

MEALS FROM 12PM - 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, rosemary, balsamic, garlic & chilli | \$10 V VN DF GF

KIPFLER POTATO WEDGES

Rosemary salt & horseradish crème fraiche | \$12 V VNO GF DFO

FRIED GOCHUJANG CHICKEN WINGS

With lime | \$16 DF

FRIED SQUID

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

BBQ PULLED PORK SLIDERS

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

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

HERO BOARD (SERVES 2-4)

\$90

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

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

KIDS' MEALS

Margherita Pizza or Hawaiian Pizza \$10 (GFO +\$4)

Chicken Nuggets & 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 gluten-free bun, served with fries

Beer match: Hellfire Amber Ale | Wine match: Bright Wines Mystic White

\$26 V VNO GFO DFO

BREWHOUSE BEEF BURGER

Bright Brewery grain-fed Buckland Valley beef pattie, Gamze smoked bacon, Monterey Jack cheese, 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 VNO DFO GF

POKE BOWL

House-cured Atlantic salmon, brown rice, avocado, cucumber, carrot, pumpkin & sunflower seeds, pickled cabbage, Sriracha mayo, wasabi peas. *Vegan option: replace salmon with roasted sweet potato, beetroot, mushroom & pomegranate molasses - \$24*

Beer match: Bright Sour | Wine match: Ringer Reef Rose

\$26 DF GF VO VNO

WHOLE HARRIETVILLE RAINBOW TROUT

Lemon & thyme-stuffed, with Tolpuddle goat's cheese, salmon roe, salad leaf, cherry tomato medley, balsamic red onion, fresh basil, kipfler potatoes & extra virgin olive oil

Beer match: Blowhard Pale Ale | Wine match: Chrismont Riesling

\$35 DF GF

CHARGRILLED MILAWA ORGANIC CHICKEN BREAST

Wrapped in prosciutto, with cous cous, cherry tomato, red onion, rocket & parmesan pesto, extra virgin olive oil, pomegranate molasses

Beer match: Alpine Lager | Wine match: Bright Wines Chardonnay

\$32 GFO

SALADS

HARRIETVILLE SMOKED SALMON SALAD

Tolpuddle goat's Persian feta, roasted beetroot, rocket, capers, red onion & mustard vinaigrette

Veg option: replace salmon with roasted sweet potato - \$24

Beer match: Bright Sour | Wine match: Ringer Reef Rose

\$28 GF VO VNO

SPICED DUCK BREAST SALAD

Asian salad leaf & slaw, rice noodles, crushed peanuts, ruby grapefruit, sweet chilli soy dressing

Beer match: Hellfire Amber Ale | Wine match: Pizzini Sangiovese Shiraz

\$28 GF DF

LOOKING FOR SOMETHING MORE?

Check out our daily Specials Boards by the bar, or ask our staff, for a range of meals with locally & sustainably produced ingredients with low food miles.

ENJOY 'BRIGHT BREWERY' FREE WIFI



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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 **Gundwring Ice Creams**: please see our fridge | \$5 GF

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 but we cannot guarantee completely allergy-free meals due to the potential for trace allergens in the working environment. Allergy lists are available on request. Please ask our staff.

V - Vegetarian | VO - Vegetarian Option

VN - Vegan | VNO - Vegan Option

GF - Gluten Free | GFO - Gluten Free Option

DF - Dairy Free | DFO - Dairy Free Option