

HERMANN'S
at CHATEAU YALDARA

Something to Start

Local Apex bread- \$6

Selections to go with our bread

- Pumpkin butter \$1
- Local olive oil | dukkah | aged balsamic vinegar \$3
- House marinated olives \$6
- Torzi kalamata olive tapenade \$4
- Gluten free bread \$8

Entree

Charred red wine poached octopus | pickled radish | witlof | paprika yoghurt | Lace
\$18

Wine match Suggestion: NV Chateau Yaldara Pinot Noir Chardonnay, Adelaide Hills

Shaved smoked duck | heirloom beetroot | grapefruit
| candied walnut | Adelaide Hills pear (GF) \$18

Wine match Suggestion: 2017 Chateau Yaldara Retro Classic Dry White, South Australia

Miso marinated eggplant | seeds | black beans | black garlic | preserved mushroom
(V & VF) \$16

Wine match Suggestion: 2017 Chateau Yaldara 1928 Grenache, Barossa Valley

Flax Mill Board (For 2) \$45

South Australia shaved smallgoods | Torzi Mathews olives | house-made dip | pickled
seasonal vegetables | fresh house bread \$45

Wine match Suggestion: 2016 1847 Wines Sparkling Petit Verdot, Barossa Valley

Mains

Flat iron steak | asian greens | fermented cabbage | bone broth (GF) \$29

Wine match Suggestion: 2016 Chateau Yaldara Reserve Shiraz, Barossa Valley

Hand-made gnocchi | tomato sugo | bocconcini | Pecorino (V) \$28

Wine match Suggestion: 2019 Chateau Yaldara Rose

Crispy skin pork belly | freekah | charred cauliflower puree | rainbow chard
black pudding crumb | pan juices \$29

Wine match Suggestion: 2016 Chateau Yaldara Reserve Chardonnay, Adelaide Hills

Pan fried S.A market fish | salsa verde | caponata | oven dried tomatoes | soft herbs
(GF) \$29

Wine match Suggestion: 2017 Chateau Yaldara Foundations Sauvignon Blanc, Adelaide Hills

Sides

Roasted carrots | paprika | local garlic | fetta | seeds \$9

Shoestring fries | confit garlic aioli \$8

Spring salad | white balsamic dressing \$9

Let us feed you (min 2 persons whole table only)

\$65 pp (two Course)

Bread and butter to start

Taste of all entrees

Choice of main with sides

\$75 pp (three course)

Bread and butter to start

Taste of all entrees

Choice of main with sides

Choice of dessert or Cheese Platter

(No Entertainment Card discount on chefs menu)

PIZZA (Weekends Only)

Cheese | garlic | rosemary \$18

Shaved S.A. smallgoods | tomato | mozzarella | tomato base \$20

Smoked chicken | caramelised onion | broccoli | smoky BBQ base \$20

margherita | bocconcini | basil | tomato base \$20

Under 12 Kids Menu \$12

Inclusive of a fruit box or soft drink

Choose from

Pasta | Napoli sauce | parmesan

Flat bread | ham | cheese | tomato

Smoky barbecue chicken wings | Spring salad

Followed by Dessert

Vanilla ice-cream with your choice of topping

Dessert

Cannoli | white chocolate ricotta | lemon curd | berry compote \$12

Chocolate pudding | tawny port | cream | Kahlua sauce \$12

Lemon panacotta | meringue | raspberry gel | sesame seed brittle \$12

Cheese Board (For 2)

Blue 50gm | semi hard 50gm | soft double cream 50gm | house made Tawny fig bread |
lavosh crisps | Trevallie Orchard dried fruit | preserved fruit

Choice of two cheese selection \$34

All three cheese selection \$39

Sparkling Wine

	G	D	B
NV Chateau Yaldara Pinot Noir Chardonnay, Adelaide Hills	\$6		\$20
2015 Chateau Yaldara Chardonnay Pinot Noir, Adelaide Hills			\$50
2016 1847 Wines Sparkling Petit Verdot Barossa Valley	\$10		\$50

White Wine

2017 Chateau Yaldara Retro Classic Dry White, South Australia	\$6	\$10	\$15
2017 Chateau Yaldara Foundations Sauvignon Blanc, Adelaide Hills	\$6	\$10	\$15
2016 Chateau Yaldara Reserve Chardonnay, Adelaide Hills	\$10	\$16	\$40

Rose

2019 Chateau Yaldara Rose	\$7	\$10	\$20
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Red Wine

2016 Chateau Yaldara Foundations Grenache, Barossa Valley	\$7	\$11	\$25
2017 CY George's Vineyard Cabernet Sauvignon, Riverland			\$20
2018 Chateau Yaldara Reserve Pinot Noir, Adelaide Hills	\$8	\$12	\$35
2016 Chateau Yaldara Reserve Shiraz, Barossa Valley	\$10	\$16	\$55
2016 Chateau Yaldara Retro Cabernet Franc, Barossa Valley			\$28
2016 Chateau Yaldara Foundations Cabernet Sauvignon, Barossa Valley			\$25
2016 Chateau Yaldara Foundations Petit Verdot, Mt Lofty Ranges	\$7	\$11	\$25
2015 Chateau Yaldara Retro Shiraz, Adelaide Hills	\$8	\$12	\$28
2017 Chateau Yaldara Retro Merlot, Barossa Valley	\$8	\$12	\$28
2015 Chateau Yaldara Reserve Cabernet Sauvignon, Barossa Valley	\$10	\$16	\$55
2016 Chateau Yaldara Reserve GSM, Barossa Valley			\$55
2017 Chateau Yaldara 1928 Grenache, Barossa Valley	\$9	\$14	\$45
2016 1847 Pappy's Paddock Shiraz, Barossa Valley			\$55

From the Cellar

2008 1847 Home Block Petit Verdot, Barossa Valley			\$65
2013 Chateau Yaldara Reserve GSM, Barossa Valley			\$60
2015 Chateau Yaldara Reserve Shiraz, Barossa Valley			\$60
2010 1847 Pappy's Paddock Shiraz, Barossa Valley			\$65
2013 1847 Pappy's Cabernet Sauvignon, Barossa Valley			\$50
2013 1847 Pappy's GSM, Barossa Valley			\$50

Sweeter Style Wine

2017 Lily's Late Harvest Semillon, Barossa Valley	\$6		\$20
2017 Chateau Yaldara Moscato, South Australia	\$5		\$15

Tawny by the glass - 30ml pour

Chateau Yaldara Classic Tawny,	\$8		\$30
Chateau Yaldara 20-Year-Old Tawny,	\$12		

South Australian Beer

Coopers Session Ale \$8

Coopes Pale Ale \$8

Ministry of Beer- Pale Ale \$8

A new brewer from Rosedale, which is just over the hill from us, the Pale Ale is brewed with Citra Hops, providing a clean & easy drinking beer.

Greenock Brewery- Bunawunda Blonde \$8

Beer

James Boag's Premium Light \$7

James Boag's Premium \$8

Ciders

JOYSON Cider Company Adelaide Hills

Apple \$8

Cocktails

Espresso Martini \$15

Campari Mojito \$15

Spirits

Available please enquire with our friendly staff

Soft Drinks \$4.50

Coke
Diet Coke
Coke Zero
Sprite
Fanta
Lift
Cascade Dry Ginger Ale
Cascade Soda Water
Lemon, Lime and Bitters

Orange Juice by the glass \$3.50

Kids Juices \$2.50
Fruit Box (Orange or Apple)

Water

San Pellegrino 750ml \$6
Aqua Panna 750ml \$6
Tonic water 200ml \$3

Milkshakes \$7

Chocolate
Strawberry
Vanilla
Caramel
Iced Chocolate \$7
Iced Chai \$7
Iced Coffee \$9

RIO Coffee – Blend 64

A well-balanced coffee with a well-rounded and complex profile.
African and South American Origin

\$4.50 per cup

Espresso
Double Espresso
Macchiato
Long Macchiato
Long Black
Flat White
Cappuccino
Latte
Chai Latte
Mocha

Tea

\$4.50 per cup
English Breakfast
Earl Grey
Peppermint
Spring Green
Lemongrass and Ginger

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Tasting Room Open daily 10am to 5pm
Hermann's Open daily 11am to 4 pm
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CHATEAU YALDARA
Always True...