Welcome to Harry's Deli

Harry's Deli takes its name from a muchloved 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 wartorn 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

40

A selection of four Section 28 Adelaide Hills small batch handcrafted cheeses, crackers, quince paste

Harry's Platter

70

A selection of fine cured meats, Section 28 cheeses, house focaccia, house dukkah, chicken pate, extra virgin olive oil, chutney, crackers, Coriole local olives, house pickles

Extras

House Focaccia	10
Chicken Pate	15
Crackers	5
House Pickles	5
Quince Paste	5
Cheese Selection from	
Section 28 cheeses Adelaide	e Hills
10	per cheese

Monforte - Raw Cow Milk, Semi Hard, Sweet, Milky

La Saracca - Raw Cow Milk, Aromatic, Rich, Buttery

Monte Rosso - Pasteurised Cow Milk, Washed Rind, Taleggio Style

Monte Priscilla - Pasteurised Cow Milk, Slightly Sweet, Buttery, Smooth



What Harry Would Have Set Menu 70pp Paired Wines 110pp

House Foccacia, Local Olive Oil

Kingfish Sashimi, Ponzu & Lime Dressing

Crispy Fried Chicken, Honey & Chilli Dressing, Coconut Yoghurt

Braised Lamb Ras el Hanout with Buckwheat, Quinoa Tabouleh, Yoghurt, Preserved Lemon & Pomegranate Molasses

Thrice Cooked Potatoes

Roasted Beetroot Salad, Goat Curd, Radicchio, Almonds, Balsamic Dressing Heirloom Tomato Salad with Bocconcini, Basil, Balsamic & Extra Virgin Olive Oil

Whole table experience

Larger Plates Smaller Plates Coriole Local Olives Son of Trott Pie 10 Famous Lamb, Shiraz & Olive Pie, Cheese, Garlic, Rosemary Focaccia Seasonal Salad, thrice cooked potatoes, Harry's Tomato Sauce House-made Dukkah & Focaccia, Extra Virgin Olive Oil, Balsamic Vinegar Fish of the Day P.O.A King Fish Sashimi, Ponzu & Lime Pumpkin & Ricotta Gnocchi, Sage & Dressing GF 24 Almond Butter GF V Crispy Fried Chicken, Honey & Chilli Dressing, Coconut Yoghurt Monte Rosso, Four Mushroom, GF DF White Wine Linguine V 35 Chicken Liver Pate, Shiraz Jelly, House Pickles, House Focaccia Low & Slow 20-hour Smoked Chilli Brisket with Black Bean, Corn, Herb Salsa, Meredith Goat Cheese, Onion Jam GF Salads & Vegetables Seasonal Garden Salad, Cos Lettuce, Roast Harissa Pork Belly, Tahini Honey, Caraway, Sweet Potato Pureè Cucumber, Red Onion, Vinaigrette GF DF V+ 14 GF Thrice Cooked Potatoes, Aioli GF V+ 16 GF V+ 16 Braised Lamb Ras el Hanout with Buckwheat, Quinoa Tabouleh, Yoghurt, Waldorf Salad with Witlof, Grapes, Preserved Lemon & Pomegranate Molasses Celery, Spicy Taronga Almonds, GF Mustard Mayonnaise DF GF V+ 20 300gm Black Angus Scotch Fillet, Heirloom Tomato Salad with Gratin Potatoes, Red Wine Jus Bocconcini, Basil, Balsamic & Extra 42 Virgin Olive Oil GF V+ 20

Roasted Beetroot Salad, Goat Curd,

Radicchio, Almonds, Balsamic Dressing GF

28

We ask that you make our staff aware of

allergies so we can cater accordingly.

Fizz	
2017 Ashton Hills Vintage Pinot Noir Rosé	18/85
White	
2024 The Lost Watch Adelaide Hills Riesling	11/38
2024 Hiding Champion Sauvignon Blanc	11/38
2023 The 12 th Man Chardonnay	13/50
Red	
2024 Mrs Wigley Rose	10/32
2023 Farmer's Heart Grenache	11/38
2023 Original Blend Grenache Shiraz	11/36
2022 Church Block Cabernet Shiraz Merlot	11/35
2022 Catapult Shiraz	11/38
2022 Woodhenge Shiraz	13/50

Single Vineyard						
2023 Flower Vineyard Grenache	15/60					
2023 Bell Tower Vineyard Touriga Tempranillo	15/60					
Flagship Range						
2021 RSW Shiraz	22/90					
2021 The Angelus Cabernet Sauvignon	22/90					
2023 The Absconder Grenache	22/90					
Museum Wines						
Museum Wines White						
	18/60					
White	18/60 20/80					
White 2007 The Lost Watch Adelaide Hills Riesling						
White 2007 The Lost Watch Adelaide Hills Riesling 2009 The 12 th Man Chardonnay						
White 2007 The Lost Watch Adelaide Hills Riesling 2009 The 12 th Man Chardonnay Red	20/80					

2013 The Angelus Cabernet Sauvignon

40/155

Dessert Wines

Warres Otima 10-year-old Tawny Port	14					
Lustau Pedro Ximinez 'San Emilio'	12					
2015 Chateau Filhot Sauternes	16					
Spirits (with your choice of mixer) Vodka, Gin, Rum, Scotch						
Mocktails						
Jon-Alcoholic Gin & Tonic						

Beer & Cider 12 Goodieson Brewery Pilsner Swell Brewing Co Mid Strength 11 Swell Brewing Co Draught 11 Swell Brewing Co Pale Ale 11 Zero Beer 10 McCarthy's Orchard Apple Cider 12 Soft Drinks Apple or Orange Juice 5 Lemon Lime & Bitters, Ginger Beer, Coke, Coke No Sugar, Lemonade, Creamy Soda, Tonic & Soda Water 5

Rock & a Hard Place Sparkling Water 750ml

10

Coffee

Espresso/Ristretto	5				
Long Black/Piccolo/Macchiato	5				
Cappuccino/Latte/Flat White/Mocha	5.5				
Chai Latte/ Hot Chocolate	4.5				
Iced Latte/Chocolate/Chai	6.5				
Harry's Special (Double Ristretto Latte ¾ Full)					
Extras					
Almond/Soy Milk/Oat Milk	1				
Extra Shot	1				
Decaf	1				
Organic Teas					
English Breakfast/Earl Grey/Peppermint/Green	5				

DESSERTS

Tom's Tiramisu Wine suggestion: 2015 Chateau Filhot Sauternes	14
Hot Chocolate Fondant, Pistachio Ice Cream Wine suggestion: Lustau Pedro Ximinez 'San Emilio'	14
Frangipane Tart, Vanilla Bean Ice Cream	15
Affogato, Vanilla Ice Cream, Espresso, Shortbread Add Liqueur (Kahlua or Frangelico) *GF	12 +8
Selection of Sorbets Mango, Raspberry, Lemon, Passionfruit V + GF	5/scoop
Selection of Ice Creams Vanilla, Chocolate, Pistachio, Espresso	5/scoop
Cheese Selection, Crackers, Quince Paste GF	10 each
Section 28 cheeses of Adelaide Hills Monte Rosso Washed Rind, Taleggio Style Monforte Raw Cow Milk, Semi Hard, Swee Mont Priscilla Sweet, Buttery, Smooth La Saracca Raw Cow Milk, Aromatic, Rich Wine suggestion: Warres Otima 10-year-old Tawny Port	∍t

For the Little Ones...

Pasta, Tomato & Cheese	\$12
Chicken & Chips GF	\$12
Cheese on Toast	\$10
DRINKS	
Orange or Apple Juice	\$5

WIRRA HARRY'S DELI WIRRA

> CHEESE DRINK **PUZZLE** TROTT

Help Harry find the hidden words...

HICAKEAYD

V D E M B

Coke, Coke Zero, Lemonade, Creamy Soda,

Soft Drinks

Ginger Beer

Τ

С

F.

										CAKE	CAT
										CHOCOLATE	DOG
										FUN	JUICE
	Harry's Hidden Words								SOFT	TOASTIE	
										WIRRA	
A	С	P	U	T	P	E	X	E	P		
R	U	Н	F	О	С	E	T	F	U		
R	L	0	E	F	T	A	P	D	Z		SO 6
Ι	S	P	U	E	L	T	T	О	Z		
W	Μ	N	A	О	S	X	О	G	L		
Y	G	P	С	J	R	E	K	R	E		
N	K	0	U	K	N	I	R	D	T		

Ε

\$5



NOUGHTS AND CROSSES









