

O'LEARY WALKER

winemakers

WEEKDAY MENU (MONDAY - THURSDAY)

PROMOTING LOCAL S.A. PRODUCE

Our menu is
best shared
and reflects
seasonality and
provenance of
ingredients.

SMALL PLATES

Homemade Duck Pate

\$ 15.00

Infused with OWW 'Wyatt Earp' Vintage Shiraz, onion and
bacon jam served on buttered Burra Bakery ciabatta bread
Pinot Noir

GOURMET PLATTERS

CHEESE BOARD

\$ 32.00

OWW homemade fig & fennel 'Wyatt Earp' Vintage Shiraz paste,
Onkaparinga Creamery Triple Cream Brie, fresh pear, King
Island Dairy's Surprise Bay Cheddar, local red flame vine dried
grapes served with Pangkarra lavosh

Add warm Burra Bakery ciabatta bread

\$ 4.00

PLOUGHMAN'S PLATTER

\$ 45.00

King Island Dairy's Surprise Bay Cheddar, OWW homemade
fig & fennel 'Wyatt Earp' Vintage Shiraz paste, Mathie's garlic
mettwurst, shaved prosciutto, fresh pear, local red flame vine
dried grapes, homemade red onion pickle & bread and butter
pickles with Pangkarra lavosh and warm Burra Bakery ciabatta

IF YOU HAVE
ANY DIETARY
REQUIREMENTS
PLEASE INFORM
OUR STAFF.