

WIRRA HARRY'S DELI WIRRA

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.

Welcome to Harry's Deli at Wirra Wirra.

FOOD: ROB KOLENCIK

INSPIRATION: RICHARD GREGORY TROTT



EAT

Wake Me Up

Plain croissant served with Lacewood jam and butter	7
Leg ham & cheese croissant	12

Start Me Up

Brian's Olives marinated with orange and thyme GF,V,V+	5
House made Dukkha, crusty Clappis sourdough bread with local extra virgin olive oil and balsamic vinegar V,V+	10

Bowls of Abundance

Zaatar spiced roasted cauliflower with Middle Eastern brown rice salad, beetroot humus and lemon tahini dressing GF,V,V+	26
<i>Wine suggestion: 2018 Mrs Wigley Rose</i>	

Baked parmesan polenta with roasted mushrooms, caramelised onions, Second Valley Curds, Kale and herb oil GF,V	26
<i>Wine suggestion: 2018 The 12th Man Chardonnay</i>	

Duck leg confit with broccolini and a chorizo, pork belly and white bean cassoulet GF	30
<i>Wine suggestion: 2018 Original Blend Grenache Shiraz</i>	

The Panini Promise (all served in toasted Clappis sourdough bread)

Slow cooked beef brisket with melted cheese, house made sauerkraut, rocket and Lacewood tomato relish	18
<i>Wine suggestion: 2017 Amator Cabernet Sauvignon</i>	

Clappis Flatbread Indian pakhoras with Spice Girlz kasundi, baby spinach, cucumber salad and coriander yoghurt V,V+ available	18
<i>Wine suggestion: : 2017 Hiding Champion Sauvignon Blanc</i>	

Harrys Deli Cuban Sandwich with Ellis Butchers leg ham, roast pork belly, mustard, grilled cheese, baby spinach and house made pickles	19
<i>Wine suggestion: 2017 Church Block Cabernet Sauvignon Shiraz Merlot</i>	

(GF available on request)

Son of Trott Pie

Our spin on David Swain and Greg Trott's famous lamb, shiraz and kalamata olive pie topped with flaky golden pastry. Served with a green salad, roast potatoes and Spice Girlz saucy tomato sauce.	24
<i>Wine suggestion: 2016 Woodhenge Shiraz (What else?!)</i>	

GF - Gluten Free

V - Vegetarian

V+ - Vegan

SHARE

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 (La Vera), Lily White Camembert (Janey at Second Valley), Adel Blue (La Vera) Served with lavosh, dried apple, quince Paste and muscatels.

Harry's Platter

60

A selection of our San Jose Sopressa, Bresaola and Ellis Imported Jamon, cheeses, crusty Clappis sourdough bread, house made dukkha, olive oil, Spice Girlz Moroccan jam, Little Acre pate, lavosh, Brian's olives and other seasonal condiments. Our signature platter to showcase the best produce from the friends of Harry's Deli. **(2-3 people)**

Extras

Serving of Clappis sourdough bread

5

Crackers

3

Please show your Harry's Deli receipt to enjoy a complimentary tasting at Cellar Door. (Normally \$5, waived on purchase)

COLD DRINKS

Wines

White

2017 The Hiding Champion Adelaide Hills <i>Sauvignon Blanc</i>	9/24
2018 The Lost Watch Adelaide Hills <i>Riesling</i>	9/25
2018 The 12 th Man <i>Chardonnay</i>	12/35

Red

2018 Mrs Wigley Rosé <i>Grenache</i>	9/20
2018 Original Blend <i>Grenache, Shiraz</i>	9/25
2017 Church Block <i>Cab Sauv, Shiraz, Merlot</i>	9/22
2017 Amator <i>Cabernet Sauvignon</i>	10/30
2016 Woodhenge <i>Shiraz</i>	12/35
2016 RSW <i>Shiraz</i>	15/70

Fizz

2018 Mrs Wigley Moscato	7/18
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Something Different

<i>Ginscato - Moscato, Gin, Lime and fresh Mint</i>	14
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Local Craft Beer and Cider (330ml)

Swell Lager/Pale Ale/Golden Ale/Cloudy Apple Cider	8
Goodieson Brewery Golden IPA/Pilsner	9
Vale Ale Mid-Coast	8

Soft Drinks

Mountain Fresh Juice; Apple & Guava, Tropical	4.5
Bickford's; Lemon Lime and Bitters, Ginger Beer or Cola	4.5
San Pellegrino; Aranciata Rossa, Limonata	4.5
Bottled Spring Water	3
Sparkling Water for the Table	3.5

HOT DRINKS

COFFEE - For Harry's Deli by Dawn Patrol

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

Takeaway

Small 4/ Medium 5 / Large 6

Espresso/Ristretto	3
Long Black/Piccolo/Macchiato	3.50
Cappuccino/Latte/Flat White/Mocha	4
Chai Latte	4
Iced Latte, Iced Chocolate, Iced Chai	6
Harry's Special (Double Ristretto Latte $\frac{3}{4}$ full)	5

Mork Specialty Hot Chocolate

Hot Chocolate/Chilli Hot Chocolate	4
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Extras

Mug	1
Almond/Soy Milk	.50
Extra Shot	1
Decaf (Swiss water method & Organic)	1

Fine and Dandy Tea

Queens Breakfast	Earl Grey	Peppermint Please	
Spiced Chai	Chinese Green Sencha	Spiced Apple Crumble	5

OUR FRIENDS - a work in progress

Here's some of the wonderful people whose produce we want to showcase at Harry's Deli. Because we are a café AND a deli, a number of their products are available for you to purchase and take away. Did you fall hard for a soft cheese? Discovered a Spanish salami that spoke to you? Que?

Ask one of our friendly staff to cut and wrap a slice to take away.

San Jose Smallgoods

With over 30 years' experience, José Coutinho is one of Australia's most celebrated smallgoods producers. His trophy cabinet would put most wineries to shame, but it's his refusal to compromise on quality that we love. Using only SA farmed pork, including free-range paddock roaming, female heritage Black Pigs, José melds together unique flavours with traditional "slow" techniques used for centuries in Western European food preservation, without the need for artificial flavours, preservatives and fillers. We particularly like his...EVERYTHING.

Clappis Bread

Not too many baked arrangements of flour, water and yeast are a drawcard in their own right. Andy Clappis' sourdough bread is the stuff of legend in McLaren Vale - its starter turns 30 next year. While locals get their fill twice a week at Minko's in Willunga, we are lucky enough to offer delicious Clappis bread seven days a week at Harry's Deli. The word artisan has been over-used to the point of redundancy. It still applies here.

Say Cheese

Remember as a child your reaction when the notes of "Greensleeves" piped through the neighbourhood signalling the arrival of the ice cream van? For years now the adult equivalent has occurred at Wirra Wirra whenever news spread that the Say Cheese truck was on its way. Is there a better selection in Adelaide of the finest local and international cheeses? We doubt it and we're thrilled to share our favourites with you.

Dawn Patrol

These guys are as obsessive about coffee as we are with wine. They worked with our winemakers to create the "Original Blend" exclusively for Harry's Deli based on the flavour profile of one of our best-known wines. Like the wine, it is a blend of three - beans in this case. Colombian Castillo provides a generous backdrop of red berry fruits and chocolate, Panama Catura offers brightness and structure, while Panama Typica rounds out the blend with its subtle floral aromatics. Ask about taking a bag home.

Fine and Dandy Teas

Fine and Dandy Mandy crafts traditional, herbal and fruit teas from her Willunga base. A bout of poor health led her to seek organic and preservative-free foods and her journey of discovery spawned this boutique tea business. We will be showcasing her loose-leaf teas and selling take home packs from Harry's Deli.

Spice Girlz

If there's a jam or condiment on our menu, it's come from the famous Spice Girlz who have made their mark across the country with a range of award-winning gluten free, all-natural products. True to their roots, you can still find them most weekends at the Victor Harbor Farmers market. We like their dukkha too...

Four Winds Chocolate

Wendy Ashwin is a professionally trained chocolatier creating mouth-watering chocolates, cakes and patisserie from her home base in Willunga. After pairing her chocolates with wine in our Shiraz Revolution experience in Trott's Cellar, we knew we had to find a home for her treats in Harry's Deli. One bite and you will understand why.

Mork Specialty Hot Chocolate

They call themselves the Cacao Artisans of Melbourne and back up the claim with superior hot chocolate crafted from blocks of pure unsweetened chocolate - 100% cacao liquor, single origin Peruvian organic cocoa powder and organic unrefined coconut blossom sugar. It has been suggested Luke's Chilli Hot Chocolate should come with an R rating and a set of room keys...

Second Valley Cheese Company

You won't find this in your supermarket. Jane Arnold worked in the lab at Wirra Wirra for more than a decade before leaving to pursue her dream of taking cheesemaking from a hobby to a lifestyle. Over the years we played willing guinea pigs to Jane's cheese trials and her haloumi convinced us that we weren't going to keep her in the Lab much longer. Some days you will still find her helping out in our Cellar Door. A girl's gotta pay the bills...

Swell Brewing

The world is spoilt for choice when it comes to craft beer these days and our region is no different. We have a typically incestuous McLaren Vale relationship with Swell Brewing. Brewmaster Dan Wright is also a grapegrower for Wirra Wirra, his wife Corrina makes some of our favourite wines at Oliver's Taranga and his step-mum Jen created the classic portrait of Harry that graces our wall. Fortunately, we love his beers and cider too and will showcase the range as the seasons change at Harry's Deli.

Goodieson Brewery

If you breathe deeply enough, you can almost smell the hops, as our friends at Goodieson's are just a stone's throw away, around the corner at Sand Road. They have their own cellar door, so if you need directions, ask one of our friendly staff to help you. They offer a diverse selection of standard and seasonal brews for tasting that regularly win accolades on the beer show circuit - definitely worth a visit while you are in McLaren Vale.