

O'LEARY WALKER

winemakers

PROMOTING LOCAL S.A. PRODUCE

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

SMALL PLATES

Homemade Duck Pate *GF \$ 15.00 **Local spring Lamb Croquette** \$15.90

Infused with OWW 'Wyatt Earp' Vintage Shiraz with buttered Little Red Grape bakery ciabatta crisps and bacon and onion jam
Pinot Noir

With garlic and mint labneh, green pea puree, shaved asparagus and micro herb salad
Cabernet Merlot Malbec

Greenslade beer can \$ 13.00 **Beetroot Cured Salmon** *GF/DF \$18.90

Chicken Spring Rolls DF
OWW Fortified Shiraz infused smoky BBQ sauce
Grüner Veltliner

With squid ink lavosh, potato aioli, pickled Spanish onion and a dill and cucumber salad
Polish Hill River Riesling

Sous vide Wagyu Rump \$20.00 **Smoked White Bean** \$14.50

Skewers DF / GF
With preserved lemon gremolata
Malbec

Skordalia DF / V / *GF
With house cured kalamata olives, roasted eggplant and toasted pumpkin seed pesto served with house made flatbread
Sparkling Pinot Noir Chardonnay

GOURMET PLATTERS

CHEESE BOARD \$30.00 **GRAZING PLATTER** \$47.00

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

Smoked pork rilette, marinated estate grown kalamata olives, French double cream brie, local mettwurst, prosciutto, house pickled Spanish onion, truffled local honey, house smoked walnuts, fig and caramelised onion jam, local dried red flame grapes with warmed Little Red Grape bakery ciabatta and house made lavosh

IF YOU HAVE ANY DIETARY REQUIREMENTS PLEASE INFORM OUR STAFF.

* GLUTEN FREE OPTIONS AVAILABLE ON REQUEST