



GRÜNTHAL

SPREAD

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

eBEER – Pale Ale – Session Ale – Hazy NEIPA
or pick your own four beer tasters _ 16.9
[1.8 std drinks]

GRÜNTHAL 'I DON'T LIKE BEER' PADDLE

Watermelon Sour – Cloudy Apple Cider – Ginger Beer – eBEER
_ 16.9 [1.57 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
Sauvignon Blanc– Chardonnay – Gamay – Pinot Noir
[2.43 std drinks]

HESKETH WINE FLIGHT #2 to #4

Refer to the middle of the menu for all Hesketh wine flight options including classic whites, classic reds, and a premium selection

UDDER DELIGHTS CHEESE TILE

A tile of four Udder Delights cheeses and crackers for one person _ 9.9

Small Plates for Going Alone or Sharing

LABNE [V – GFO]

fig, lemon thyme and rosemary infused honey, pistachio, warmed sourdough _ 20.0

EGGPLANT PARMIGIANA [V – GF]

passata, mozzarella, parmesan, basil _ 17.0

ARANCINI [V]

pumpkin saffron arancini, parmesan mayo_ 18.0 (3)

HASSLEBACK BEETROOT [GF – VE – DFO]

spiced cumin yoghurt, kaffir lime salsa _ 17.0

LAMB SKEWERS [GF – DF]

chargrilled, peanut satay _ 20.0 (2)

SALT AND PEPPER SQUID [GF – DF]

yuzu mayo _ 23.0

FISH TACO [DF – GFO]

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

DUMPLINGS [V – DF]

mushroom, water chestnut, black vinegar dipping sauce _ 21.0 (5)

GFC – GRUNTHAL FRIED CHICKEN [GF – DF]

Karaage chicken served with yuzu mayo

Southern fried tenders with chimichurri

Don't want chicken? Cauliflower with cashew cream, sumac [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, pumpkin and saffron 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, Birky's Pate, Birky's terrine, Udder Delights Brie, cheesemonger selected mature cheese, house dips, kalamata olives, cornichons, balsamic onions, 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 [VE – GF - DF] _ 4.0

add yuzu mayo [VE – GF - DF] _ 4.0

add chipotle mayo [VE – GF – DF] _ 4.0

ROCKET FETA SALAD [V – GF – DFO – VEO]

Persian feta, pear, walnut _ 13.0

ASIAN SLAW [V – GF – DF – VE]

red cabbage, green cabbage, black sesame seed, Asian dressing _ 13.0

MAC AND CHEESE [V]

with crunchy cheesy topping _ 13.0

Pizza

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

GARLIC [V - VEO]

rosemary, olive oil, parmesan _ 16.0

MARGHERITA [V - VEO]

passata, mozzarella, parmesan, basil pistou _ 24.0

TOO CHEESY [V]

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

MUSHROOM [V - VEO]

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

HAM & PINEAPPLE

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

SALAMI

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

MEDITERANEAN LAMB

slow braised lamb, olives, feta, roasted red capsicum, red onion, mozzarella, parmesan _ 30.0

Pizza cont...

MEAT LOVERS

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

BBQ BRISKET

36 hour smoked brisket, Sweet Baby Rays BBQ sauce, caramelised onion, spicy pork mince, salsa verde, mozzarella_ 32.0

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 _ 4.0

Kids Plates

GRÜNTHAL CHICKEN AND FRIES [GF]

fried chicken tenders, fries, tomato sauce _ 14.0

KIDS PIZZA [GFO]

ham and cheese *or* tomato and cheese _ 14.0

Grünthal gluten free base _ 4.0

MAC AND CHEESE

with crunchy cheesy topping _ 13.0

SEASONAL FRUIT AND VEG BOWL [VE]

fresh selection of what's in season _ 6.0

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 _ 7.5

Kids Drinks

BESA JUICE

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

SCHWEPPE

lemonade _ 5.5

Dessert

CHOCOLATE AND BOURBAN PECAN PIE [V]

warm vanilla anglaise _15.0

GRÜNTHAL MESS [VE – DF – GF]

seasonal fruit, meringue, sorbet _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]

eBEER enhanced, a **supercharged lager**, made with eBrewing technology resulting in lower carbs and a flavour explosion with a mouth-watering aroma, surprisingly low bitterness and a crisp refreshing finish. _ 10.0

(4 pack _ 20.0, 12 pack _ 45.0)

1840 LAGER [5% - 1.68 std drinks]

A German inspired lager that has a crisp, malt body brewed with hops from Australia and Europe to create a balance of familiarity and imagination. An aroma of floral and spice, clean with soft bitterness on the palate providing undeniable full bodied drinkability. _ 10.0

(4 pack_20.0)

SESSION ALE [3.5% - 1.34 std drinks]

The process of dry hopping evokes seductive tropical aromas. Balanced bitter and sweet flavours 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)

NEW ENGLAND PALE ALE [4.0% - 1.34 std drinks]

Like a NEIPA but with lower alcohol for easy drinking. Aussie Eclipse hops paired with Citra and Amarillo for a citrus and pineapple flavour and big aroma. Low in bitterness with a cloudy pale appearance and a light creamy mouth feel, akin to having a pine lime splice in a glass. _ 10.0

PALE ALE [4.6% - 1.68 std drinks]

No one ingredient outshines the other, providing a balanced traditional 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 mouth feel due to the addition of oats 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)

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)

GINGER BEER [3.8% - 1.34 std drinks]

The GGB – Grünthal Ginger Beer. Almost everyone has a story of Grandma's exploding Ginger Beer, it was popular then and its popular now. The GGB has a solid ginger hit, its super refreshing and slightly sweet. _ 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

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

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

SPICED ALE

Lyre's spiced cane spirit, spiced orange ginger ale, lemon _ 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

Grünthal Cocktails

FANCY SHANDY

Grünthal Lager and ginger beer _ 10.5

MIMOSA

Hesketh NV Sparkling White and local orange juice _ 12.0

PRETTY IN PINK

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

GRUNTHAL APEROL SPRITZ

Strawberry infused Aperol, sparkling wine, pink grapefruit_ 16.0

BLOOD ORANGE SUNRISE

vanilla vodka, Campari, sparkling blood orange _ 16.0

BLUEBERRY SPRITZ

Grünthal Blue Gin, blueberry, lime, lemonade _ 17.0

PINK GRAPEFRUIT SOUR

Grünthal Hot Pink Gin, pink grapefruit, lemon _ 19.0

WATERMELON MARGARITA

watermelon, Tequilla, Cointreau, Malibu _ 19.0

MIKEY'S BOLIVIAN KISS

Agwa coca leaf liqueur, agave, lime _ 22.0

ESPRESSO MARTINI

Tequilla, Kahlua, Averna, 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 have become synonymous with the Adelaide Hills.

2022 Sauvignon Blanc - Adelaide Hills

2022 Chardonnay - Lobethal, Adelaide Hills

2023 Gamay – Woodside, 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

2023 Riesling – Watervale, Clare Valley

2022 Chardonnay – Lobethal, 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

2021 'G.A.R.' Cabernet Shiraz - Coonawarra / McLaren Vale

– **#4 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

2021 'G.A.R.' Cabernet Shiraz - Coonawarra / McLaren Vale

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 spritzy 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 Merlot – 'Dangerous Type'** B _ 37.0
Generous and rich palate of blackberry, chocolate and a touch of red liquorice. Bright acidity and fine, chalky tannings blend into a smooth lingering finish.
- **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.
- **2021 '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 \$28 per person.
Kids between 3 and 12 years old \$15 per person.
Kids 2 years and under free.

High Tea

Weekdays at 11am, Weekends at 10am.
\$65 per person includes Sparkling Wine, Tea or Coffee and delicious sweet and savoury morsels made in house.

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

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

