

O'LEARY WALKER

STARTERS

Toasted ciabatta with house churned EVOO butter	6
House made duck pâté infused with OWW 'Wyatt Earp' Vintage Shiraz, served with pickled grapes, sourdough lavosh, onion and bacon jam and buttered toast GF*	15

ENTREÉS

Shallot pancakes with pulled pork, pickled carrot and coriander	13
Confit garlic and thyme gnocchi with preserved lemon, ciabatta crisps and house made ricotta V/Ve*	E 12 M 20
OWW Clare Valley Shiraz braised beef cheek croquette with slow roasted shallot, potato aioli and Malbec mustard GF	15

MAINS

Low and slow pork belly with a carrot, miso and ginger puree, kohlrabi, pear, shallot and chilli slaw GF/DF	30
Double cooked 'Greenslade' local free-range chicken breast with French brie soft polenta, buttered mushroom ragout, wilted spinach, prosciutto crumble and jus gras GF	28
Sous-vide beef eye fillet with a beetroot and chickpea puree, cumin-oiled roast beets, beet greens chimichurri and OWW shiraz jus GF	36

SIDES

Fried potatoes with smoked paprika and vegan aioli GF/Ve	8
Rocket, fennel and pear salad GF/Ve	8.5
Beetroot hummus with spiced honey carrots and Greek yoghurt GF/V	9.5

DESSERT

Please refer to our chalkboard for daily selections

GF - GLUTEN FREE | DF - DAIRY FREE | V - VEGETARIAN | VE - VEGAN

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TASTING BAR PLATES

THURSDAY - SUNDAY

OWW buffalo chicken wings with house made buffalo sauce and smoked aioli GF/DF	15.5
Beer can chicken spring rolls with house made smokey BBQ sauce infused with OWW 'Wyatt Earp' Vintage Shiraz DF	12
House made char siu pork buns with a shallot and sesame crumble and fresh coriander	12
Prosciutto and chilli sopressa pizza topped with dressed rocket and fennel on a sourdough crust	18

GOURMET PLATTERS

MONDAY - SUNDAY

Home Made Duck Pâté

Infused with OWW 'Wyatt Earp' Vintage Shiraz, served with pickled grapes, sourdough lavosh, onion and bacon jam and buttered toast GF*

15

Chorizo and Olive Board

Oven baked Barossa chorizo, warmed marinated kalamata olives, house made dukkah, local EVOO, balsamic glaze, warmed ciabatta, beetroot hummus and house made grissini GF*

30

Cheese Board

French double cream brie, English farmhouse cheddar with locally picked and sourced fruits, nuts and seasonal accompaniments with warmed Little Red Grape bakery ciabatta, house made sourdough lavosh and grissini GF*

30

Grazing Platter

Housemade duck pâté, bread and butter pickles, French double cream brie, chilli sopressa, prosciutto, house pickled Spanish onion, truffled local honey, OWW smoked walnuts, house made fig and onion jam, local dried red flame grapes, smoked cheddar fondue with warmed Little Red Grape bakery ciabatta, house made sourdough lavosh and grissini GF*

48

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KIDS MENU

THURSDAY - SUNDAY

Nuggets and chips with a side of tomato sauce	10
Cheeseburger with preservative and additive free house made beef patty, cheddar, tomato sauce, bread and butter pickles on a sesame seed milk bun	10
House made hidden vegetable sauce tossed through rigatoni with grated cheddar	10
Bowl of fries with a side of tomato sauce	5

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DRINKS

ALCHOLIC



Sparkling

- NV 'Hurtle' Sparkling Pinot Noir Chardonnay
- NV 'The Great Eastern' Sparkling Shiraz

8 | 32
8 | 35

White

- 2018 Sauvignon Blanc
- 2013 'Wyebo' Fully Worked Sauvignon Blanc
- 2017 'First Past the Post' Chardonnay
- 2019 Polish Hill River Riesling
- 2019 Watervale Riesling
- 2017 Drs' Cut Reserve Riesling
- 2010 Watervale Riesling
- 2016 Grüner Veltliner
- 2013 '22 Petals' Watervale Riesling

8 | 25
8 | 30
8 | 35
8 | 28
8 | 25
8 | 35
10 | 40
8 | 25
8 | 22

Red

- 2019 Pinot Noir
- 2015 'Final Instructions' Shiraz
- 2017 Clare Valley Shiraz
- 2015 'The Sleeper' Shiraz
- 2016 'Blue Cutting Road' Cabernet Sauvignon Merlot
- 2013 Cabernet Sauvignon Malbec
- 2017 Cabernet Sauvignon
- 2014 Malbec
- 2013 'Claire' Reserve Shiraz

8 | 35
8 | 40
8 | 30
15 | 60
8 | 22
8 | 27
8 | 30
8 | 30
20 | 110

Dessert/Fortified

- 2015 'Wyatt Earp' Vintage Shiraz
- 2014 'Last Cut' Cane Cut Riesling

8 | 35
8 | 25

Beer

- Pikes Pilsner Lager (330mL, 4.5%)
- Coopers Brewery Original Pale Ale (375mL, 4.5%)
- Great Northern Brewing Co. Lager (330mL, 3.5%)

8
8
8

Cider

- The Hills Cider Co. Apple Cider (330mL, 5.0%)

8

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DRINKS

NON-ALCOHOLIC

Soft Drinks

Coke	4
Coke No Sugar	4
Solo	4
Lemonade	4

Sparkling Water

Antipodes Sparkling Water (1L)	7.5
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Coffee by Diamattina Coffee Specialists

Cup with Fleurieu Milk Co. milk or MILKLAB soy or almond milk	4.5
Mug with Fleurieu Milk Co. milk or MILKLAB soy or almond milk	5.5
Espresso	4
Hot chocolate	4.5 5.5
Extra shot	1

Tea by Stash Tea

English Breakfast	4.5 PER POT
Earl Grey	
Green Premium	
Peppermint	
Chamomile	
Black Chai	

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