

# 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 Chicken Liver Pâté (gf)

*Flavoured with orange and Yaldara 7-year-old Tawny, served with Barossa Bark*

15

### House Made Dips

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

16

## TO SHARE

### South Australian Cheese Platter (v)

*A selection of local cheeses from Barossa Valley Cheese Company, Alexandrina Cheese Company, dried fruits and quince paste served with Barossa Bark*

*Wine Suggestion: 2013 1847 Sparkling Petit Verdot*

*for two - 26  
for four - 45*

### Ploughman's Platter

*South Australian selection of meats from Steiny's, The Dairyman and Skara Smallgoods, Torzi Matthews olives, house made Dukkah and dip, Barossa Valley Cheese with charred Apex Bakery 1924 loaf*

*Wine Suggestion: 2015 1847 Crystal's Grenache Rose*

*for two - 28  
for four - 52*

## ENTRÉE

### House-made Soup with Apex Loaf

*Soup of the day will be advised*

13

### Confit Duck Croquettes

*Pulled confit duck and pumpkin croquettes with a sweet cherry gel and radish salad*

17

### South Australian Squid

*With Arborio rice stuffing, lightly crumbed and fried, finished with a basil and tomato sauce*

18

*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

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## MAINS

- Mixed Vegetable and Egg Bake (v)** 30  
*Seasonal vegetables layered with a Napoli sauce topped with an egg and baked, served with charred loaf*  
*Wine Suggestion: 2015 Yaldara Ruban Pinot Gris*
- South Australian Chicken Breast (gf)** 34  
*Chicken breast filled with Barossa Valley Cheese Company washington cheese, wrapped in Skara Smallgoods prosciutto on a bed of basil buttered baby potatoes and spinach*  
*Wine Suggestion: 2016 Yaldara Reserve Chardonnay or 2013 Yaldara Reserve GSM*
- Lemon and Herb Crumbed SA Snapper** 35  
*Served with a rocket, beetroot and pomegranate salad with charred lemon and a Alexandrina Cheese Company crème fraiche and dill dressing*  
*Wine Suggestion: 2014 1847 Emma Lydia's Semillon*
- Slow Roasted Beef Short Ribs (gf)** 36  
*Braised in a chilli and citrus sauce, served upon a pumpkin mash and garnished with a coriander and pickled carrot salad with toasted sesame seeds*  
*Wine Suggestion: 2014 Yaldara Ruban Cabernet Sauvignon Shiraz*
- Chargrilled Clare Valley Scotch Fillet (gf)** 39  
*Served on a slow roasted potato filled with Barossa Valley Cheese Company vache curd and herbed butter, with blanched beans and a red wine jus*  
*Wine Suggestion: 2013 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  
*Mixed with beetroot, pomegranate, onion and Barossa Valley Cheese Company feta*
- Crumbed Carrots and Zucchini** 10  
*With aioli*

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## GOURMET WOOD FIRE OVEN PIZZA

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

### **Vegetarian**

*Napoli sauce, mozzarella, marinated vegetables and roasted red peppers finished with Barossa Valley Cheese Company vache curd*

20

### **Pulled Duck**

*Hoisin Sauce, mozzarella, sliced chilli, pickled carrot and coriander*

22

### **SA Small Goods**

*Napoli, mozzarella, Skara Smallgoods prosciutto and sopressa, Steiny's mettwurst, Barossa Fine Foods gypsy ham, rocket, finished with a drizzle of barbeque sauce*

24

*\*Pizzas will be unavailable during Extreme Fire Ban days\**

*Gluten free pizza bases are available upon request.*

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