

GRAMPS menu

MENU AVAILABLE DAILY: 5PM TO 10.30PM

Barossan Platter **\$18.00**

WITH MAGGIE BEER PATE, DOMINIC'S OLIVES, LYNDY KASSLER, ZIMMYS RELISH, MARINATED VEGETABLES AND LOCAL BAKERY BREAD CROSTINI

Vegetarian Platter **\$18.00**

WITH MUSHROOM PATE, HOMOUS, MARINATED MUSHROOMS, GRILLED VEGETABLES, LOCAL OLIVES, VINTAGE CHEDDAR AND APEX BREAD STICKS

Butcher, Baker, Valley Cheese Maker **\$18.00**

LACHSCHINKEN AND GARLIC METTWURST FROM LYNDY WITH ZIMMYS RELISH, TOASTED 1918 LOAF SLICES FROM APEX BAKERY AND BABY CAMEMBERT FROM BAROSSA VALLEY CHEESE COMPANY

Salt and Spice **\$18.00**

GRILLED CHORIZO, FETTA FILLED PEPPERS, FRIED PITA BREADS, HOMOUS, LOCAL OLIVES & SPICED CHICK PEAS

Haigh's Chocolate Fondue **\$22 P/PERSON** **MINIMUM 2 PEOPLE**

INDULGE YOURSELF WITH MARSHMALLOWS, STRAWBERRIES, ORANGES, BISCOTTI OUR OWN PASSIONFRUIT SHORTBREADS TO BE DIPPED IN HAIGHS FAMOUS MILK AND DARK CHOCOLATE SAUCES AND ROLLED IN CRUSHED TOFFEE OR TOASTED NUTS

ALL PRICES INCLUDE GST

COCKTAIL menu

All Listed Cocktails \$14.00

Martini

Gin or Vodka & dry vermouth

Pina Colada

White rum and Malibu, topped with pineapple juice & coconut cream

Toasted Almond

Vodka, Amaretto Liqueur, Tia Maria and Fresh Cream

Manhattan

Bourbon Whiskey, Sweet Vermouth, Angostura Bitters

Cosmopolitan

Vodka and triple sec topped with cranberry juice

Blue Lagoon

Vodka and blue Curacao topped with lemonade

Brandy Alexander

Brandy and crème de cacao topped with fresh cream

Barossan Iced Tea

Cassis liqueur and lemonade with fresh slices of citrus

Illusion

Midori, Malibu, vodka and blue Curacao topped with pineapple juice

Margarita

Tequila and triple sec topped with lemon juice

Toblerone

Crème de cacao, Kaluha and Frangelico shaken with fresh cream

Black Russian

Vodka and Kaluha topped with cola

Sherbet Bomb

Strawberry Liqueur, Orange Curacao, Triple Sec and Lemonade