

O'LEARY WALKER

winemakers

PROMOTING LOCAL S.A. PRODUCE

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

SMALL PLATES

Low and slow Pork Belly GF \$ 15.90

With a melted onion and potato puree, pickled mustard seeds and local red flame grapes macerated in 'Wyatt Earp' Fortified Shiraz

Clare Valley Shiraz

Local Greenslade Fried \$ 14.00

Chicken Tacos

Served with slaw, sriracha, aioli, and coriander

Grüner Veltliner

Crumbed Cauliflower Bites \$ 13.00

With confit garlic and thyme emulsion, shaved parmesan served with rocket and sunflower seed pistou

Polish Hill River Riesling

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

Estate Grown Butternut \$10.00

Pumpkin Soup

With thyme oil and oat crunch
'Wyebo' Fully Worked Sav Blanc

Add ciabatta bread \$ 3.00

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 bread

IF YOU HAVE ANY DIETARY REQUIREMENTS PLEASE INFORM OUR STAFF.