

TO START

Apex Bakery wood fired loaf served with Torzi Matthews olive oil, balsamic vinegar & house-made dukkah 11

Ploughman's Platter
South Australian selection of meats from Steiny's, The Dairyman & Skara Smallgoods, Torzi Matthews olives, house-made dukkah, Barossa Valley Cheese with house-made sourdough & house-made pate for two - 30
extra person - 14

Wine Suggestion: 1847 Sparkling Petit Verdot 2013

ENTRÉE

Roasted beetroot, Barossa Valley Cheese Company goats curd, salad greens with a balsamic reduction 14

Wine Suggestion: Chateau Yaldara Foundations Sauvignon Blanc 2017

Hand-made duck spring rolls with a chilli & spring onion salad served with a hoi sin dipping sauce 15

Wine Suggestion: Chateau Yaldara Rose 2017

Pan seared scallops served with a cauliflower puree & Skara Smallgoods Prosciutto shards 16

Wine Suggestion: Chateau Yaldara Foundations Pinot Gris 2017

HERMANN'S

MAINS

Hand-made ravioli filled with mushrooms & ricotta, served with asparagus, shaved almonds & a sage buerre noisette <i>Wine Suggestion: CY George's Vineyard Cabernet Sauvignon 2017</i>	25
Crispy skinned chicken breast served with braised lentils & Calva Nero, finished with a pomegranate molasses <i>Wine Suggestion: Chateau Yaldara Retro Cabernet Franc 2016</i>	28
Lightly crumbed Snapper with sauteed spinach & Pancetta, skordalia & salsa verde <i>Wine Suggestion: Chateau Yaldara Reserve Chardonnay 2016</i>	30
Steak Frites - Clare Valley chargrilled scotch fillet served with house made fries & a béarnaise butter <i>Wine Suggestion: Chateau Yaldara Reserve Shiraz 2015</i>	38

SIDES

Garden salad with house-made vinaigrette	9
Seasonal vegetables	9
House fried chips with aioli	9
Crispy polenta chips served with aioli	9

HERMANN'S

DESSERT

Chocolate fudge cake served with an orange Chantilly cream,
fresh berries & an espresso chocolate sauce 11

Wine Suggestion: Chateau Yaldara 20-Year-Old Muscat

Shiraz poached pear & frangipani tart, served with a cinnamon
anglaise, red wine syrup & ice cream 13

Wine Suggestion: 1847 Lily's Late Harvest Semillon 2016

Petit fours, chef's selection of mini desserts for sharing
for two - 15
extra person - 8

Wine Suggestion: Chateau Yaldara Moscato 2017

A selection of local cheeses from Barossa Valley Cheese
Company, Alexandrina Cheese Company, dried fruits &
quince paste served with Barossa Bark for two - 26

Wine Suggestion: Chateau Yaldara 20-Year-Old Tawny

HERMANN'S

Chefs Choice Set Menu

Minimum 2 people

Whole table must order either the 2 or 3 courses, cannot be mixed

2 Course \$46.00 per person

3 Course \$58.00 per person

ENTRÉE

Hand-made duck spring rolls with a chilli & spring onion salad served with a hoi sin dipping sauce

MAIN

Please choose from the following

Hand-made ravioli filled with mushrooms & ricotta, served with asparagus, shaved almonds & a sage buerre noisette

Crispy skinned chicken breast served with braised lentils & calva nero, finished with a pomegranate molasses

Pancetta wrapped cod served with Skordalia, sautéed spinach & Salsa Verde

SIDES

Garden salad with house-made vinaigrette & House fried chips with aioli

DESSERT

Shiraz poached pear & frangipani tart, served with a cinnamon anglaise, red wine syrup & ice cream

HERMANN'S