

HERMANN'S

at CHATEAU YALDARA

Thank you for visiting Hermann's at Chateau Yaldara and 1847 Wines, we trust you have an enjoyable time with our wines and staff today. We love feedback, so either tell our staff or jump onto Tripadvisor or Facebook reviews and tell us about your visit.

We invite you to walk up to our tasting room and try more of our wines as well as having a browse through our accessories, both food and also glassware.

All our food products are proudly South Australian while our glassware collection comes from some of the finest producers of wine glassware in the world.

If you purchase some wine today to enjoy at home with family and friends you will be entitled to a 20% discount when you show our tasting room staff your receipt from Hermann's.

Please join our mailing list and we'll keep you up to date with special offers, menu changes and events we will host here and around Australia.

Once you are home you can purchase our wines direct via our website, www.chateauyaldara.com.au or www.1847wines.com will have you looking through our website and making a purchase in no time.

Thank you again for choosing to dine at Hermann's at Chateau Yaldara and we hope to see you again soon with family and friends



CHATEAU YALDARA

Always True...

Hermann Thumm arrived on our shores in 1941 complete with his European winemaking dream of producing world class wine in the Barossa Valley.

Our pioneering founder, known to all as HT, embodies the boundless potential of holding true to a brave vision. Always.

The very name he chose, Yaldara – the local First People’s term for ‘sparkling’, is an eternal connection to the indigenous history of the land.

Showing consistent respect to 70 years of Barossan winemaking heritage, Chateau Yaldara with its patchwork of vineyards has made the most of a Mediterranean climate – cool, wet winters and warm, dry summers. Today, holding true to our signature winemaking spirit of tradition and technique with imagination, Chateau Yaldara is taking this tradition forward

Embracing the premium wine regions of South Australia, Chateau Yaldara’s winemakers have always crafted faithful, balanced wines.
And always will.

Chateau Yaldara is stepping forward and looking outward, ready to take our regional fine wines of distinction to new international audiences while also inviting and welcoming them to visit our winery...
for the true experience of the world’s best wines.

True, to our craft, to our place and to the worldwide love of wine.

Chateau Yaldara. Always true.

Something to Start

House marinated olives \$6

Torzi kalamata olive tapenade \$4

Apex bread- Pumpkin butter \$7

Apex bread- local olive oil- dukkah- aged balsamic vinegar \$9

Gluten free bread \$8

Small

Port Lincoln mussels | lemon grass | chilli | coriander | tomato |

Chardonnay garlic toast \$18

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

Shave Prosciutto | heirloom beetroot | Adelaide Hills pear |

grapefruit | soft herbs (GF) \$ 18

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

Barossa Halloumi | eggplant | tomato | coriander |

Arabic Zaaluk | flat bread (V) \$16

Wine match Suggestion: 2016 Chateau Yaldara Foundations 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

Large

Flat Iron Steak | spanish onion | smoked carrot | parsnip | red wine jus (GF) \$29

Wine match Suggestion: 2015 Chateau Yaldara Reserve Shiraz, Barossa Valley

Hand-made gnocchi | beef cheek | local foraged mushroom

garlic cream | Pecorino \$28

Wine match Suggestion: 2017 Chateau Yaldara Retro Merlot, Barossa Valley

Rolled chicken | Trevallie dried apricot | speck | pickled cabbage

lentils | jus gras (GF) \$27

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

Pan fried S.A market fish | oven dried tomatoes | braised fennel | brussel sprouts

pickled onion (GF) \$29

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

Grilled pumpkin | shaved zucchini | hummus | peas | organic quinoa

charred broccoli | chermoula (GF & VF) \$ 25

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

Sides

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

Shoestring fries | beetroot aioli \$8

Buttered roasted chat potatoes | lemon thyme \$9

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

\$60 pp (two Course)

Bread and butter to start

Taste of all entrees

Choice of main with sides

\$70 pp (three course)

Bread and butter to start

Taste of all entrees

Choice of main with sides

Choice of dessert or Cheese Platter

PIZZA (Weekends Only)

Cheese | garlic | rosemary \$18

Shaved S.A. smallgoods | tomato | smoky barbecue sauce \$20

Chicken- local foraged mushroom | broccoli | halloumi | chilli \$20

Margarita | bocconcini | basil | vine tomatoes \$20

Special Offer

A pizza of your choice and any bottle of our Foundations Red Wines
\$40

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 | chips | salad

Followed by Dessert

Vanilla ice-cream with your choice of topping

Dessert

Cannoli | chocolate cream | mandarin curd | citrus compote \$10

Sticky date pudding | butter scotch sauce | mascarpone | caramel popcorn \$12

Baked frangipani tart | apple | rhubarb | candied orange | vanilla bean ice cream \$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 |

Red Wine

| | | | |
|---|------|------|------|
| 2016 Chateau Yaldara Foundations Grenache, Barossa Valley | \$7 | \$11 | \$25 |
| 2017 CY George's Vineyard Cabernet Sauvignon, Riverland | | | \$20 |
| 2015 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 |
| 2015 Chateau Yaldara Reserve GSM, Barossa Valley | \$10 | \$16 | \$55 |
| 2017 Chateau Yaldara 1928 Grenache, Barossa Valley | \$9 | \$14 | \$45 |
| 2015 1847 Pappy's Paddock Shiraz, Barossa Valley | | | \$55 |
| 2013 1847 Pappy's Cabernet Sauvignon, Barossa Valley | | | \$50 |
| 2013 1847 Pappy's GSM, Barossa Valley | | | \$50 |

From the Cellar

| | | | |
|---|--|--|------|
| 2008 1847 Home Block Petit Verdot, Barossa Valley | | | \$65 |
| 2013 Chateau Yaldara Reserve GSM, Barossa Valley | | | \$60 |

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

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.

Ministry of Beer- Barossa Blonde \$8

Barossa Blonde is a Blonde Ale brewed with Barossa Valley Craft Malt & Barossa Hops from our own hop farm. This is a super local, easy drinking ale.

Greenock Brewery- Bunawunda Blonde \$8

Beer

James Boag's Premium Light \$7

James Boag's Premium \$8

Ciders

Barossa Valley Cider Co. \$8

Squashed Apple

JOYSON Cider Company Adelaide Hills

Apple \$8

Cocktails

Espresso Martini \$15

Campari Mojito \$15

Soft Drinks \$4.50

Coke

Diet Coke

Coke Zero

Sprite

Fanta

Lift

Cascade Dry Ginger Ale

Cascade Soda Water

Lemon, Lime and Bitters

Bessa Juice \$5.00

Fresh Pressed Apple

Fresh Pressed Orange

Fresh Pressed Pineapple

Kids Juices \$2.50

Fruit Box (Orange or Apple)

Water

House Sparkling 750ml \$5

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

159 Hermann Thumm Drive, Lyndoch
SOUTH AUSTRALIA 5351
Tasting Room Open daily 10am to 5pm
Hermann's Open daily 11am to 4 pm
www.chateauyaldara.com.au
Twitter / Instagram / Facebook: @chateauyaldara

Hermann's at Chateau Yaldara
8524 0250
restaurant@1847wines.com

For all wine enquiries 8524 0200
winerom@1847wines.com



CHATEAU YALDARA
Always True...