

LUNCH 12.00PM TO 3.00PM | DINNER FROM 5.30PM

ORDER AT THE BAR & QUOTE YOUR TABLE NUMBER

PLEASE LET OUR STAFF KNOW IF YOU CHANGE TABLES

BRIGHT BREWERY

MountainCrafted.

FREE WIFI – CONNECT TO 'INTERNODE'



SHARE PLATES

Mt Buffalo olives with local sourdough
\$9 GFO DF VN

Fried kipfler potatoes with rosemary, salt & aioli
\$10 VNO DF V

Buffalo cauliflower florets with almond ranch dressing
\$12 VN DF

Fried squid infused with lime and pepper, lemon myrtle aioli
\$14 DF

Fish tacos with slaw, Baja sauce, chipotle salsa (3)
\$16

Pork belly sliders with sesame, pickled onion salsa, crushed salted peanuts & salted chilli sauce (3)
\$16

Gochujang chicken wings with fermented red bean curd paste (4)
\$16 DF

ARTISAN BOARD (serves 2 - 4)

Harrierville smoked trout pate, Mt Buffalo olives, Tolpuddle cheese, prosciutto, babaganoush, local sourdough
\$34 GFO

HARVEST BOARD (serves 2 - 4)

Spiced cauliflower & fennel, rosemary kipfler potatoes, sundried tomatoes, Mt Buffalo olives, baba ganoush, local sourdough
\$34 VN GFO

SIDES

Rocket, walnut & parmesan salad with apple cider vinaigrette
\$10 GF V

Steamed broccolini & carrots with soy and sesame oil
\$9 GF V VN

Bowl of Mountain Harvest fries with cherrywood malt salt & tomato sauce
\$10 GFO VN

MAINS

Chef's soup of the day with local sourdough
Check specials board for daily selection

Mexican chilli bowl with mixed rice, guacamole, sour cream, chargrilled corn salsa, Coop's red kidney bean chilli, crisp tortillas
Beer match: Pilot Ale
\$ 22 VNO, GF

Quinoa veggie burger with roasted red pepper & macadamia nut pesto, mushroom, rocket, beetroot hummus served in a hemp roll & a side of fries
Beer match: Hellfire Amber Ale
\$24 VN

Brewhouse 8oz beef burger with Gamze free-range smoked pork neck, lettuce, Monterey Jack cheese, pickles, mustard, aioli & a side of fries with smoked chipotle ketchup
Beer match: Blowhard Pale Ale
\$24

Lamb Rogan Josh curry with steamed jasmine rice, yoghurt & pappadam
Beer match: Alpine XPL
\$28 DF GF

Harrierville Trout baked whole, stuffed with fresh lemon & thyme served with fried kipfler potatoes, salsa verde, fried capers, rocket and trout pate
Beer match: Razor Witbier
\$30 GF DFO

12-hour slow roasted Cape Grim beef riblets with Staircase Porter glaze, creamed cauliflower puree & seasonal vegetables
Beer match: Staircase Porter
\$35

BRIGHT BREWERY HERO BOARD (serves 2 - 4)

BBQ glazed pork ribs, pork belly bites, fried Gochujang chicken wings, Asian pickles, sriracha aioli, fries & smoked ketchup
\$75

FOR THE KIDS

Perfect portions for under 10-year-olds

Battered fish & chips \$9

Margherita pizza \$9 V

Hawaiian pizza \$9

Pasta bolognese & parmesan cheese \$10 V

PIZZAS

Available 12pm til late

Garlic
Garlic oil & herbs on a mozzarella base
\$17 V

Margherita
Fresh tomatoes, basil oil, bocconcini & mozzarella on a Napoli base
\$20 V

Tropical Trails
BBQ pineapple, prosciutto & mozzarella on a Napoli base
\$24

Gourmet Garden
Spinach, pumpkin, chargrilled eggplant, zucchini, red pepper & mozzarella on a beetroot hummus base
\$24 VNO V

Firecracker
Gamze chorizo, prawns, fresh chilli, red onion & mozzarella on a Napoli base
\$24

BBQ Lamb Sausage
Local lamb sausage, fetta, spinach, onion, house-smoked BBQ sauce & mozzarella on a Napoli base
\$24

Catch of the day
Smoked salmon, garlic and horseradish base, capers, mozzarella, rocket & balsamic
\$24

*Gluten-free, dairy-free, & vegan base +\$2
All pizzas: 12 inch base*

DESSERTS

Classic sticky date pudding with rich butterscotch sauce & Gundowring vanilla ice cream
\$9

Staircase Porter-infused chocolate and macadamia nut brownie served with Gundowring chocolate ice-cream & a white choc jelly
\$9

A selection of Gundowring ice-creams: please see our fridge for flavour options
\$5

While we will try our very best to accommodate changes, during busy times, we may politely say no. Have a food allergy? Please let our staff know when ordering, so we can prepare your meal accordingly.

| V – Vegetarian | VN – Vegan | VNO – Vegan Option |
| GF – Gluten Free | DF – Dairy Free | DFO – Dairy Free Option

MONDAY TO THURSDAY LUNCH (12PM-3PM) – KIDS UNDER 10 EAT FREE!*

**MIN TOTAL SPEND \$20, MAX OF 2 KIDS MEALS PER FAMILY*

**NOT AVAILABLE ON PUBLIC HOLIDAYS OR DURING VIC/NSW SCHOOL HOLIDAYS.*

*At Bright Brewery, we make MountainCrafted beer.
Inspired by the mountains, trails and alpine environment that surround Bright,
our brewers passionately craft full-flavoured craft beers that showcase
the best of the High Country.*

*We use natural ingredients, traditional brewing techniques and nothing artificial.
We minimise the impact of our brewing on the environment by using solar power
and pursuing sustainable practices, such as waste reduction and reuse of materials.*

BEER

	ABV	POT/SCHOONER/PINT
ALPINE XPL	4.5%	6.2 / 9.3 / 12.2

A crisp, refreshing New World lager with subtle floral and tropical flavours sourced from our local hop growers.

HELLFIRE AMBER	5.0%	6.4 / 9.4 / 12.5
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A modern English amber ale, packed full of flavour. Malty and nutty with floral hops, fruity yeast and a background caramel sweetness.

BLOWHARD PALE ALE	5.0%	6.4 / 9.4 / 12.5
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Big tropical and fresh citrus hop aromas explode from this American-style Pale Ale. Juicy passionfruit hop flavours and a firm bitterness.

RAZOR WITBIER	5.0%	6.4 / 9.4 / 12.5
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A crisp, refreshing Belgian-style wheat ale. Subtly laced with coriander and orange zest, effervescent with spicy wheat aromatics.

STAIRCASE PORTER	5.7%	7.2 / 10.7 / 14.0
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A smooth and full-bodied blend of dark roasted and caramel malts. Complex layers of creamy espresso, bittersweet chocolate and toffee.

FAINTERS DUBBEL	8.5%	8.7 / 13 / 17.0
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A rich, complex and warming ale to savour. Malt-driven aromas of dark fruits and a complex sweet palate with raisins and spicy clove.

PILOT SESSION ALE	2.9%	4.8 / 7.5 / 10.40
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Big on flavour yet low on alcohol, a modern session ale offering full hop flavour without a huge alcohol kick or biting bitterness.

TASTING TRAY 12

6 x 70ml samples: Alpine XPL, Hellfire Amber, Blowhard Pale, Razor Witbier, Staircase Porter, & Fainters Dubbel

SEASONAL BEERS

We have a large and exciting range of seasonal beers available all year round. Please see the chalkboards above the bar for the current options

TAKE-AWAY BEERS

Most of our beers are available to take home with you. Please see our bar staff for take-away options and prices.

BRIGHT BREWERY

MountainCrafted.

WINE

GLASS / BOTTLE

SPARKLING & ROSÉ

Brown Brothers Prosecco	Milawa	10 / 38
Ringer Reef Rose	Porepunkah	9 / 40

WHITES

Bright Wines Mystic White	Porepunkah	8 / 36
Bright Wines Chardonnay	Porepunkah	9 / 40
Gapsted Moscato	Gapsted	8 / 36
Mt Vernon Sauvignon Blanc	Marlborough, NZ	9 / 40
Dal Zotto Pinot Grigio	King Valley	9 / 40
Chrismont Riesling	King Valley	9 / 40
Feathertop Fiano	Porepunkah	11 / 48
Pizzini Verduzzo	King Valley	11 / 48
Mayford Chardonnay	Porepunkah	65

REDS

Bright Wines Shiraz	Porepunkah	9 / 40
Bright Wines Cabernet Sauvignon	Porepunkah	9 / 40
Gapsted Valley Cabernet Merlot	Gapsted	9 / 40
Eagle Range Tempranillo	Happy Valley	10 / 44
John Gehrig Pinot Noir	Oxley	11 / 48
Pizzini Sangiovese Shiraz	King Valley	11 / 48
Billy Button Barbera	Alpine Valleys	13 / 55
Mayford Shiraz	Porepunkah	65
Mayford Tempranillo	Porepunkah	65

*Check our beer menu board above the bar or speak to our staff about
our current range of seasonal and limited release beers!*

*Our beer and wine lists do change from time to time, so feel free to ask
our bar staff about any drinks not currently listed on this menu.*

CIDER

ABV

POT/SCHOONER/PINT

BATLOW SAISON APPLE CIDER	4.4%	6.0 / 9.0 / 12
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Packed with fresh apple notes and some farmhouse funk, Batlow Saison Cider has been handcrafted from 100% fresh crushed Batlow apples and slow fermented with a French Saison yeast. It has great body and length on the palate, finishing clean and medium sweet.

ALPINE DRY CIDER	5.7%	6.4 / 9.4 / 12.5
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Made from Pink Lady apples grown and produced locally by Nightingale Bros in Wandiligong. Pink Lady is a unique Australian variety with excellent eating and cider making qualities. Lovely apple flavours linger on the palate and leaves you with a smile on your face.

GIN

REED & CO REMEDY GIN & TONIC	10
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Locally made artisan gin from Reed & Co Distillery

SOFT DRINKS

	BOTTLE
Bundaberg ginger beer	4
Bundaberg passionfruit, creaming soda	4
Apple juice	4
Orange juice	4

	POT / SCHOONER / PINT
Coke, Diet Coke, Lemon Lime Bitters, Lemonade, Raspberry	3 / 3.5 / 5

Soda water	3 / 3.5 / 4
Sparkling mineral water	4



#LOVEBRIGHT WWW.BRIGHTBREWERY.COM.AU