

MEALS FROM 12PM - 8.30PM

TABLE SERVICE PROVIDED - ORDER FROM OUR STAFF
OR VIA THE ME&U BEACON ON YOUR TABLE

SHARE PLATES & LIGHT MEALS

MT BUFFALO WHOLE OLIVES

Marinated in olive oil, lemon, garlic, rosemary & chilli | \$10 V VN DF GF

KIPFLER POTATOES

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

CAULIFLOWER FLORETS

Panko & coconut crumbed, & smoked red pepper sauce | \$14 V VN DF

FRIED GOCHUJANG CHICKEN WINGS

With kimchi & lime | \$16 DF

FRIED SQUID

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

BBQ PULLED BEEF SLIDERS (3)

Brioche buns, apple slaw & smokey BBQ sauce | \$18

PORK BELLY BITES

Rich 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

Broccoli, carrot, sesame soy dressing, toasted sesame seeds

\$12 V VN DF GF

BOARDS (SERVES 2- 4)

HARVEST BOARD | \$40

Lavosh crackers, house beetroot-cured salmon, prosciutto, capocollo, Mt Buffalo Olives, Milawa cheese, Tolpuddle goats' cheese, spiced nuts & dried fruit mix, pickled veg and muscatel grapes

HERO BOARD | \$90

BBQ glazed pork ribs, gochujang chicken wings, balsamic chorizo, pork belly bites, kimchi, pickled carrot, cabbage, Asian slaw, fries, tomato sauce & aioli

KIDS' MEALS

Margherita Pizza or Hawaiian Pizza \$10 (GFO +\$2)

Chicken Nuggets & Chips \$10 DF

Pasta Bolognese & Parmesan \$10 DFO

V - Vegetarian | VO - Vegetarian Option
VN - Vegan | VNO - Vegan Option
GF - Gluten Free | GFO - Gluten Free Option
DF - Dairy Free | DFO - Dairy Free Option

BRIGHT BREWERY

MOUNTAINCRAFTED

LARGER MEALS

HOP TERRACE VEGGIE BURGER

With a carrot, chickpea & zucchini pattie, baked field mushroom, beetroot hummus, house-made tomato relish, rocket & balsamic reduction on a gluten-free bun & fries

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

\$26 V VNO GFO DF

BREWHOUSE BEEF BURGER

House made local beef & onion pattie, Gamze smoked bacon, Monterey Jack cheese, pickles, cos lettuce, American mustard, house relish, milk bun & fries

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

\$26 DFO GFO

VEGETARIAN CHILLI BOWL

Spiced chickpea, bean & tomato chilli, cauliflower & black rice, chargrilled corn salsa, guacamole, pickled jalapeño, 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 ribbons, pumpkin & sunflower seeds, Sriracha mayo & wasabi peas. *Vegan option: replace salmon & Sriracha mayo with roasted sweet potato, beetroot, mushroom & tahini coconut yoghurt dressing - \$24*

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

\$26 DF GF VO VNO

WHOLE HARRIETVILLE RAINBOW TROUT

Lemon & thyme-stuffed with kipfler potatoes, salad leaf, cherry tomato medley, red onion, radish, salmon roe, Tolpuddle goats' cheese & sesame soy dressing

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

\$35 DFO GF

CHARGRILLED MILAWA ORGANIC CHICKEN BREAST

Wrapped in prosciutto, with pearl cous cous, cherry tomato medley, balsamic onion, rocket & parmesan pesto, olive oil, pomegranate molasses & parmesan

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

\$32 GFO

SALADS

ROASTED VEGETABLE SALAD

Black & white quinoa, roasted capsicum, zucchini, mushroom, onion, sweet potato, salad leaf, tahini coconut yoghurt dressing & toasted almond flakes

Beer match: Pilot XPA | Wine match: Mystic White

\$26 V VN GF DF

HARRIETVILLE SMOKED SALMON SALAD

Tolpuddle Goats' Cheese, roasted beetroot, fried capers, red onion, salad leaf & mustard vinaigrette

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

\$28 GF DFO

SPICED DUCK BREAST SALAD

Roasted duck breast, rice noodles, Asian slaw, crushed peanuts, ruby grapefruit, sweet chilli soy dressing

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

\$28 DF

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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 toma-toes, feta & mozzarella | \$25

DESSERTS

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

Macadamia Chocolate Brownie, Chantilly cream | \$10 GFO

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

A selection of **Gundwring Ice Creams**: please see our freezer | \$5 GF

LOOKING FOR SOMETHING MORE?

Check out our daily Specials Board by the bar, or ask our staff, 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 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.