

# O'LEARY

# WALKER

## WINTER MENU

### SMALL PLATES

FRIDAY - SUNDAY

<b>Homemade Duck Pâté</b> *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>	
<b>14hr Smoked Beef Brisket, Charred Cabbage and Cheddar Spring Rolls</b>	14
With housemade smokey BBQ sauce infused with OWW vintage shiraz <i>2015 Cabernet Sauvignon, Clare Valley</i>	
<b>Baked Brie and Truffle Honey</b> *GF	24
With fig and onion jam and house-smoked walnuts, served with a side of sourdough and EVOO <i>2016 Gruner Veltliner, Clare Valley</i>	
<b>Roaring Forties Blue and Beetroot Mac and Cheese Balls</b>	14
With walnut aioli and dressed local micro herbs <i>2017 'First Past the Post' Chardonnay, Adelaide Hills</i>	
<b>Housemade Pork Sausage and Prosciutto Pizza</b>	20
With Spanish onion and dressed rocket <i>2018 Grenache Rosé, Clare Valley</i>	
<b>Confit Duck Steamed Buns</b>	12
With charred spring onion and hoisin, topped with fried shallots, peanuts, sesame and coriander <i>2009 Watervale Riesling, Clare Valley</i>	
<b>Vegan Tacos</b> *V	15
Fried cauliflower tacos with spiced pumpkin hummus, pickled carrot, vegan aioli and rocket <i>2017 Drs' Cut Riesling, Clare Valley</i>	

PROMOTING SA 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

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### GOURMET PLATTERS

MONDAY - SUNDAY

<b>Homemade Duck Pâté</b> *GF	15
Infused with OWW 'Wyatt Earp' Vintage Shiraz with buttered Little Red Grape bakery ciabatta crisps and bacon and onion jam	
<b>Salumi and Olive Board</b> *GF	29
With chilli sopressa, prosciutto, cacciatora salami, warmed marinated olives, beetroot hummus, warmed ciabatta, Auburn EVOO, balsamic glaze and housemade grissini	
<b>Cheese Board</b> *GF	30
French double cream brie, English farmhouse cheddar with locally picked and sourced fruits, nuts and seasonal accompaniments with warmed Little Red Grape bakery ciabatta, housemade lavosh and grissini	
<b>Grazing Platter</b> *GF	48
Housemade duck pâté, warmed marinated kalamata olives, French double cream brie, local mettwurst, prosciutto, house pickled Spanish onion, truffled local honey, OWW smoked walnuts, housemade Shiraz paste, local dried red flame grapes, smoked cheddar fondue with warmed Little Red Grape bakery ciabatta, house made lavosh and grissini	
<b>+ Gluten Free Bread</b>	4

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### FOR THE JUNIORS

FRIDAY - SUNDAY

#### **Nuggets and Chips**

With a side of tomato sauce

10

#### **Cheeseburger**

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

10

#### **Hidden Vegetable Rigatoni**

Housemade hidden vegetable sauce, tossed through rigatoni with grated cheddar

10

#### **Bowl of fries**

With a side of tomato sauce

5

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### DRINK

ALCOHOLIC

#### **Wine by the Glass**

Please enjoy all our wines by the glass

8

#### **Reserve Wine by the Glass**

'Sleeper' Shiraz

15

'Claire' Reserve Shiraz

20

#### **Beer**

9

Pikes Pilsner Lager (330mL, 4.5%)

Coopers Brewery Original Pale Ale (375mL, 4.5%)

Great Northern Brewing Co. Lager (330mL, 3.5%)

James Boag Premium Light (375mL, 2.5%)

#### **Cider**

9

The Hills Cider Company Apple Cider (330mL, 5.0%)

Strongbow Low Carb Cider (355mL, 5.0%)

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### DRINK

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 Diamantina Coffee Specialists

Cup with Fleurieu Milk Co. milk	4.5
Mug with Fleurieu Milk Co. 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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