

HERMANN'S

TO START

Apex Bakery Wood Fire Loaf

Apex 1924 loaf served with Torzi Matthews olive oil, balsamic vinegar and house made Dukkah

11

House Made Dips

A trio of house made dips served with warmed pita drizzled with garlic oil

16

House Made Chicken Liver Pâté (gf)

Barossa Birds chicken liver, flavoured with orange and Yaldara 7-year-old Tawny, served with herbed croutons

15

TO SHARE

Local 'Barossa Valley Cheese Company' Cheese Platter (v)

A selection of local cheeses, dried fruits and quince paste served with Barossa Bark
Wine Suggestion: Yaldara Ruban Pinot Gris

for two - 26
for four - 45

Ploughman's Platter

Local meats from Steiny's, The Dairyman and Barossa Fine Foods, Torzi Matthews olives, house made Dukkah and dip, Barossa Valley Cheese with charred Apex Bakery 1924 loaf
Wine Suggestion: 1847 Crystals Grenache Rose

for two - 28
for four - 52

ENTRÉE

Mushroom and Vache Curd Ravioli (v)

House made ravioli filled with brown, shiitake and oyster mushroom blended through Barossa Valley Cheese Company vache curd

15

Seared Scallops with a Black Pudding Crumb

Pan seared scallops on a garlic and parsnip puree topped with a Lyndoch Butcher's black pudding crumb

18

Beef Carpaccio

Thinly sliced eye fillet with black garlic aioli, lightly crumbed baby carrot, pickled onion and dressed greens

17

If you have any dietary requirements, please let one of our friendly staff know prior to ordering.



CHATEAU YALDARA



CELEBRATING 70 YEARS
OF FINE WINE

HERMANN'S

MAINS

- Goats Curd and Spinach Pearl Barley Risotto (v)** 29
With spinach and lemon, topped with Barossa Valley Cheese Company goats curd and charred asparagus
Wine Suggestion: 1847 Emma Lydia's Semillon
- Heritage Pork Kassler Loin Cutlet (gf)** 32
Served with braised cabbage, cauliflower and parmesan puree, finished with an orange and Yaldara Tawny sauce
Wine Suggestion: 1847 Pappy's Paddock GSM
- Barossa Birds Chicken Cacciatore *Locally sourced Barossa Valley, pasture raised chickens*** 34
Chicken Maryland braised with crushed tomatoes, red peppers and olives served with sautéed spinach and polenta cake
Wine Suggestion: Yaldara Ruban Grenache
- NT Barramundi (gf)** 35
Fennel and potato dauphinoise, sautéed Brussel leaves and calva-nero, finished with a lemon and caper sauce
Wine Suggestion: Yaldara Reserve Chardonnay
- Chargrilled Scotch Fillet (gf)** 39
Served on a bed of truffle oil pomme puree, mixed green salad, topped with a béarnaise flavoured butter
Wine Suggestion: Yaldara Reserve Shiraz
- SOMETHING ON THE SIDE**
- Country Chips** 10
thick cut chips with aioli
- Seasonal Vegetables** 10
mixed seasonal vegetables tossed through Torzi Matthews olive oil
- Rocket Salad** 10
charred asparagus, roasted red peppers, Apex Bakery croutons, olives and Barossa Valley Cheese Company feta
- Crumbed Baby Carrots and Zucchini** 10
with truffle aioli

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HERMANN'S

GOURMET WOOD FIRE OVEN PIZZA

Pizzas will be unavailable during Extreme Fire Ban days

Available FRIDAY - SUNDAY only

All our bases & sauces are freshly made in house.

12 inch

Margherita

Napoli sauce with mozzarella, bocconcini and Barossa Valley Cheese Company feta topped with fresh basil

18

Marinated Chicken

Napoli sauce, mozzarella, Lyndoch Butcher's black pudding and spinach

24

Wohlshinken and Rosemary Potato

Garlic and parsnip puree, mozzarella, rosemary roasted potatoes, Kalamata olives and rocket

22

Vegetarian

Napoli sauce, mozzarella, spinach, zucchini, mushroom and Barossa Valley Cheese Company goats curd

20

To compliment your pizza, order any of the Yaldara Ruban's Collection wines for \$20 per bottle.

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Gluten free pizza bases are available upon request.*



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