




PETER SEPELT
WINES
GRAND CRU ESTATE

Brunch Menu

 Wood Oven Egg n Bacon Pizza

 Plunger Coffee & Tea

Cost \$20 pp

Wine, Beer and Soft Beverages charged on consumption.

Simple Party Menu

Wood Oven Pizza selection including the Barossa Meat Lover, Vegetarian, Grand Cru Classic, and Joe's Special etc

Cost \$25pp

**Wine, Beer and Soft Beverages charged on consumption.
Plus a \$5.50 per head wine and beverage surcharge may apply
over 20 guests.**

A \$200 deposit will be required upon booking our Estate for your celebration.

For inquiries and booking please phone 85 682 452 or email roz@peterseppeltwines.com.au









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Menu Option One



Starters

-  Wood Oven Bread with Dukkah and Olive Oil
 -  Foccia
 -  Wood Oven Italian Calzone
- or
-  Home Made Soup of the day in the Winter Months!

Main

-  Wood Oven Pizza selection including the Barossa Meat Lover, Vegetarian, Grand Cru Classic, and Joe's Special etc

Dessert

-  Birthday cake / dessert cake / Chocolate Brownie Pizza
-  Plunger Coffee and tea in a pot available

Cost \$38.50 pp

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Menu Option Two




Starters

-  To begin: Wood Oven Bread with Dukkah and Olive Oil & Barossa Cheese Served on tables
-  Wood Oven pastries
-  Foccicia
-  Mini Italian Calzones'

Main

-  Wood Oven Pizza selection including the Barossa Meat Lover, Vegetarian, Grand Cru Classic, and Joe's Special etc
-  Miniature Wood Oven Hamburgers
-  Spicy Wood Oven Meatballs and Crisp Sausage Rolls
-  Freshly Roasted Wood Oven Vegetable Kebabs

Dessert

-  Wood Oven meringue topped with cream and fruit
-  Fruit tarts in a crumbly Wood Oven pastry case
-  Plunger Coffee and tea available

Cost \$50.00 pp

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***Wood Oven Roast Meal
Option Three***


Starters


-  Wood Oven Bread, Dukkah & Olive Oil & Olives
-  Foccicia OR
-  Home Made Soup of the day in the Winter Months!

“Country Fair” Roast Main

-  Wood Oven Roast (three meats!)
-  Wood Oven Vegetables including Potatoes,
-  Whole Roasted Pumpkin with Veggie Risotto
-  Seasonal vegetables
-  Roasted Tomatoes, Rocket and Feta Salad

Dessert

-  Dessert of the Day

-  Plunger Coffee and tea

Cost \$55 pp

Plus a \$5.50 per head wine and beverage surcharge may apply over 20 guests.

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