

EAT

FRIDAY-SUNDAY

O'LEARY | WALKER

Homemade Duck Pate *GF	15
Infused with OWW 'Wyatt Earp' Vintage Shiraz with buttered Little Red Grape bakery ciabatta crisps and bacon and onion jam <i>2018 Pinot Noir, Adelaide Hills</i>	
Sous Vide Local 'Wunderbar' Lamb Leg DF/GF	25
With charred eggplant, mint, smoked garlic and roasted Spanish onion topped with chimmi churri <i>2016 Clare Valley Shiraz, Clare Valley</i>	
Pan Seared House Made Halloumi	19
With baked figs, shaved prosciutto and dressed rocket with a side of ciabatta and evoo <i>2017 Grüner Veltliner, Clare Valley</i>	
Roaring Forties Blue and Beetroot Mac and Cheese Balls	14
With walnut aioli and dressed local micro herbs <i>2017 'First Past The Post Chardonnay, Adelaide Hills</i>	
Double Cooked House Made Chorizo GF	16
On soft polenta with sundried tomato romesco <i>2016 Blue Cutting Road Cabernet Merlot</i>	
Seared Atlantic Salmon	21
With a creamy mustard slaw, fried lavosh and caper butter <i>2018 Watervale Riesling, Clare Valley</i>	

PROMOTING LOCAL S.A. PRODUCE

Our menu is best shared and reflects seasonality and provenance of ingredients from our fruitful region

DIETARY REQUIREMENTS

Please inform our staff if you have any dietary requirements

* Gluten free alternatives available on request

EAT

GOURMET PLATTERS

MONDAY – SUNDAY

Homemade Duck Pate *GF	15
Infused with OWW ‘Wyatt Earp’ Vintage Shiraz with buttered Little Red Grape bakery ciabatta crisps and bacon and onion jam	
Salumi and Olive Board *GF	29
With chilli sopressa, prosciutto, cacciatore salami, marinated olives, house made marinated stracchino cheese, warmed ciabatta, auburn extra virgin olive oil, balsamic glaze and house made grissini	
Cheese Board *GF	30
French brie, cheddar with locally picked and sourced fruits, nuts and seasonal accompaniments with warmed Little Red Grape bakery ciabatta and house made lavosh	
Grazing Platter *GF	48
House made Duck Pate, marinated olives, French brie, local mettwurst, prosciutto, house pickled Spanish onion, truffled local honey, OWW smoked walnuts, fig and caramelised onion jam, local dried red flame grapes, house made labneh topped with romesco with warmed Little Red Grape bakery ciabatta and house made lavosh	
+ Gluten Free Bread	4

SWEET

Dessert Special

See our friendly staff for our dessert special P.O.A
2014 ‘Last Cut’ Cane Cut Riesling, Clare Valley

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FOR THE JR'S

FRIDAY - SUNDAY

10

Nuggets and Chips

With a side of tomato sauce

Cheese Burger

Preservative and additive free house made beef patty, cheddar, tomato sauce, bread and butter pickles on a sesame seed milk bun

Hidden Vegetable Rigatoni

House made hidden vegetable sauce, tossed through Rigatoni with grated cheddar

Bowl of fries

With side of tomato sauce

5

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O'LEARY | WALKER

DRINK

ALCOHOLIC

WINE BY GLASS

We wish for all our wines to be enjoyed by the glass 8

RESERVE BY GLASS

'Sleeper' Shiraz 15

'Claire' Reserve Shiraz 20

BEER

Pikes Pilsner Larger (330ml) (4.5%), Clare Valley 9

Hahn Super Dry (330ml) (4.6%)

Great Northern Brewing Co Larger (330ml) (3.5%)

CIDER

The Hills Cider Company {Apple} (330ml) (5.0%), Adelaide Hills 9

O'LEARY | WALKER

DRINK

NON- ALCOHOLIC

SOFT DRINKS

Coke	4
Coke No Sugar	4
Solo	4
Lemonade	4
Antipodes Sparkling Water (1000ml)	7.5

COFFEE // DIAMANTINA COFFEE SPECIALISTS

Cup w milk // Fleurieu Milk Co	4.5
Mug w milk // Fleurieu Milk Co	5.5
Espresso	4
Hot Chocolate	4.5/5.5
Extra shot	1

TEA // STASH TEA

4.50 PER POT

English Breakfast
Earl Grey
Green Premium
Peppermint
Chamomile
Black Chai