

MEALS FROM 11.30AM - 8.30PM

TABLE SERVICE PROVIDED - ORDER FROM OUR STAFF

OR TAP THE ME&U BEACON ON YOUR TABLE

## SHARE PLATES & LIGHT MEALS

### MT BUFFALO WHOLE OLIVES

Marinated in lemon, fennel, garlic & chilli | \$10 V VN DF GF

### KIPFLER POTATO

Rosemary salt & horseradish crème fraiche | \$14 V VNO GF DFO

### FRIED GOCHUJANG CHICKEN WINGS

With lime | \$16 DF

### PANKO SPICED CRUMBED CAULIFLOWER FLORETS

With smoked red pepper coulis | \$16 V VN DF

### FRIED SQUID

With szechuan pepper, Murray River salt & lemon aioli | \$18 DF GF

### BBQ PULLED PORK SLIDERS

Asian slaw, siracha mayo & sweet chilli (3) | \$18

### PORK BELLY BITES

Tomato maple sauce & fried rice noodle | \$18 GF DF

## SIDES

Rocket, roasted walnut & parmesan salad, mustard seed vinaigrette

\$12 V DFO GF VNO

Fries with house salt & tomato sauce (please ask for aioli if required)

\$10 V VN DF GFO

## SHARING BOARDS (SERVES 2-4)

### HARVEST BOARD | \$45

House-made chicken liver pâté, capocollo, prosciutto, beetroot hummus, Mt Buffalo whole olives, sundried tomatoes, Milawa cheddar, Tolpuddle goat's curd, Lavosh, nuts & dried fruit

Beer match: Pilot Session Ale | Wine match: Brown Brothers Prosecco

### HERO BOARD | \$90

Pork ribs, pork belly bites, chicken wings, popcorn chorizo, Asian slaw, pickled carrot, cabbage, fries, tomato sauce & aioli | DF

Beer match: M.I.A. IPA | Wine match: Mayford Shiraz

### OVER BOARD | \$100

Whole Snapper, nam jim dressing, whole king prawns, natural oysters, fried squid, Harrieville smoked salmon, cocktail sauce, Asian slaw, salmon roe, lemon aioli & fries | GFO DF

Beer match: Blowhard Pale Ale | Wine match: Mayford Chardonnay

## KIDS' MEALS

**Margherita Pizza or Hawaiian Pizza** \$10 (6-in pizza base; GFO +\$4)

**Battered Fish & Chips** \$10 DF

**Pasta Bolognese & Parmesan** \$10 DFO

# BRIGHT BREWERY

## MOUNTAINCRAFTED

## MAINS

### HOP TERRACE VEGGIE BURGER

With a carrot, chickpea & zucchini pattie, beetroot hummus, Monetary Jack cheese, house-made tomato relish & rocket on a seeded bun & fries

Beer match: Hellfire Amber Ale | Wine match: Bright Wines Mystic White  
\$26 V VNO GFO DFO

### BREWHOUSE BEEF BURGER

Locally sourced beef pattie, Gamze smoked bacon, Monterey Jack cheese, lettuce, pickles, American mustard, house relish, bun & fries

Beer match: Alpine Lager | Wine match: Bright Wines Shiraz  
\$26 DFO GFO

### VEGETARIAN CHILLI BOWL

Spiced chickpea, bean & tomato chilli, pickled jalapeño, cauliflower/black rice, chargrilled corn salsa, guacamole, sour cream & corn chips

Beer match: M.I.A. IPA | Wine match: Buller Pinot Grigio  
\$26 V VN DFO GF

### POKE BOWL

House-cured Atlantic salmon, brown rice, avocado, cucumber, carrot, pumpkin & sunflower seeds, pickled cabbage, Sriracha, wasabi peas.

*Vegan option: replace salmon with roasted sweet potato, beetroot, mushroom & pomegranate molasses*

Beer match: Bright Sour | Wine match: Ringer Reef Rose  
\$26 DF GFO VO

### WHOLE HARRIETVILLE RAINBOW TROUT

Lemon & thyme-stuffed, with Tolpuddle goat's cheese, salmon roe, salad leaf, cherry tomato medley, red onion, radish, asian dressing, kipfler potatoes & Mt Buffalo Olives olive oil

Beer match: Blowhard Pale Ale | Wine match: Chrismont Riesling  
\$35 DFO GF

### CHARGRILLED MILAWA ORGANIC CHICKEN BREAST

Wrapped in prosciutto, with cous cous, cherry tomato, balsamic onion, rocket & parmesan pesto, Mt Buffalo Olives olive oil, pomegranate molasses

Beer match: Alpine Lager | Wine match: Bright Wines Chardonnay  
\$32 GFO DFO

## SALADS

### HARRIETVILLE SMOKED SALMON SALAD

Tolpuddle goat's Persian feta, fried kipfler potatoes, rocket, capers, red onion & mustard vinaigrette

Beer match: Bright Sour | Wine match: Ringer Reef Rose  
\$28 GF

### SPICED DUCK BREAST SALAD

Asian salad leaf & slaw, rice noodles, crushed peanuts, blood orange, sweet chilli soy dressing

Beer match: Hellfire Amber Ale | Wine match: Pizzini Sangiovese Shiraz  
\$28 DF

### SEASONAL ROAST VEGETABLE & ROASTED CAPSICUM SALAD

Roasted beetroot, sweet potato, mushroom, chickpea, balsamic onion, pinenuts, Tolpuddle goat's curd, red wine & rosemary infused vinaigrette

Beer match: Blowhard Pale Ale | Wine match: Buller Wines Pinot Grigio  
\$23 GF DFO VO VNO

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## PIZZAS

All pizzas: 12-in base

+ veg \$3, + meat \$5, + vegan cheese \$3, + gluten-free base \$5

Please specify if you require V, VNO, DFO, GFO

### GARLIC

Garlic oil base with herbs & mozzarella | \$18

### MARGHERITA

Napoli base, fresh tomatoes, basil oil, bocconcini & mozzarella | \$22

### GOURMET GARDEN

Napoli base, spinach, onion, mushroom, sundried tomatoes, walnuts, beetroot hummus & mozzarella | \$25

### BBQ LAMB

Napoli base, spinach, onion, lamb mince, feta, smoky BBQ sauce & mozzarella  
\$25

### FIRECRACKER

Napoli base, Gamze chorizo, onion, roasted red peppers, harissa & mozzarella  
\$25

### MYSTIC

Garlic base, prosciutto, red onion, artichoke, olives, feta, rocket, balsamic & mozzarella | \$25

### THE BLOCK

Napoli base, capocollo, mushroom, kalamata olives, anchovies, sundried tomatoes, feta & mozzarella | \$25

## DESSERTS

**White Chocolate Mousse** with berry compote, Chantilly cream | \$10 GF

**Hazelnut Chocolate Brownie**, hazelnut, Chantilly cream | \$10 GFO

**Kids' 'Frog In a Pond'** | \$5 GF DFO

A selection of **Gundowring Ice Creams**: please see our fridge | \$5 GF

**V – Vegetarian | VO – Vegetarian Option**

**VN – Vegan | VNO – Vegan Option**

**GF – Gluten Free | GFO – Gluten Free Option**

**DF – Dairy Free | DFO – Dairy Free Option**

## LOOKING FOR SOMETHING MORE?

Check out our daily 'Paddock to Plate' specials boards for a range of meals with locally & sustainably produced ingredients with low food miles

## MENU CHANGES

While we will try our very best to accommodate changes, during busy times, we may politely say no. We will endeavour to accommodate requests for special meals for customers who have food allergies or intolerances, we cannot guarantee completely allergy-free meals, due to the potential of trace allergens in the working environment. Allergy lists are available on request. Please ask a staff member.