

Grünthal Microbrewery

Saul and Sheree Sullivan have been cheese makers for over 35 combined years at Udder Delights. They have now turned their hands to a new fermentation, brewing beer and cider in their microbrewery at Grünthal Brew where the brewing philosophy is simple 'to produce beverages where flavour and quality are king'. They also produce their own Grünthal Gin distilled off site and have partnered with Udder Delights Cheese and Hesketh Wines to provide a complete gastronomic experience for their visitors.

Grünthal Tasting Experiences

GREATEST OF GRÜNTHAL [3.17 std drinks]
One Grünthal gin and tonic, two Grünthal beers and two Hesketh wines served with five matching cheeses, focussing on Udder Delights, for one person _ 36.5

GRÜNTHAL BEER PADDLE
Try our *Grünthal Flagship Paddle* featuring:
Lager – XPA – Hazy NEIPA – Stout [2.68 std drinks]
or pick your own four beer tasters _ 16.9

GRÜNTHAL GIN EXPERIENCE [1.42 std drinks]
Three Grünthal Gins with matching garnishes,
a bottle of tonic water and ice _ 22.9

HESKETH WINE FLIGHT #1 [2.43 std drinks]
'Spotlight on Adelaide Hills' – Vintage Sparkling – Sauvignon Blanc–
Chardonnay – Pinot Noir _ 19.9

HESKETH WINE FLIGHT #2 to #5
Refer to the middle of the menu for all Hesketh wine flight options including classic whites, classic reds, emerging varieties, and a premium selection

UDDER DELIGHTS CHEESE TILE
A tile of four Udder Delights cheeses and crackers for one person _ 9.5
Available before 5pm daily

Small Plates

LA VERA BURRATA [V-GFO]

smoked almond romesco, tarragon oil, sumac, grilled Rustico sourdough _ 27.0

JALAPENO POPPERS

stuffed with bacon and cream cheese, yuzu mayo _ 18.0

ARANCINI [V]

mushroom arancini, burnt miso mayo, truffle parmesan _ 18.0 (3)

KATAIFI SCALLOPS

crunchy buttery Kataifi pastry around scallops, chipotle aioli _ 22.0 (3)

CHAR GRILLED BROCCOLI [VEO - GF - V]

cashew cream, green goddess dressing, parmesan _ 17.0

ROAST KENT PUMPKIN [VE - GF - V]

miso pumpkin hummus, macadamia dukkah, maple syrup _ 17.0

SALT AND PEPPER SQUID [GF-DF]

yuzu mayo, lemon _ 23.0

DUMPLINGS [DF]

prawn and pork dumpling, fermented chili dressing, black vinegar, spring onion _ 21.0 (5)

KARAAGE CHICKEN [GF - DF]

served with yuzu kosho mayo

(Want it vego? Order cauliflower instead) [V - GF - VEO] _ 20.0

BUFFALO CHICKEN WINGS [GF]

crispy chicken wings, hot sauce, blue cheese dressing _ 23.0 (12)

CHEESEBURGER SPRING ROLLS

wagyu beef mince, cheese, pickles, tomato sauce, mustard _ 23.0 (3)

TRUFFLE CHEDDAR TOASTIE [V]

mini balsamic pickled onions _ 15.5

MAC AND CHEESE [V]

with crunchy cheesy topping _ 12.5

Sides

GRÜNTHAL FRIES [GF - V - VEO] _ 9.5

add truffle vegemite aioli [V] _ 4.0

COLESLAW [VE – GF – V]

cabbage, corn, apple, spring onion, mint, citrus mayo dressing _ 12.5

Big Plates for Sharing

BEST OF GRÜNTHAL SHARE BOARD

to celebrate our first birthday, we have put together the crowd favourites from the past 12 months – karaage chicken, salt’n’pepper squid, mushroom arancini, cheeseburger spring rolls, fries, slaw and all the dipping sauces _ 95.0
(big meal for 2, decent meal for 3)

GRAZING BOARD

Nino’s salami, Little Acre Pate, Birky’s terrine, Udder Delights Brie, cheesemonger selected mature cheese, roast capsicum dip, beetroot humus, kalamata olives, cornichons, balsamic onions, sliced ciabatta, mini toasts _ 73.0

CHEESE FONDUE [GFO]

Gruyere, Emmenthal, white wine, ciabatta rolls, balsamic onions, Skara csabai salami, pear _ 62.0

Kids Plates

GRÜNTHAL FRIED CHICKEN [GF]

fries, tomato sauce _ 12.5

KIDS PIZZA [GFO]

Ham and cheese *or* tomato and cheese _ 12.5

Grünthal gluten free base (sorghum flour, teff dark flour, potato starch) _ 4.0

MAC AND CHEESE

with crunchy cheesy topping _ 12.5

SEASONAL FRUIT AND VEG BOWL [VE]

fresh selection of what’s in season _ 5.5

GRÜNTHAL SUNDAE

vanilla ice-cream, 100s and 1000s, Persian fairy floss, chocolate sauce _ 8.5

GRÜNTHAL SPIDER

vanilla ice-cream and your choice of coke, lemonade, raspberry lemonade _ 6.5

Pizza

48hr dough ferment, hand stretched, deep dish, 12 inch

GARLIC [V - VEO]

rosemary, olive oil, parmesan _ 16.0

MARGHERITA [V - VEO]

tomato, mozzarella, parmesan, basil pistou _ 24.0

TOO CHEESY [V]

Udder Delights Brie and Mawson Blue, parmesan, mozzarella and thyme _ 26.0

HAM & PINEAPPLE

Nino's ham, fresh pineapple, sugo, mozzarella, parmesan _ 27.0

SALAMI

Nino's calabrese chilli salami, honey, chilli flakes, mozzarella, parmesan _ 30.0

LAMB

slow braised lamb, pumpkin, goats curd, caramelised onion, lemon thyme, mozzarella, mint, parmesan _ 30.0

MEAT LOVERS

Nino's calabrese chilli salami, ham, sausage mince, red onion, roasted red capsicum, mozzarella, parmesan _ 30.0

DUCK

master stock braised duck, kimchi, pickled radish, Sriracha chilli sauce, Asian herbs_ 30.0

MUSHROOM [V - VEO]

roasted mushroom, Udder Delights Brie, walnuts, thyme, truffle salt, parmesan, mozzarella _ 33.0

Extras

add olives or anchovies_3.0

extra Nino's calabrese salami_5.0

extra mozzarella or add vegan cheese _3.0

Grünthal gluten free base (sorghum flour, teff dark flour, potato starch) _4.0

Dessert

APPLE CRUMBLE

Hills Granny Smiths, cornflake crumble, vanilla ice cream_15.0

STICKY DATE PUDDING

butterscotch sauce, vanilla cream_15.0

AFFOGATO

vanilla ice cream and espresso_10.5

add your choice of Frangelico, Baileys or Kahlua _8.0

UDDER DELIGHTS CHEESE BOARD [GFO]

selection of specialty Udder Delights cheeses, fresh honeycomb, roast maple walnuts, lavosh _ 25.0

Coffee & Tea

SEGAFREDO COFFEE

short black_4.0 cup_5.0 mug_6.0

T BAR TEA

English breakfast, earl grey, chamomile, green, mint _ 5.0 cup

ICED

iced latte_5.0

AFFOGATO

vanilla ice cream and espresso_10.5

add your choice of Frangelico, Baileys or Kahlua _8.0

CHOCOLATE AND CHAI

traditional hot chocolate with marshmallows_5.5

real hot chocolate white, milk, dark_7.0

vanilla chai latte cup_5.0 mug_6.0

OPTIONS

decaf, extra shot_1.0

soy, oat, almond, lactose free_1.0

caramel_1.0

Grünthal Beer & Cider

LOWER CARB LAGER [4.2% - 1.34 std drinks]

An easy drinking lighter lager with lower bitterness and a crisp deliciously refreshing finish. The irresistible carbonic bite on the palette makes this beer tasty and sessionable. _ 10.0 (4 pack _ 22.0)

1840 LAGER [5% - 1.68 std drinks]

Crisp, malt body brewed with hops from Australia and Europe creating a balance of familiarity and imagination. An aroma of floral and spice, clean with soft bitterness on the palate providing undeniable drinkability. Refreshing and light, an absolute must have during summer. _ 10.0 (4 pack _ 22.0)

SESSION ALE [3.5% - 1.34 std drinks]

The process of dry hopping, provides seductive tropical aromas – fruit soft drink anyone? The balance of bitter and sweet provides an easy drinking experience. An addition of wheat and oats rounds out the mouth feel, this is super sessionable – hence the name. _ 10.0 (4 pack _ 22.0)

PALE ALE [4.6%]

No one ingredient outshines the other, providing a balanced traditional style ale. English style malt back bone, combined with American and Australian hops – delivers notes of pine and subtle fruit on the palate and in aroma. Firm bitterness that we all know and love in this style. Our pale ale is for everybody, so sit back and enjoy! _ 10.0 (4 pack _ 22.0)

XPA [5.1% - 1.68 std drinks]

XPA = extra pale ale. Where does the 'extra' come from you may ask, it is all in the hops. Hops are added throughout the brewing process and then double dry hopped at the end of fermentation. The malt barley is brewed dry and crisp, so the hops can really take the stage. Dominant fruity aroma with a hint of citrus and pine, will get the mouth salivating. Firm bitterness at the end of each sip, delicious! _ 11.0 (4 pack _ 24.0)

HAZY NEIPA [6.5% - 2.35 std drinks]

Pours a beautiful, golden orange, bursting with tropical fruit. Bold hop aromas thanks to triple dry hopping. Soft and silky in mouth feel with the addition of oats – vibrant, fruity, and low bitterness. We love how well balanced this is between sweet and acidic, resulting in the perfect drinkable beer. Hello summer BBQ's! _ 12.5 (4 pack _ 27.0)

IPA [6% - 2.01 std drinks]

A bold hop aroma which we know and love in this style, expect notes of citrus and pine. Medium body and bitterness which lasts well after you've taken a sip. A well-rounded IPA which is approachable for many, so sit back, relax, and enjoy! _ 12.5 (4 pack _ 26.0)

DOUBLE IPA [8% - 2.69 std drinks]

A lot of hops went into the making of this brew, resulting in a juicy well-balanced IPA. Notes of pine and grapefruit will be at the forefront, with a present bitterness. We call it "*a pleasing assault on your taste buds*". A big bodied beer, that is delightfully easy to drink, considering it is 8%. Bold, boozy, and brilliant. _ 13.5 (4 pack _ 28.0)

STOUT [6.6% - 2.35 std drinks]

A stout big enough to warm you on a cold, winters night – yet friendly enough to drink all year round. A heavy beer full of flavour, notes of chocolate, plum, roasted coffee and raisin. Pours dark and smooth. Deliciously balanced, hint of bitterness and subtle sweetness that pleasingly lingers after each sip. _ 13.0 (4 pack _ 26.0)

NITRO IMPERIAL STOUT [8.2% - 2.7 std drinks]

Brewed in summer and conditioned for winter. Big, bold, smooth and creamy - velvety smooth chocolate and roast coffee flavours and aromas abound. They are followed with a gentle warming alcohol sensation which is then rounded out with a firm hop bitterness. Let it warm you on a cold day or night. _ 13.5

WATERMELON SOUR [3.8% - 1.34 std drinks]

Summer in a glass, you will be instantly transported in style to the beach no matter the weather. Popping with distinctive watermelon flavour and a slight tutti-frutti aroma followed by a mild sour zing. Super refreshing and smashable like watermelon on a hot day, luckily its only 3.8% so you don't have to be restrained! _ 10.0 (4 pack _ 22.0)

CLOUDY APPLE CIDER [4.7% - 1.68 std drinks]

We use freshly crushed Adelaide Hills apples in our cider, in particular pink ladies, which delivers an explosion of crisp apple. Pours a natural haze, notes of fresh fruit with floral citrus, and a burst of apple. Dry, crisp, medium body and well-rounded tartness. We can't get enough of this! _ 10.0 (4 pack _ 22.0)

– by the pint

– by the Stein 575ml, buy your own for 15.0 and fill

– by the jug at selected times

Grünthal Gin

GRÜNTHAL GIN EXPERIENCE

Three Grünthal Gins with matching garnishes, a bottle of tonic water, ice _ 22.9

CLASSIC DRY GIN & TONIC

All hail the juniperus communis...or what most of us happily know as the juniper berry! The canny monks of France liked what this dominant flavour added to their medicinal potions and named it genièvre after the berry. The Dutch culled a letter (genever) and, forever given to brevity, the English settled on good old gin. Our hand-crafted Classic Dry has seven other botanicals, among them coriander and angelica root, joining the juniper to create an invitingly mild bitterness. That's where the angelic ends, as this double distilled drop celebrates fun and frivolity, best garnished with a glorious gathering of family and friends. _ 14.0

HOT PINK GIN & TONIC

Born in the lush green – and sometimes steamy – valley of Grünthal, this evocative Hot Pink Gin is anything but sultry. Taking its striking pink shade from the intensely pigmented black carrot (*daucus carota*), it's a pretty looking – and pretty fine drinking – creation that's sure to lure you in with its captivating looks and taste. Fear not. Indeed, consider yourself lucky as you're about to experience a symphony of spice sensations, the signature juniper punch fused with the stimulating flavours of another 11 botanicals including mandarin, lemon myrtle and, of course, a rather lavish pinch of fun. _ 14.0

BOTANICAL BLUE GIN & TONIC

Many consider it the work of a magician – and we're happy to play along, so long as word doesn't make it to our head distiller as he's likely to ask for a hefty pay rise. We're talking about our superbly hand-crafted and double distilled Botanical Blue Gin, a masterpiece coloured by the vibrancy of the intense blue butterfly pea flower (*clitoria ternatea*) and infused with 11 botanicals such as cassia and orange peel. Now for the magic... as the ice softly bounces off the base of the glass, the gin settles in and the tonic flows, you'll witness a synergy of magic and science in a spectacle of changing colour. _ 14.0

Grünthal Takeaway Gin

Grünthal Gin 700ml bottles_80.0

Available at the counter

Grünthal Cocktails

FANCY SHANDY

Grünthal Lager and ginger beer _ 10.5

MIMOSA

Hesketh NV Sparkling White and orange juice _ 12.0

PRETTY IN PINK

Grünthal Hot Pink Gin, sparkling grapefruit juice, lime _ 15.0

BLOOD ORANGE SUNRISE

vanilla vodka, Campari, sparkling blood orange _ 16.0

BLUEBERRY SPRITZ

Grünthal Blue Gin, blueberry, lime, lemonade _ 17.0

DIRTY CHAI MARTINI

vodka, Kahlua, chai, cinnamon _ 22.0

ASK OUR BAR TENDERS ABOUT OUR OTHER COCKTAIL SPECIALS

Non Alcoholic

CARLTON ZERO _10.5

GRÜNTHAL MOCKTAIL

sparkling grapefruit, apple, strawberry, lime juice_ 10.5

ALICE'S G and T

Seedlip Garden Gin, Fevertree elderflower tonic, lime_13.5

LEMON/SODA LIME BITTERS_5.7

GLASS BOTTLES

Coke, Coke no sugar, lemonade, ginger beer, sparkling blood orange, sparkling grapefruit_6.3

BESA JUICE

orange, apple, pear, apple and berry _ 5.2 small _ 6.3 large

KIDS

coke, lemonade_4.5

Wine Flights

– **#1 SPOTLIGHT ON THE ADELAIDE HILLS** _ 19.9 [2.4 std drinks]

The Adelaide Hills is Australia's most vibrant cool climate wine region and is acknowledged internationally for its distinctive premium wines, viticulture and stunning scenery. The region is one the most diverse in terms of climate, soil and topography. This wine flight has been designed to showcase the varieties and wine styles that become synonymous with the Adelaide Hills.

2016 'Madeline Alice' Vintage Blanc de Noir - Piccadilly Valley

2022 Sauvignon Blanc - Adelaide Hills

2021 Lobethal Chardonnay - Adelaide Hills

2021 Pinot Noir - Adelaide Hills

– **#2 CLASSIC WHITES** _ 19.9 [2.3 std drinks]

A selection of some familiar favourites, each variety hailing from a region where it is known to excel, producing fruit and wines that are of the highest quality and are varietally expressive.

2022 Pinot Grigio - 'Rules of Engagement'

2022 Sauvignon Blanc - Adelaide Hills

2022 Riesling - Eden Valley

2021 Lobethal Chardonnay - Adelaide Hills

– **#3 CLASSIC REDS** _ 19.9 [2.6 std drinks]

Four classic red varieties, well known and well loved. Again, coming from iconic growing regions across South Australia that are known for producing grapes of outstanding quality and regional typicity.

2021 Pinot Noir - Adelaide Hills

2021 Cabernet Sauvignon - Coonawarra

2018 Ebenezer Shiraz - Barossa Valley

2019 'G.A.R.' Cabernet Shiraz - Coonawarra / McLaren Vale

– **#4 EMERGING VARIETALS** _ 19.9 [2.5 std drinks]

Whilst just four grape varieties make up two thirds of Australia's wine crush, there are more than 130 different varieties planted in our regions. Some emerging varieties are planted to entice consumer preferences, whilst others are intended to counter the future impacts of climate change. This wine flight showcases four emerging varieties and wine styles we love to drink and believe have an exciting future in the Australian wine landscape.

2021 Nebbiolo Bianco - Adelaide Hills

2022 Fiano - Clare Valley

2021 Negroamaro - Barossa Valley

2020 Grenache - Barossa Valley

– **#5 PREMIUM SELECTION** _ 24.9 [2.6 std drinks]

The best of the best. Great wine starts in the vineyard and is born of a journey that spans grape to glass. These wines are made from the best parcels of fruit, from the best sections of our vineyards and then nurtured into bottle by our talented winemaking team without compromise. They speak of purity, place and quality.

2016 'Madeline Alice' Vintage Sparkling Blanc de Noir - Piccadilly Valley

2021 Lobethal Chardonnay - Adelaide Hills

2019 Penola Cabernet Sauvignon - Coonawarra

2019 'G.A.R.' Cabernet Shiraz - Coonawarra / McLaren Vale

ITS HESKETH'S SHOUT

If you'd like to buy Hesketh Wines at cellar door prices and get the cost of your wine flight redeemed on purchase, then follow the QR code on your wine flight paper to place your order directly with Hesketh Wines. They will then deliver it to your house. It's that easy!

Available in 150ml or 250ml glass pours where indicated

Sparkling

- **Madeline Alice – NV Méthode Traditionelle** G _ 10.5 _ B _ 47.0
Bottle fermented Chardonnay and Pinot Noir. Delicately perfumed, soft, fresh, and vibrant.
- **Madeline Alice – Vintage Blanc de Noir 2016 Piccadilly Valley** G _ 19.0 _ B _ 85.0
Méthode Champenoise with 5 years bottle maturation on yeast lees. The most sophisticated and complex style of Sparkling wine.

Whites

- **2022 Moscato - 'The Proposition'** B _ 37.0
Slightly spritzzy with a measured amount of residual sweetness. Flavours of sherbet, lemon sorbet and tropical fruits.
- **2022 Pinot Grigio - 'Rules of Engagement'** G _ 9.5 / 15.5 _ B _ 37.0
Crisp, clean, and dry. Aromatic and fresh, with citrus and white peach flavours.
- **2022 Sauvignon Blanc – Adelaide Hills** G _ 10.5 / 17.0 _ B _ 47.0
Fresh and bright. Classic flavours of lychee, passionfruit and freshly cut grass.
- **2021 Nebbiolo Bianco – Adelaide Hills** G _ 10.5 / 17.0 _ B _ 47.0
Juicy and textural with fresh, racy natural acidity. Refreshing, with notes of pear, blossoms, and spice.
- **2022 Riesling – Eden Valley** G _ 10.5 / 17.0 _ B _ 47.0
Delicate and pure. Lively palate with blossom, lime and minerality. Packed with flavour.
- **2022 Fiano – Clare Valley** G _ 10.5 / 17.0 _ B _ 47.0
Aromatic and balanced. Citrus notes support a textured palate with soft, ripe orchard fruits.
- **2021 Fumé Blanc 'Jimi's Ferment' – Mt Gambier** B _ 56.0
Savoury and complex. Tropical fruits with an herbaceous lift. Spice and brioche toast. Smooth, creamy, and fresh.
- **2021 Chardonnay – Lobethal, Adelaide Hills** G _ 15.0 / 23.0 _ B _ 66.0
Elegant and structured. Notes of lemon zest, white peach and white pepper.

Rosé

- **2022 Rosé - 'Wild at Heart'** G _ 9.5 / 15.5 _ B _ 37.0
Bright and refreshing. Traditional dry style with flavours of apple, blossom, peach and pink grapefruit.

Reds

- **2022 Shiraz – 'Midday Somewhere'** B _ 37.0
Juicy and approachable. Smooth with red fruits and savoury spice.
- **2022 Pinot Noir – 'Unfinished Business'** B _ 37.0
Floral and luscious. Light to medium bodied with Juicy red fruits; very moreish.
- **2021 Negroamaro – Barossa Valley** G _ 10.5 / 17.0 _ B _ 47.0
Lifted and complex with crunchy natural acidity. Fresh strawberries, cherry cola and white pepper.
- **2020 Grenache – Barossa Valley** G _ 10.5 / 17.0 _ B _ 47.0
Flavourful and detailed. Medium to light bodied dry red with wild red fruits, black cherries, and spice.
- **2021 Cabernet Sauvignon – Coonawarra** G _ 10.5 / 17.0 _ B _ 47.0
Dark and savoury. Notes of black fruits, chocolate, and earthiness with a herbaceous lift.
- **2022 Pinot Noir – Adelaide Hills** G _ 12.5 / 20.0 _ B _ 56.0
Perfumed and elegant. Fine texture with red berries, savoury spice and earthiness.
- **2021 Shiraz – Ebenezer, Barossa Valley** G _ 15.0 / 23.0 _ B _ 66.0
Voluptuous and complex. Rich brambly fruits with a full, lingering palate.
- **2019 Cabernet Sauvignon - Penola, Coonawarra** B _ 66.0
Dark, complex, and brooding. Smooth, with notes of black plum and old leather.
- **2019 'G.A.R.' Cabernet Shiraz
Coonawarra / McLaren Vale** G _ 19.0 / 30.0 _ B _ 85.0
Seamless and intense. Vibrant, purple and black fruits, with hints of herbs and dark chocolate.

Grünthal Group Bookings and 'Feed Me'

For groups larger than 9 we've created (small groups are also welcome to partake):

Grünthal 'Feed my Group' 2 course menu which includes the chef selection of three shared small plates; followed by pizzas and sides for \$48/head.

Grünthal 'Feed my Party' 3 course menu which includes the chef selection of three shared small plates; followed by pizzas and sides; finishing with desserts or cheese for \$58/head.

All You Can Eat Pizza Night

Every Friday night for \$28pp

Cheese making classes

Did you know we teach you how to make cheese at home? Refer to www.grunthal.com.au/pages/cheese-making-classes for more information

Private Functions

Our Grünthal Greenhouse is perfect for private functions, corporate groups, parties and tour groups. Refer to www.grunthal.com.au/pages/group-dining for more info. Email eat@grunthal.com.au to let us know how we can help you.

Dietaries Explained

V = Vegetarian
VO = Vegetarian Option Upon Request
DF = Dairy Free
GF = Gluten Free
GFO = Gluten Free Option upon Request
VE = Vegan
VEO = Vegan Option upon Request