

EAT

O'LEARY WALKER

SMALL PLATES

FRIDAY-SUNDAY

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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
2018 Pinot Noir, Adelaide Hills

Sous Vide Local 'Wunderbar' Lamb Leg DF/GF 25

With charred eggplant, mint, smoked garlic and roasted Spanish onion topped with chimmi churri GF/DF
2016 Clare Valley Shiraz, Clare Valley

Pan Seared House Made Halloumi 19

With baked figs, shaved prosciutto and dressed rocket with a side of ciabatta and evoo
2017 Grüner Veltliner, Clare Valley

Roaring Forties Blue and Beetroot Mac and Cheese Balls 14

With walnut aioli and dressed local micro herbs
2017 'First Past The Post Chardonnay, Adelaide Hills

Double Cooked House Made Chorizo 16

On soft polenta with sundried tomato romesco GF
2016 Blue Cutting Road Cabernet Merlot

Seared Atlantic Salmon 21

With celeriac remoulade, fried lavosh and caper butter
2018 Watervale Riesling, Clare Valley

PROMOTING LOCAL S.A. PRODUCE

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

DIETARY REQUIREMENTS

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Please inform our staff if you have any dietary requirements

* Gluten free alternatives available on request

EAT

GOURMET PLATTERS

MONDAY – SUNDAY

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- 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, local kangaroo metwurst, estate grown olives, house made marinated
stracchino cheese, warmed ciabatta, auburn extra virgin olive oil, balsamic glaze and house made grissini
- Cheese Board***GF 30
French double cream brie, house smoked English farmhouse 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 estate grown kalamata olives, French double cream 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

SWEET

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- Dessert Special** P.O.A
See our friendly staff for our dessert special
2014 'Last Cut' Cane Cut Riesling, Clare Valley

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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

Peroni Nastro Azzurro (5.1%) (330ml), Italy 9

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