

O'LEARY WALKER

winemakers

PROMOTING LOCAL S.A. PRODUCE

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

ON THE LIGHTER SIDE

Evilo Estate olive oil & house dukkah with warm Burra bakery ciabatta bread. (GF/V) \$ 10

Trio of dips with warm Burra Bakery ciabatta bread. (GF/V) \$ 18

GOURMET PLATTERS

GRAPE PICKERS CHEESE PLATTER

\$ 30

OWW house fig & fennel 'Wyatt Earp' Vintage Shiraz paste, Evilo Estate warm olives, seasonal fruit, grapes, candied walnuts, dried apricots served with Pangkarra lavosh.

BAROSSA VALLEY CHEESE

Choose 2 of 3

- Triple Cream Brie

- Marinated Fetta

- Vintage Cheddar

Add Warm Burra Bakery ciabatta bread. (GV/V) \$ 4pp

PLOUGHMAN'S PLATTER

\$ 45

OWW house fig & fennel 'Wyatt Earp' Vintage Shiraz paste, Mathie's garlic mettwurst & prosciutto, local chicken & pistachio terrine, London Hill spicy tomato relish, 'Zimmys' dill cucumbers & pickled onions, Barossa Valley vintage cheddar, house marinated mushrooms, Evilo Estate warm olives & freshly made dip with Pangkarra lavosh & warm Burra Bakery ciabatta bread. (GF)

A LITTLE BIT MORE (AVAILABLE FRIDAY - SUNDAY)

Angelakis Bro salmon, zucchini, fetta and pumpkin fritters served with dill infused crème fraiche. Served with a side salad. (GF/V) \$18

'First Past the Post' Chardonnay & Riesling

Polish Hill River Riesling infused mushroom & cheddar arancini balls with a zesty garlic aioli. Served with a side salad. (V) \$18

'Poppy Rouge' Rose & 'The Bookies Bag' Pinot Noir

Warm caramelised onion, roasted beetroot and fetta rustic tart with rocket and horseradish cream. (V) \$18

Clare Valley Shiraz & Cabernet

SWEETEN ME UP

A selection of house made cakes & slices available for you to enjoy

*IF YOU HAVE ANY DIETARY REQUIREMENTS PLEASE INFORM OUR STAFF.