZA: (Vegan available with nut based cheese)</b> A fresh tomato and herb sauce finished with mozzarella cheese.	<b>10</b>
<b>PUMPKIN AND CARAMILIZED ONION PIZZA: (Vegan available with nut based cheese)</b> Tomato base topped with sliced pumpkin, caramlized onion and topped with fetta cheese, a sprinkle of thyme, a drizzle of olive oil and finished with fresh rocket.	<b>18</b>
<b>HAWAIIAN PIZZA:</b> Napoli base topped with off the bone ham, pineapple pieces, onions, and finished with mozzarella cheese.	<b>18</b>
<b>CHICKEN PIZZA:</b> Napoli sauce base with grilled chicken pieces, red onion, mushrooms, crispy bacon, fetta cheese and finsihed with hollandaise sauce.	<b>18</b>
<b>MEAT LOVERS:</b> BBQ sauce base topped with, ham, crispy bacon, salami, chicken, onion and finished with mozzarella cheese.	<b>18</b>
<b>MEDITERRANEAN VEGETABLE: (Vegan available with nut based cheese)</b> Tomato base with roasted capsicum, olives, sun dried tomato, asparagus, fetta and mozzarella cheese finished with sautéed spinach.	<b>18</b>
<b>PORK BELLY PIZZA:</b> Sweet chilli and BBQ sauce base topped with slow cooked marinated pork belly pieces, onion and finished with mozzarella cheese and finished with fresh coriander.	<b>18</b>



*A 15% surcharge applies on all Public Holiday*

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

 = Spicy     = Very Spicy     = Hot Hot Hot

## HEALTHY BITES:

### Please notify staff of any allergies

- VIETNAMESE SQUID SALAD: (GF) – Beer suggestions – Hells gate IPA**  24  
A gourmet version of the traditional Vietnamese salad full of the authentic flavours of Asia with a salty-sweet dressing.
- HALLOUMI SALAD: (V) Beer suggestions – Tambo River Pilsner** 24  
Marinated Halloumi with Mediterranean vegetables, salad and house made dressing
- GRILLED CHICKEN: (GF) – Beer suggestions – Bark Sheds Wheat Beer** 27  
Grilled chicken thigh fillet with tomatoes, beetroot, tomatoes, salad mix and finished with Hollandaise sauce.
- PRAWN SALAD: Beer suggestions – Gippsland Draught**  27  
Grilled prawns tossed together with red onion, tomato wedges, roasted capsicum, diced cucumber, cashews and served on a bed of salad mix with a red wine & plum dressing.
- ROAST PUMPKIN SALAD: (GF) Beer suggestions – Tambo River Pilsner** 26  
Roasted pumpkin pieces with rocket, beetroot, grilled haloumi and pine nuts.
- GARDEN SALAD: (GF, VEGAN)** 6.5  
Fresh garden vegetables dressed with lemon vinaigrette, perfect to share as a side with other meals.


## BIG BITES:

### Please notify staff of any allergies

- CHICKEN BURGER: Beer suggestions – Mossiface Pale Ale** 24  
An Asian inspired burger served with a spicy lemongrass mayonnaise and Asian slaw and served beside steak fires.
- BULLANT BEEF BURGER: Beer suggestions – Piano Bridge Stout** 24  
A 220 gram house made beef patty inside a milk burger bun with tomato, lettuce, caramelised onion, American cheddar, house made aioli, relish and bacon served beside steak fries.
- BARRAMUNDI: (GF) – Beer suggestions – Bark Sheds Wheat Beer** 28  
Oven roasted barramundi fillet, lemon butter, potato slices, pickled vegetables and rocket salad and served with lemon wedges.
- LEMON PEPPER CALAMARI: (GF) Beer suggestions – Bark Sheds Wheat Beer** 28  
Crispy lemon pepper calamari served with pickled vegetables and lemon aioli.

*A 15% surcharge applies on all Public Holidays*

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

 = Spicy

 = Very Spicy


 = Hot Hot Hot

### 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		

*A 15% surcharge applies on all Public Holidays*

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

 = Spicy

 = Very Spicy

 = Hot Hot Hot

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