

WIRRA HARRY'S DELI WIRRA

Welcome to Harry's Deli

Harry's Deli takes its name from a much-loved McLaren Vale character Harry Kilaitis, who was a gifted carpenter and spent many of his days working out of Sparrow's Lodge at Wirra Wirra.

While well known to the locals, Harry flew under the radar, once admitting to never having a Tax File Number. He was your C.O.D. kind of guy.

Harry's work graces the offices and cellar doors of a number of McLaren Vale wineries, but it was at Wirra Wirra where he made his mark transforming Greg Trott's dreams of oversized doors, tables and arches into timber masterpieces.

He made his way to Australia quite by chance, having planned to leave his war-torn home in Lithuania with a bunch of mates to join the Royal Canadian Mounties. Unfortunately for Harry - but in a turn of luck for McLaren Vale - the boys spent their last night at home celebrating their good fortune with a little too much gusto, only to sleep in and miss the boat the following day. The next ship to sail was heading to Australia and so Harry's journey began.

Our defining image of Harry is with Wirra Wirra cap perched on his head, coffee in hand and unfiltered cigarette dangling from his lips. It was captured beautifully by local artist Jen Wright in charcoal and has been given the larger-than-life treatment on the wall at Harry's Deli. He loved a chat, but when he put down his coffee, hitched up his overalls and picked up the tools, magic happened at speed.

Before Harry passed away, we honoured him by naming a room at the winery Harry's Library. He was quite humbled by this, and we had a lovely low-key celebration with him and his beloved wife Fay.

That space, built with Harry's own hands has now been transformed into our café. When it came to naming rights, there really was no other choice.

Platters To Share

Local Cheeseboard 45

A selection of small batch Cheeses sourced from the Fleurieu Peninsula & Adelaide Hills served with Lavosh, Dried Fruit, Pickles & Quince Paste

Harry's Platter 70

A selection of Fine Cured Meats, Local Cheeses, Clappis Sourdough, House-Made Dukkha, Duck Pate, Olive Oil, Chutney, Lavosh, Marinated Olives, Pickles & Seasonal Condiments

Extras

Clappis Sourdough	10
Duck Pate	15
Cheese Options	
Mount Jagged, Onkaparinga Brie or Onkaparinga Reserve Blue	9
Lavosh	5
Pickles	5
Quince Paste	5



We ask that you make our staff aware of allergies so we can cater accordingly.

What Harry Would Have 70pp

Grilled Flatbread, Hummus, Brian's
Olives & Taronja Almonds

Kingfish Sashimi, Soy, Lime,
Chilli & Ginger

Crispy Fried Chicken, Honey & Chilli
dressing, Coconut Yoghurt

Red Wine Braised Beef Cheek, Mushroom
Ragu, Salsa Verde, Pecorino

Thrice cooked Crispy Potatoes

Fried Brussel Sprouts, Crème Fraiche,
Anchovies & Pecorino

Seasonal Salad - Cos Lettuce, Cucumber,
Red Onion, Vinaigrette

A whole table experience. Min two people.

Flat Bread

Tandoori Chicken, Mango Chutney,
Spinach, Coriander & Yoghurt 26

Roasted Pumpkin, Pesto, Haloumi
& Rocket V 24

Small Plates

Chicken Liver Pate, Shiraz Jelly, House
Pickles & Clappis Sourdough 24

King Fish Sashimi, Soy, Lime, Chilli &
Ginger GF 24

Crispy Fried Chicken, Honey & Chilli
Dressing & Coconut Yoghurt GF DF 22

Grilled Ox Tongue, Sweet Mustard,
Celeriac Salad GF 22

Large Plates

Indian Spiced Roasted Cauliflower,
White Bean Puree V+ GF 28

Fish of the Day See Specials

Crispy Pork Belly, Kimchi Cabbage Salad,
Ranch Dressing GF DF 28

Red Wine Braised Beef Cheek, Mushroom
Ragu, Salsa Verde, Pecorino GF 34

Son of Trott Pie
Famous Lamb & Shiraz Pie, Served with
Seasonal Salad & Crispy Potatoes 30

250gm Black Angus Rib Eye Steak, Crispy
Potatoes, Romesco GF 40

To Start

Brian's Local Olives V+ 10

Cheese, Garlic & Rosemary Flatbread
V 14

House-made Dukkah, Clappis Sourdough,
Extra Virgin Olive Oil & Balsamic
Vinegar V+ 15

Harry's Hand Cut Chips, Garlic Aioli
GF V+ 12

Salads & Vegetables

Fried Brussel Sprouts, Crème Fraiche,
Anchovies & Pecorino GF 22

Seasonal Garden Salad, Cos Lettuce,
Cucumber, Red Onion, Vinaigrette
GF 14

Roasted Beetroot Salad, Goat Curd,
Radicchio, Almonds, Balsamic Dressing
V GF 24

Fennel, Orange, Radicchio & Horseradish
Salad V GF 22

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