

O'LEARY WALKER

winemakers

WEEKDAY MENU (MONDAY - THURSDAY)

PROMOTING LOCAL S.A. PRODUCE

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

SMALL PLATES

Homemade Duck Pate

\$ 15.00

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

Pinot Noir

GOURMET PLATTERS

CHEESE BOARD

\$ 30.00

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.

GRAZING PLATTER

Smoked pork rillette, 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.

\$ 47.00

IF YOU HAVE
ANY DIETARY
REQUIREMENTS
PLEASE INFORM
OUR STAFF.