 = 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

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

SHARED BITES (PLATTERS FOR TWO):

HOT SHARE PLATTER: <i>Beer suggestions - Tasting Paddle</i> Your choice of Cajun or Rosemary salted steak fries, house smoked meaty pork ribs with house made Chicago style sauce, Korean pork skewers, Thai style chicken skewers, chefs choice pizza, wings our way, vegetable spring rolls with dipping sauce, served with chipotle slaw.	75
SEAFOOD PLATTER: <i>Beer suggestions -Bark Sheds Wheat Beer</i> Fish of the day, Thai style mussels, lemon pepper squid, house made prawn spring rolls, crumbed Lakes Entrance school whiting, tempura battered prawns, pan seared scallops, Aussie cooked prawns, small salad and your choice of either rosemary or Cajun salted steak fries.	75






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

SOUP OF THE DAY:	12
Ask your waiter for todays soup, served with crusty bread rolls.	
PORK RIBS: <i>Beer selection- Any Beer</i> 	22
House smoked pork riblets with a Chicago style BBQ Sauce accompanied by Chipotle slaw.	
WINGS OUR WAY: <i>Beer suggestions –Any Beer</i> 	22
Wings marinated in house made sauces (ask your waiter for todays selection).	
VEGETABLE SPRING ROLLS: (V) <i>Beer suggestions –Mossiface Pale Ale</i>	18
3 Asian style vegetable spring rolls with a sweet chilli dipping 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, capsicum, lime and tomato.	
THAI STYLE CHICKEN SKEWERS: <i>Beer suggestion-Double Bridges IPA</i> 	18
Marinated chicken skewers dressed with a spicy Thai dressing and served with a small Asian slaw.	
PORK AND CHIVE DUMPLINGS: <i>Beer suggestions –Bark sheds wheat beer</i> 	15
6 pork and chive dumplings dressed with house made chilli oil and a small Asian slaw.	
VEGETABLE DUMPLINGS: (V, VEGAN): <i>Beer suggestions –Mossiface Pale Ale</i>	15
6 vegetable dumplings with a sweet chilli dipping sauce and a small salad.	
KOREAN PORK SKEWERS: <i>Beer suggestion-Pig & Whistle Brown Ale</i>	18
Marinated pork skewers dressed with a spicy plum sauce and served with a small carrot salad .	
FALAFELS: (V, VEGAN available): <i>Beer suggestions –Mossiface Pale Ale</i>	18
8 falafels accompanied by tzatziki dipping sauce and a small salad.	

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 - \$5.00 extra Vegan cheese \$5.00 extra):

Please notify staff of any allergies

GARLIC PIZZA: (Vegan available with nut based cheese) Garlic, herbed olive oil and mozzarella cheese.	12
CHILLI PIZZA: (Vegan available with nut based cheese)  Freshly ground chilli, roasted capsicum, mozzarella cheese and finished with fresh spring onions.	12
MARGHERITA PIZZA: (Vegan available with nut based cheese) A fresh tomato and herb sauce finished with mozzarella cheese.	12
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
CHICKEN PIZZA: Napoli sauce base with grilled chicken pieces, red onion, mushrooms, crispy bacon, fetta cheese and finished with hollandaise sauce.	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
ANCHOVIES: With any of the above pizzas.	2.5

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

- ASIAN SQUID SALAD: (GF) – Beer suggestions – Hells gate IPA**  29
Tender strips of squid tossed through salad, vermicelli, carrot, mint and dressed with house made Nam Jim.
- GRILLED CHICKEN: (GF) – Beer suggestions – Bark Sheds Wheat Beer** 29
Grilled chicken thigh fillet with tomatoes, beetroot, red onion, salad mix and finished with Hollandaise sauce.
- PRAWN SALAD: (GF) Beer suggestions –Gippsland Draught** 29
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.
- GARDEN SALAD: (GF, VEGAN)** 12
Fresh garden vegetables dressed with lemon vinaigrette, perfect to share as a side with other meals.

PASTA BITES:

You choice of either spaghetti or penne

- NAPOLI: (Vegan available) Beer suggestions – Wheat Beer** 25
Pasta tossed through house made rich and spice Napoli sauce and topped with flaked parmesan cheese, spring onion greens and dressed with balsamic.
- SICILIAN: Beer suggestions – Pale Ale**  25
Fresh chilli, salami, olives, garlic, roasted capsicum, all come together in a rich spicy Napoli sauce. Tossed through pasta and finished with Parsley and parmesan cheese.
- VONGOLE: Beer suggestions –Hells Gate IPA** 25
Australian sourced clams tossed through pasta with bacon, garlic, tomatoes and white wine finished with fresh parsley and parmesan cheese.

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


BIG BITES:


Please notify staff of any allergies

- CHICKEN BURGER: *Beer suggestions –Mossiface Pale Ale*** **25**
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*** **26**
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.
- LEMON PEPPER CALAMARI: (GF) *Beer suggestions –Bark Sheds Wheat Beer*** **28**
Tender strips of squid tossed with lemon pepper and served with a tossed garden salad and lemon wedges.
- STICKY PORK BELLY: *Beer suggestions –Hells Gate IPA***  **28**
Twice cooked cubes of pork belly in a rich, sumptuous and spicy Asian style sauce served with steamed Basmati rice and a small carrot salad..
- SNAPPER FILLET: (GF) *Beer suggestions –Bark Sheds Wheat Beer*** **31**
Oven baked Snapper fillet dressed with tomato, pine nuts, oregano in an olive oil and lemon sauce accompanied by green salad and potato salad.
- SEAFOOD CURRY: Spiced 3 to 10 (GF) *Beer suggestions –Bark Sheds Wheat Beer*** **32**
Prawns, clams, scallops and fish pieces in a rich Indian style creamy curry served with Basmati rice, pappadums and mango chutney.
Number 3 being mild ,  5 being medium  and hotter. 
- VEGETABLE CURRY: Spiced 3 to 10 (GF) *Beer suggestions –Tambo River Pilsner*** **28**
Seasonal vegetables in a rich Indian style creamy curry served with Basmati rice, pappadums and mango chutney.
Number 3 being mild ,  5 being medium  and hotter. 
- PIE OF THE DAY: *Beer suggestions –Mossiface pale ale*** **28**
Ask your waiter for todays pie, served with mashed potatoes and steamd Broccoli.
- PORTUGESE CHICKEN: *Beer suggestions –Hells Gate IPA***  **28**
A juicy tender chicken breast crusted with spices and dressed with peri peri sauce and served with salad and fries.

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**