

O'LEARY | WALKER

SMALL PLATES

Homemade Duck Pate *Gf \$15.00

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

Pinot Noir

Greenslade Beer Can Chicken Spring Rolls DF \$13.00

With OWW "Wyatt Earp" Fortified Shiraz infused smoky BBQ sauce

Cabernet Merlot

Sous Vide Black Angus Taco \$13.90

With house hot smoked cheddar, chorizo aioli, charred corn, cabbage, jalapeño and chimichurri

Malbec

Low and Slow Pork Belly GF/DF \$16.90

With a Thai watermelon, peanut and herb salad and nam jim

Grüner Veltliner

Beetroot Cured Salmon *GF/DF \$18.90

With squid ink lavosh, citrus aioli, and a Spanish onion, dill and cucumber salad

Polish Hill River Riesling

Charred Zucchini and Romesco DF / V / *GF \$14.50

With cherry tomatoes, house cured kalamata olives, basil infused local extra virgin olive oil,
smoked eggplant puree and served with house made flatbread

Sparkling Pinot Noir Chardonnay | Rosé

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 ciabatta and house
made lavosh

Grazing Platter \$47.00

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

