

## Welcome to Grünthal Brew

We, Saul and Sheree Sullivan, were cheese makers for over 35 combined years at Udder Delights and have had a long career in food manufacturing, hospitality and food tourism.

We took a chance and said yes to redeveloping the old 'Grumpys Brewhaus' – this site that was in dire need of a rebuild. We've always tried to keep fun at the forefront of this business – while building it and now while operating it since opening in March 2022.

We have turned our hands to a new fermentation, swapping milk for grain, and cheese for beer. We've always loved food and beverage and enjoy being on the journey of trying to produce products of great flavour and quality.

So now we have a hospitality venue that specializes in 'Fun Dining', not Fine Dining, a place to serve our beers, ciders and gins accompanied by tasty food.

We couldn't leave our dairy days behind completely and so Udder Delights Cheese Cellar calls Grünthal Brew home, as well as our friends at Hesketh Wines.

eBEER™ is our newest creation to call this place home...turn over the page to read more about this one.

We hope you'll be *gruntled* at Grünthal! (you'll have to look that one up)

Enjoy, Saul and Sheree



## eBEER™ HQ @ Grunthal Brew

eBEER™ - 'Electro Enhanced' Beer, is a game-changing creation that combines a lower-carb formula and electrolytes with an explosion of enhanced flavours thanks to its revolutionary and global first eBREWING technology.

*"I was getting bored with the blandness of low carb beer options on the market. One day while at the gym I had an epiphany - while taking a bathroom break between sets! I was listening to a commercial that spoke about superior tyres being manufactured specifically for e-vehicles. The light bulb turned on and I set about discovering how e-technologies could be used to revolutionise the beer making process to ensure that flavour wasn't lost when carbs were lowered."*

– Saul Sullivan, Founder

What followed were countless hours of research and product testing in a quest to create the perfect beer. The Sullivans unearthed the eBREWING process and invented the global first eBEER™ with its electro enhanced flavour.

They are evolving the tradition of brewing by utilising advanced computerised microprocessors to energise and enhance the water molecules used in the brewing process (noting that water makes up 95% of beer). This transforms the water into a molecular super sponge that absorbs every last bit of the flavour of the hops, malt and barley. The Sullivans are super proud to present you the most exciting beer on the planet. Cheers to that!

## Grünthal Tasting Experiences

### **GREATEST OF GRÜNTHAL**

One Grünthal gin and tonic, two Grünthal beers and two Hesketh wines served with five matching cheeses, for one person \_ 36.5  
[ 3.17 std drinks ]

### **GRÜNTHAL FLAGSHIP BEER PADDLE**

Try our *Grünthal Flagship Paddle* featuring:  
eBEER™ – Watermelon Sour – Session Ale – Hazy NEIPA  
or pick your own four beer tasters \_ 16.9  
[ 2.5 std drinks ]

### **GRÜNTHAL GIN EXPERIENCE**

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

### **HESKETH WINE FLIGHT #1**

'*Spotlight on Adelaide Hills*' \_ 19.9  
Vintage Sparkling – Sauvignon Blanc– Chardonnay – Pinot Noir  
[ 2.43 std drinks ]

### **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 for Going Alone or Sharing

### **LABNE** [ V- GFO ]

pomegranate, pistachio, olive, mint, lemon zest, olive oil, warmed sourdough \_ 20.0

### **CORN RIBS** [DFO - GF ]

chilli garlic butter, parmesan, parsley \_ 16.0

### **ARANCINI** [ V ]

mushroom truffle arancini, parmesan mayo\_ 18.0 (3)

### **ROAST BEETROOT** [ V - GF – VE ]

Roast beetroot, lemon tahini, maple cinnamon walnuts, micro herbs \_ 17.0

### **WATERMELON SALAD** [ V – GF – DFO ]

persian feta, baby cucumber, red onion, mint, sherry vinegar\_16.0

### **SALT AND PEPPER SQUID** [ GF-DF ]

sweet green chilli nam jim \_ 23.0

### **FISH TACO** [ DF - GFO ]

charred pineapple, chipotle mayo, coriander, parsley \_ 23.0 (3)

### **DUMPLINGS** [ DF ]

chicken and corn dumpling, black vinegar, ginger, spring onion \_ 21.0 (5)

### **GFC – GRUNTHAL FRIED CHICKEN** [ GF - DF ]

Karaage Chicken served with yuzu mayo

Korean Spicy Chicken with sesame seeds, spring onion

Don't want chicken? Cauliflower with cashew cream [ GF - VE ]

\_ 20.0

### **CHEESEBURGER SPRING ROLLS**

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

### **TRUFFLE CHEDDAR TOASTIE** [ V ]

mini balsamic pickled onions \_ 15.5

## Big Plates for Sharing

### **BEST OF GRÜNTAL SHARE BOARD**

We have put together the crowd favourites – 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

## Sides

### **GRÜNTAL FRIES [ GF - V - VEO ] \_ 9.5**

add truffle vegemite aioli [ V ] \_ 4.0

### **FRENCH GREEN BEAN SALAD [ VE – GF – V ]**

shallot caper vinaigrette \_ 12.5

### **GRÜNTAL SLAW [ GF - V - VEO ]**

cabbage, corn, apple, spring onion, mint, yuzu mayo dressing \_ 12.5

### **MAC AND CHEESE [ V ]**

with crunchy cheesy topping \_ 12.5

## 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

### **POTATO AND FENNEL [ V – VEO ]**

potato, fennel, parmesan \_ 24.0

- add spicy pork mince \_ 5.0

### **MUSHROOM [ V - VEO ]**

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

### **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

## Pizza

### **LAMB YIROS**

slow braised lamb, cherry tomato, red onion, parsley, mint, tzatziki, mozzarella \_ 30.0

### **MEAT LOVERS**

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

### **BBQ BRISKET**

36 hour smoked brisket, Sweet Baby Rays BBQ sauce, caramelised onion, spicy pork mince, salsa verde, mozzarella\_ 30.0

## Crust Dips

*More flavour for your pizza when you've eaten the middle – grab a dipping sauce for your crusts!*

Herbed Garlic Yoghurt\_5.0

Tarragon Anchovy Butter\_5.0

## 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

## 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

## Kids Treats

### **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

## Kids Drinks

### **BESA JUICE**

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

### **KIDS**

coke, lemonade\_4.5



## Dessert

### **GRUNTHAL MESS [ VE – GF – DF ]**

seasonal fruit, meringue, sorbet\_15.0  
(see blackboard for flavour)

### **MOCHA PARFAIT [ GF ]**

chocolate meringue, mascarpone, praline\_15.0

### **AFFOGATO [ GF ]**

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

### **eBEER™** [ 4.2% - 1.34 std drinks ]

Electro enhanced lager style beer, with lower carbs and sugar. Due to the eBREWING process it maintains full a flavour taste and a mouth-watering aroma. Its super sessionable, and surprisingly low in bitterness and with a refreshing carbonic bite. It has a clean, crisp and dry finish, with hints of citrusy hops and added electrolytes. \_ 10.0 (4 pack \_ 20.0, 12 pack \_ 50.0)

### **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 WELSH ALE** [ 4.2% - 1.34 std drinks ]

We gave Welshmen Rob the run of the brewery for the day. What resulted is a Malty creamy brew with notes of toffee, caramel, banana and spice. Very sessionable at 4.2% the perfect tippie on nitro. \_ 10.0

### **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**

Our hand-crafted double distilled Classic Dry Gin has seven botanicals, among them coriander and angelica root, joining the juniper to create an invitingly mild bitterness that we garnish with lime \_ 14.0

### **HOT PINK GIN & TONIC**

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 that we garnish with pink apple \_ 14.0

### **BOTANICAL BLUE GIN & TONIC**

A magic masterpiece coloured by the vibrancy of the butterfly pea flower and infused with 11 botanicals such as cassia and orange peel, accompanied by a spectacle of changing colour. \_ 14.0

Grünthal Gin 700ml bottles\_80.0

Available at the counter

## 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

## 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

### **eBEER APEROL SPRITZ**

Strawberry infused Aperol, sparkling pink grapefruit, eBEER, \_ 16.0

### **BLOOD ORANGE SUNRISE**

vanilla vodka, Campari, sparkling blood orange \_ 16.0

### **BLUEBERRY SPRITZ**

Grünthal Blue Gin, blueberry, lime, lemonade \_ 17.0

### **MIKEY'S MARGARITA**

Tequilla, Cointreau, lime \_ 19.0

### **PINK GRAPEFRUIT SOUR**

Grünthal Hot Pink Gin, pink grapefruit, lemon \_ 22.0

### **DIRTY CHAI MARTINI**

vodka, Kahlua, chai, cinnamon \_ 22.0

### **ESPRESSO MARTINI**

vanilla vodka, Kahlua, coffee \_ 23.0

*Ask Our Bar Tenders About Our Other Cocktail Specials*

## 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*  
*2022 Lobethal Chardonnay - Adelaide Hills*  
*2022 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.  
*2023 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 ]  
This curated flight epitomises not just quality, but also the true character of South Australia's diverse growing regions. From nuanced elegance of Adelaide Hills to velvety Barossa, our Hesketh Reds showcase the artistry and passion woven into every bottle.  
*2022 Pinot Noir - Adelaide Hills*  
*2021 Cabernet Sauvignon - Coonawarra*  
*2021 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.

*2023 Fiano - Clare Valley*

*2023 Gamay - Adelaide Hills*

*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*

*2022 Lobethal Chardonnay - Adelaide Hills*

*2021 Ebenezer Shiraz - Barossa*

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

## EXPAND YOUR HESKETH HORIZON...

Each Hesketh wine flight includes a QR code for special pack pricing and free delivery to redeem the price of your tasting.

To enjoy Cellar Door pricing, and free delivery on orders of 12 or more wines, visit [www.heskethwinecompany.com.au](http://www.heskethwinecompany.com.au) and use the coupon code 'Heskethlovesgrunthal' when checking out as a registered user.

Why not join the Hesketh Wine Club and receive a fresh pack of wines every 3 or 6 months with great discounts. Join online and choose a free bottle to enjoy with us today (*Includes wines from the Limestone Coast Range: Wild at Heart Rosé, Midday Somewhere Shiraz, Unfinished Business Pinot Noir, The Proposition Moscato or Rules of Engagement Pinot Grigio.*)

## Sparkling

- **Madeline Alice – NV Méthode Traditionelle**  
Bottle fermented Chardonnay and Pinot Noir. Delicately perfumed, soft, fresh, and vibrant. G\_10.5\_B\_47.0
- **Madeline Alice – Vintage Blanc de Noir 2016 Piccadilly Valley**  
Méthode Champenoise with 5 years bottle maturation on yeast lees. G\_19.0\_B\_85.0

## Whites

- **2023 Moscato - 'The Proposition'** G\_9.5/15.5\_B\_37.0  
Slightly spritzzy with a measured amount of residual sweetness. Flavours of sherbet, lemon sorbet and tropical fruits.
- **2023 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.
- **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.
- **2023 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.
- **2022 Chardonnay – Lobethal, Adelaide Hills**  
Elegant and structured. Notes of lemon zest, white peach and white pepper. G\_15.0/23.0\_B\_66.0



## Rosé

- **2023 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.
- **2023 Gamay – Adelaide Hills** G\_ 12.5 / 20.0\_B\_ 56.0  
Bright, fresh, moreish. Showcasing flavors of fresh red fruits, crisp acidity, subtle floral notes and a hint of spice
- **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 'G.A.R' Cabernet Shiraz Coonawarra / McLaren Vale**  
Seamless and intense. Vibrant, purple and black fruits, with hints of herbs and dark chocolate. G\_ 19.0 / 30.0\_B\_ 85.0

## 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](http://www.grunthal.com.au/pages/cheese-making-classes)

## Private Functions

Our Grünthal Greenhouse is perfect for private functions, corporate groups, parties of any sort and tour groups.

Refer to [www.grunthal.com.au/pages/private-functions](http://www.grunthal.com.au/pages/private-functions)

Email [eat@grunthal.com.au](mailto: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



**GRÜNTHAL**