

# 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: TOM BODEN

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
Harris's hot smoked trout, horseradish cream, watercress & dark rye toast	18

## Bowls of Abundance

Shaved Zucchini, with Jane's Haloumi, chickpeas, cucumbers, green goddess dressing and cured egg yolk GF, V <i>Wine suggestion: 2019 The Lost Watch Riesling</i>	23
Fleurieu Spiced Chicken and Black Rice bowl with jalapenos, avocado, beans and spring onions and crème fraiche GF <i>Wine suggestion: 2019 Mrs Wigley Rose</i>	25
Miso Roasted Pumpkin, Tofu, Bok Choy and Daikon salad with sambal dressing and seaweed togarashi. GF, V, V+ <i>Wine suggestion: 2019 Scrubby Rise Sauvignon Blanc</i>	22

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

Mortadella, Provolone, salsa verdi and rocket <i>Wine suggestion: 2017 Church Block</i>	18
Falafel, capsicum, hummus and spinach served with Vegan mayo V, V+ <i>Wine suggestion: 2018 Original Blend Grenache Shiraz</i>	18
Ellis Pastrami, tasty cheese, pickled cabbage and dill pickles <i>Wine suggestion: 2018 Catapult Shiraz</i>	18

(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. <i>Wine suggestion: 2017 Woodhenge Shiraz (What else?!)</i>	24
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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, Lacewood Quince Paste and McCarthy's muscatels.*

## **Harry's Platter**

60

A selection of our San Jose Sopressa, Lombo and Nino's Prosciutto, local cheeses, crusty Clappis sourdough bread, house made dukkha, Diana 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)**

## **Half Harry's Platter**

30

**A more compact version of the above (good for one)**

## **Extras**

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

**Harry's Deli Guests receive a complimentary tasting at Cellar Door just ask our friendly staff! (Normally \$5, waived on purchase)**

# COLD DRINKS

## **Wines**

### **White**

2019 Scrubby Rise Sauvignon Blanc	9/23
2019 The Lost Watch <i>Riesling</i>	10/31
2018 The 12 <sup>th</sup> Man Chardonnay	12/40

### **Red**

2019 Mrs Wigley Rosé <i>Grenache</i>	9/27
2018 Original Blend <i>Grenache Shiraz</i>	10/30
2017 Church Block <i>Cab Sauv Shiraz Merlot</i>	10/27
2018 Catapult <i>Shiraz</i>	10/31
2017 Woodhenge <i>Shiraz</i>	12/40
2018 The Absconder <i>Grenache</i>	20/75
2016 RSW <i>Shiraz</i>	20/75
2016 The Angelus <i>Cabernet Sauvignon</i>	20/75

### **Fizz**

2019 Mrs Wigley Moscato	9/23
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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	9
Goodieson Brewery Golden IPA/Pilsner	9
Vale Ale Mid-Coast	9

### **Soft Drinks**

Mountain Fresh Juice; Apple & Guava, Tropical, Orange, Apple	4.5
KizBee Sparkling Raw Honey Drink	4.5
Bickford's; Lemon Lime and Bitters,	4.5
Ginger Beer, Cola & Creamy Soda	4.5
San Pellegrino; Aranciata Rossa, Limonata	4.5
San Pellegrino Mineral Water 750ml	6
Bottled Spring Water	3

# 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
<b>Iced Latte, Iced Chocolate, Iced Chai</b>	<b>6</b>

Harry's Special (Double Ristretto Latte $\frac{3}{4}$ full)	5
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### 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
Vanilla, Caramel, Hazelnut Syrups	1

### Fine and Dandy Tea

Queens Breakfast	Earl Grey	Peppermint Please	
Spiced Chai	Chinese Green Sencha	Chamomile Coma	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...

### **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 - definately worth a visit while you are in McLaren Vale.