

HERMANN'S

at CHATEAU YALDARA

WELCOME TO HERMANN'S AT CHATEAU YALDARA

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, 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, Yaldara is taking this tradition forward

Embracing the premium wine regions of South Australia, 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.

Today we offer you our two wine brands 1847 Wines and Chateau Yaldara.

Please enjoy dining with us today whether inside or outside. Our staff are here to make your lunch a memorable experience with us. You are also invited to taste more of our wines in the Tasting room and we invite you to avail yourself of a 25% discount on purchases of 6 bottles or more today.

Chateau Yaldara - Always True

TO START

Apex bakery 1924 loaf served with Torzi Matthews olive oil,
balsamic vinegar & house-made dukkah

9

Trio of house made dips served with warmed pita bread drizzled with olive oil

14

Ploughman's Platter

South Australian meats from Steiny's, The Dairyman & Skara Smallgoods,
Torzi Matthews olives, house-made dukkah, Barossa Valley Cheese
with Apex bakery loaf & house-made pate

for two - 30

extra person - 14

SOMETHING LIGHTER

Soup of the day, served with apex loaf

9

Smoked ham and cheese toasted sandwich

8

Pumpkin and sage arancini finished with shaved parmesan and dressed rocket

13

Chilli salt squid with pickled cucumber and garlic aioli (DF)

14

Hoisin and ginger coated pork belly bites served with pickled carrot and sesame salad

16

Potato, leek and pea frittata with vache curd, served with salad greens (GF)

17

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MAIN AFFAIR

Open steak sandwich on Apex panini with rocket, caramelised onion
Jimmy's beetroot pickle served with thick cut chips

23

Coconut and coriander vegetable and chick pea curry, mild in heat, served with rice (V)

24

Parmesan and panko crusted flathead fish, thick cut fries, salad greens and house made
lemon and dill aioli

25

Chicken, leek and mustard pie topped with Careme all butter Puff Pastry,
with sautéed garlic broccolini

26

Slow braised beef cheek ragout with Pangkarra whole grain pappardelle
topped with gremolata and Torzi Matthews olive oil

28

SOMETHING ON THE SIDE

Thick cut fries with house made aioli

8

House salad served white balsamic dressing

8

Seasonal vegetables tossed with Torzi Matthews olive oil

8

TO FINISH WITH SOMETHING SWEET

We have a selection of sweets in our cake display to finish your dining experience today.

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KIDS MENU

\$12.00

Inclusive of a fruit box or soft drink

Choose from

Crumbed Flathead
served with chips and tomato sauce

Wholegrain Pasta
with Napoli sauce and parmesan

Toasted Sandwich
Ham and cheese filled sandwich

Cheese Kransky Hotdog
on a brioche roll with tomato sauce

Followed by Dessert
Vanilla ice-cream with your choice of topping and freddo frog

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