

WIRRA HARRY'S DELI WIRRA

EAT

Start Me Up

Brian's Olives marinated with Orange & Thyme	GF, V+	5
House made Dukkha, crusty Clappis Sourdough Bread with Local Extra Virgin Olive Oil and Balsamic Vinegar	V+	10
Bowl of Harry's Roasted Spuds with Rosemary Salt & Aioli	GF, V+	8

Tom's Seasonal Selections

Crispy Confit Duck Leg, Kohlrabi Slaw with Herbed Potato & Almond Vinaigrette	<i>Wine Suggestion: 2020 Nouveau Grenache Shiraz Touriga</i>	24
Harris Smoked Trout with Kipfler Potato Salad, Spring Onions, Watercress & Gremolata	<i>Wine Suggestion: 2019 12th Man Chardonnay</i>	24
Warm Buckwheat Salad of Asparagus, Watercress, Pea Sprouts & Heirloom Beets with Tahini & Sunflower Seed Dressing	V+ GF DF <i>Wine Suggestion: 2019 Hiding Champion Sauvignon Blanc</i>	22

The Panini Promise (served in toasted Clappis sourdough bread, GF on request)

Harry's Reuben - Pastrami, Dill Pickles, Red Cabbage & Swiss Cheese	<i>Wine Suggestion: 2018 Church Block Cabernet Sauvignon Shiraz Merlot</i>	20
Barbequed Zucchini with Vegan Cheese, Spinach & Romanesco Aioli	V+ <i>Wine Suggestion: 2018 Original Blend Grenache Shiraz</i>	18
Moroccan Chicken with Preserved Lemon, Rocket and Mayonnaise	<i>Wine Suggestion: 2020 Mrs Wigley Rosé</i>	18

Son of Trott Pie 24

Our spin on Greg Trott's famous Lamb, Shiraz and Kalamata Olive Pie encased in Flaky Golden Pastry. Served with a Mesculin Salad, new season Roasted Potatoes and Spice Girlz Saucy Tomato.
Wine Suggestion: 2018 Woodhenge Shiraz - what else!

Cheese Board from the Neighbourhood 35

A selection of small batch cheeses sourced from within the Fleurieu Peninsula and the Adelaide Hills.
Casalingo vintage cheddar, Adel Blue and Onkaparinga Brie served with Lavosh, Dried Apple, Quince Paste and Muscatels.

Harry's Platter (2-3 people) 60 Half Platter (good for one) 30

A selection of our San José Sopressa, Prosciutto and meats from Ellis Butchers, local cheeses, crusty Clappis Sourdough Bread, House Made Dukkha, Diana Olive Oil, Spice Girlz Moroccan Jam, Little Acre Paté, Lavosh, Brian's Olives and other seasonal condiments.

Extras

Serving of Clappis sourdough bread	5	Crackers	3
Extra Cheese	7	Extra Pickles	5
Ortiz Anchovies 47.5g tin	15	Extra Paté	7

DRINK

White Wines

2020 Hiding Champion <i>Sauvignon Blanc</i>	10/31
2019 The 12 th Man <i>Chardonnay</i>	12/40

Red Wines

2020 Mrs Wigley <i>Rosé</i>	9/27
2018 Original Blend <i>Grenache Shiraz</i>	10/31
2018 Church Block <i>Cab Sauv Shiraz Merlot</i>	10/27
2020 Amator Nouveau <i>Grenache Shiraz Touriga</i>	12/40
2018 Amator <i>Tempranillo Touriga</i>	12/40
2018 Amator <i>Shiraz Cabernet Sauvignon</i>	12/40
2018 Catapult <i>Shiraz</i>	10/31
2018 Woodhenge <i>Shiraz</i>	12/40
2019 The Absconder <i>Grenache</i>	20/75
2017 RSW <i>Shiraz</i>	20/75
2017 The Angelus <i>Cabernet Sauvignon</i>	20/75

Fizz

2020 Mrs Wigley <i>Moscato</i>	9/23
Ginscato - Moscato, Gin, Lime and fresh Mint	14

Local Craft Beer and Cider (330ml)

Swell Lager/Pale Ale/Golden Ale/Cloudy Apple Cider	9
Goodieson Brewery Golden IPA/Pilsner	9
South Coast Brewing Goolwa Gold (mid strength)	9

Soft Drinks

Mountain Fresh Juice; Apple, Orange	4.5
Bickford's Lemon Lime and Bitters, Bitter Lemon	4.5
Ginger Beer, Cola & Creamy Soda	4.5
San Pellegrino; Aranciata Rossa, Limonata	4.5
Cape Grim Tasmanian Pure Sparking Rainwater 750ml	10

COFFEE - "Church Blend" coffee created exclusively for Harry's Deli
by Dawn Patrol of Kangarilla in conjunction with Wirra Wirra winemakers

Espresso/Ristretto	3
Long Black/Piccolo/Macchiato	3.5
Cappuccino/Latte/Flat White/Mocha	4
Chai Latte	4
Iced Latte, Iced or Hot Chocolate, Iced Chai	6
Harry's Special (Double Ristretto Latte $\frac{3}{4}$ full)	5
Takeaway	S4 M5 L6

Extras

Almond/Soy Milk/Lactose Free/Oat Milk	.50
Extra Shot	1
Dawn Patrol Decaf (Swiss Water Method & Organic)	1
Vanilla, Caramel, Hazelnut Syrups	1

Fine and Dandy Tea

Breakfast / Earl Grey / Peppermint / Spiced Chai / Green Sencha / Chamomile	5
---	---