

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 you 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 accesories, 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 6 bottles or more today you will be entitled to a 20% discount when you show our tasting room staff your receipt from Hermann's.

If you do not wish to purchase 6 bottles, please join our mailing list and receive 10% off of your purchase today, simply ask our staff today how to join.

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

Apex bread | smoked butter

\$6

Apex bread | local olive oil | dukkah | aged balsamic vinegar

\$8

Gluten free bread

\$7

Entree

Pickled squid | chilli | coriander | bitter leaves | squid ink lace |
green olives | romesco sauce (GF)

Wine match Suggestion: Foundations *Adelaide Hills* Pinot Gris 2017

\$16

Lamb belly | balsamic eggplant | zucchini ribbons | pan juices | soft herbs (GF)

Wine match Suggestion: Foundations *Barossa Valley* Grenache 2016

\$16

BVCC Goats curd | walnut | heirloom tomatoes | wholemeal crisp |
Spanish onion | tendrils (V)

Wine match Suggestion: NV *Adelaide Hills* Pinot Noir Chardonnay Sparkling

\$16

Flax Mill Board (For 2)

South Australia shaved smallgoods | Torzi Mathews olives | house-made chicken pate |
pickled seasonal vegetables | fresh house bread

Wine match Suggestion: Rose 2017

\$45

Mains

Coorong Angus flat iron steak | corn | fired peppers |
caramelised Spanish onion | chimichurri (GF)

Wine match Suggestion: Reserve *Barossa Valley* Shiraz 2016

\$28

Hand-made pappardelle | braised duck | San Marzano tomatoes |
local garlic | Pecorino

Wine match Suggestion: Foundations *Barossa Valley* Petit Verdot 2016

\$26

Roasted pumpkin | grilled Barossa Valley Cheese Company haloumi | baby carrots |
quinoa | seeds | spiced yoghurt (GF/V)

Wine match Suggestion: Foundations *Adelaide Hills* Sauvignon Blanc 2017

\$24

Market Fish of South Australian Silver Whiting | shaved fennel | orange | hazelnut |
spring onion | soft herbs (GF)

Wine match Suggestion: Reserve *Adelaide Hills* Chardonnay 2016

\$28

SIDES

Summer leaves | celery | apple | Radish | white balsamic vinaigrette \$8

Shoe string fries | tarragon aioli \$8

Chef's Tasting Menu \$70 pp (min 2 persons)

Bread for the table

Shared entrees

Choice of main course with shared sides

followed by a Cheese platter

Chef's Tasting Menu \$60 pp (min 2 persons)

Bread for the table

Shared entrees

Choice of main course with shared sides

PIZZA (Weekends & Public Holidays Only)

Cheese | garlic | herbs
\$18

cherry tomato | Feta | Pickled Spanish onion
\$20

Lamb | caramelised onion | beetroot | spiced yoghurt
\$20

Chicken | chilli | BVCC haloumi | broccoli | pesto
\$20

Special Offer

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

Kids Menu

\$12.00

Inclusive of a fruit box or soft drink

Choose from

Pasta | Napoli Sauce | Parmesan

Flat bread | ham | Cheese | tomato

Honey soy chicken wings | summer salad

Followed by Dessert

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

Dessert

Cannoli | ricotta | lemon | pistachio

\$9

Hazelnut dacquoise | coffee and aged tawny semi freddo | crumb | raspberries

\$12

Chocolate mousse | Summer fruits | meringue | burnt butter sponge

\$12

Cheese Board (For 2)

Blue 50gm | Semi hard 50gm | Soft double cream 50gm | house made fig bread | lavosh crisps | Trevallie Orchard dried fruit | fruit chutney

Choice of Two Cheese selection

\$32

All Three Cheese selection

\$39

Sparkling Wine

	G	D	B
NV Chateau Yaldara Pinot Noir Chardonnay, Adelaide Hills	6		20
2013 1847 Sparkling Petit Verdot, Barossa Valley	10		40
2015 Chateau Yaldara Chardonnay Pinot Noir, Adelaide Hills			50

White Wine

2017 Chateau Yaldara Retro Classic Dry White, South Australia			15
2017 Chateau Yaldara Foundations Pinot Gris, Adelaide Hills	6	10	20
2017 Chateau Yaldara Foundations Sauvignon Blanc, Adelaide Hills	6	10	20
2016 Chateau Yaldara Reserve Chardonnay, Adelaide Hills	10	16	50

Rose

2017 Chateau Yaldara Rose, South Australia	5	10	15
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Red Wine

2016 Chateau Yaldara Foundations Grenache, Barossa Valley	7	11	25
2017 CY George's Vineyard Cabernet Sauvignon, Riverland	6	10	20
2015 Chateau Yaldara Reserve Shiraz, Barossa Valley	10	16	50
2016 Chateau Yaldara Retro Cabernet Franc, Barossa Valley			35
2016 Chateau Yaldara Foundations Shiraz, Barossa Valley			25
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			35
2017 Chateau Yaldara Retro Merlot, Barossa Valley			35
2015 Chateau Yaldara Reserve Cabernet Sauvignon, Barossa Valley			50
2015 Chateau Yaldara Reserve GSM, Barossa Valley			50
2015 1847 Pappy's Paddock Shiraz, Barossa Valley			40
2013 1847 Pappy's Paddock Cabernet Sauvignon, Barossa Valley			40
2013 1847 Pappy's Paddock GSM, Barossa Valley			40

From the Cellar

2008 1847 Home Block Petit Verdot, Barossa Valley			65
2006 1847 Pappy's Paddock Shiraz, Barossa Valley			80
2013 Chateau Yaldara GSM, Barossa Valley			60

Sweeter Style Wine

2016 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		
2013 Chateau Yaldara Fortified Semillon (Delicious at end of meal!)	10		
Chateau Yaldara 20-Year-Old Tawny,	12		

South Australian Beer

Coopers Pale Ale	8
Coopers Session Ale	8

Ministry of Beer

Pale Ale	8
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A new brewer from Rosedale, which is just over the hill from us, the Pale Ale is brewed with Citra Hops, and is a clean & easy drinking beer

Beer

James Boag's Premium Light	7
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Ciders

Barossa Valley Cider Co. Squashed Apple Pear	8
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JOYSON Cider Company Adelaide Hills

Apple	8
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Rekorderlig

Strawberry & Lime	9
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Soft Drinks 4.50

Coke

Diet Coke

Coke Zero

Sprite

Fanta

Lift

Cascade Dry Ginger Ale

Cascade Soda Water

Lemon, Lime and Bitters

Orange Juice by the glass 3.50

Kids Juices 2.50

Fruit Box (Orange or Apple)

Water

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

Espresso

Double Espresso

Macchiato

Long Macchiato

Long Black

Flat White

Cappuccino

Latte

Chai Latte

Mocha

For a Special Treat

Affogato \$10

Affogato with Frangelico \$12

Tea \$4.50

English Breakfast

Earl Grey

Peppermint

Spring Green

Lemongrass and Ginger

Milklab Almond and Soy milk available

\$1 per cup

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
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Hermann's at Chateau Yaldara
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