 = 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

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NOT SMALL BITES BUT NIBBLES:

Please notify staff of any allergies

HOUSE MADE FOCOCCIA (V, VEGAN): Fresh house baked fococchia served with olive oil, balsamic and dukkah.	12
DUO OF DIPS (V, VEGAN): Fresh house made dips with toasted fococchia. (ask your waiter for todays selection)	12
CAJUN STEAK FRIES: (GF, VEGAN available)  Steak fries with a dusting of housemade Cajun seasoning served with sweet chilli sauce and sour cream.	12
ROSEMARY SALTED STEAK FRIES: (GF available with aioli) Rosemary salted steak fries served with our housemade Mossiface Pale Ale relish.	12
SPICY PICKLED ONIONS: (GF) 	4.5
SPICED BEER NUTS: (GF) Beer nuts infused with chilli, kaffir lime and garlic.	6
MARINATED MOUNT ZERO OLIVES: (GF)	6
GIANT PRETZELS: Soft warm pretzels served with butter a perfect accompaniment to any beer.	12

SHARED BITES (PLATTERS FOR TWO):

HOT SHARE PLATTER: <i>Beer suggestions - Tasting Paddle</i> Your choice of Cajun or Rosemary salted steak fries, smoked meaty pork riblets with house made Chicago style sauce, Korean pork skewers, chicken ribs, chefs choice pizza, wings our way, vegetable spring rolls with dipping sauce, falafels with a tzatziki dipping sauce and a small salad.	75
SEAFOOD PLATTER: <i>Beer suggestions -Bark Sheds Wheat Beer</i> Fish of the day, Thai style mussels, lemon pepper squid, house made prawn dumplings with Nuoc Cham dipping sauce, Asian style fish cakes, potato spun prawns, crumbed Lakes Entrance school whiting, small salad and steak fries.	75

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SMALL BITES AND BITES THAT GO WITH BEER:

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- MEATY PORK RIBLETS:** *Beer selection- Any Beer*  **19**
House smoked pork riblets with a Chicago style BBQ Sauce accompanied by Chipotle slaw.
- WINGS OUR WAY:** *Beer suggestions –Any Beer*  **20**
Wings marinated in house made sauces (ask your waiter for todays selection).
- VEGETABLE SPRING ROLLS:** *(V) Beer suggestions –Mossiface Pale Ale* **18**
3 Asian style vegetable spring rolls with a sweet chilli dipping sauce.
- CHARRED SWEET CORN TACOS:** *(V, VEGAN): Beer suggestions –Mossiface Pale Ale*  **18**
Vegetarian soft tacos packed with classic flavours of jalapeno chilli, smoky paprika and chipotle, with the freshness of coriander, capsicum, lime and tomato.
- THAI STYLE CHICKEN SKEWERS:** *Beer suggestion-Double Bridges IPA* **18**
Marinated chicken skewers dressed with a spicy Thai dressing and served with a pickled carrot.
- KOREAN PORK SKEWERS:** *Beer suggestion-Pig & Whistle Brown Ale* **18**
Marinated pork skewers dressed with a spicy plum sauce and served with a small carrot salad .
- PORK AND CHIVE DUMPLINGS:** *Beer suggestions – Hells Gate IPA*  **18**
Asian style pork and chive dumplings served drizzled with house made chilli oil and accompanied by Oriental slaw.
- FALAFELS:** *(V, VEGAN available): Beer suggestions –Mossiface Pale Ale* **18**
8 falafels accompanied by tzatziki dipping sauce and a small salad.
- BREWERS CALZONE:** *Beer suggestions – Double Bridges IPA* **20**
Pork belly triple cooked, Jalapenos, caramelised onion, cheese and Bullant juice all wrapped in crispy pizza dough.
- CUBAN PANINI:** *Beer selection- Any Beer* **20**
Ham of the bone, house smoked pork, Swiss cheese, mustard and dill pickles.
- PORK BANH MI:** *Beer suggestions – Mossiface Pale Ale*  **20**
Lightly toasted brioche bun with house made chicken liver pate, chefs pickled carrot, sliced cucumber and triple cooked sticky pork belly finished with coriander and mint, finished with siracha mayo.
- BRUSCHETTA:** *Beer suggestions – Mossiface Pale Ale* **16**
Grilled turkish bread topped with ripened tomatoes, spanish onion, garlic and fresh basil, drizzled with olive oil and a balsamic glaze.

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PIZZA BITES (GF Base available - \$3.50 extra Vegan cheese \$2:00 extra):

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GARLIC PIZZA: (Vegan available with nut based cheese) Garlic, herbed olive oil and mozzarella cheese.	10
CHILLI PIZZA: (Vegan available with nut based cheese)  Freshly ground chilli, roasted capsicum, 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.	10
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, a drizzle of olive oil and finished with fresh rocket.	18
HAWAIIAN PIZZA: Napoli base topped with off the bone ham, pineapple pieces, onions, and finished with mozzarella cheese.	18
ASIAN STYLE PRAWN PIZZA:  Sauteed king prawn tails on a zesty plum and Hoisin sauce base with crisp vegetables a little mozzorella and fresh coriander.	18
MEAT LOVERS:  BBQ sauce base topped with, ham, crispy bacon, salami, chicken, onion and finished with mozzarella cheese.	18
MEDITERRANEAN VEGETABLE: (Vegan available with nut based cheese) Tomato base with roasted capsicum, olives, sun dried tomato, spinach, fetta and mozzarella cheese.	18
PORK BELLY PIZZA: 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.	18
CAPRICOSA: Napoli base with ham, mushrooms, olives and finished with mozzarella cheese.	18
ANCHOVIES: With any of the above pizzas.	2.5

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HEALTHY BITES:

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- VIETNAMESE BEEF SALAD: (GF) – Beer suggestions – Hells gate IPA**  **27**
A gourmet version of the traditional Vietnamese beef salad full of the authentic flavours of Asia
- GRILLED CHICKEN: (GF) – Beer suggestions – Bark Sheds Wheat Beer** **27**
Grilled chicken thigh fillet with tomatoes, beetroot, red onion, salad mix and finished with Hollandaise sauce.
- PRAWN SALAD: (GF) Beer suggestions –Gippsland Draught** **27**
Grilled prawns tossed together with red onion, tomato wedges, roasted capsicum, roasted cashews and served on a bed of salad mix with a red wine & plum dressing.
- ROAST PUMPKIN SALAD: (GF, VEGAN available) Beer suggestions – Tambo River Pilsner** **27**
Roasted pumpkin pieces with rocket, beetroot, grilled haloumi and pine nuts.
- GARDEN SALAD: (GF, VEGAN)** **7**
Fresh garden vegetables dressed with lemon vinaigrette, perfect to share as a side with other meals.

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BIG BITES:


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- 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*** 25
A 220 gram house made beef patty inside a milk burger bun with tomato, lettuce, caramelised onion, American cheddar, aioli, relish and bacon served beside steak fries.
- BARRAMUNDI: (GF) *Beer suggestions – Bark Sheds Wheat Beer*** 28
Oven roasted barramundi fillet, lemon butter, potato salad, tossed garden salad and served with lemon wedges.
- LEMON PEPPER CALAMARI: (GF) *Beer suggestions – Bark Sheds Wheat Beer*** 28
Crispy lemon pepper calamari served with a tossed garden salad and lemon wedges.
- HONEY GARLIC PORK: (GF) *Beer suggestions – Mossiface Pale Ale*** 28
Succulent pork loin served with creamy honey and white wine, garlic reduction served with herbed potatoes and crispy salad.
- MONGOLIAN BEEF: (GF) *Beer suggestions – Piano Bridge Stout***  28
Thin sliced beef sautéed with red onions, garlic, ginger and chilli in an Asian style soy based sauce and accompanied by a generous serve of steamed rice.
- FRIED CHILLI CHICKEN: *Beer suggestions – hells gate IPA***  28
House marinated sweet, spicy slightly sour and crispy chicken thigh sautéed with garlic and ginger and served with white rice.
- BULLANT CRUMBED CHICKEN: *Beer suggestions – Mossiface Pale Ale*** 28
House crumbed chicken breast, stuffed with freshly shaved ham, house made Napoli, mozzarella pan fried till golden brown served with choice of Cajun or rosemary fries and a fresh garden salad.

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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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