



BOAT O' CRAIGO

VINEYARDS | YARRA VALLEY



**MENUS**  
*tasting, food &  
beverages*

**BOAT O' CRAIGO**

458 Maroondah Hwy, Healesville VIC 3777 | 03 5962 6899

info@boatocraigo.com.au | boatocraigo.com.au

@boatocraigo



**WANT UP TO 30% OFF OUR WINES?**

## *Join our Wine Club*

*Gold*

**30% DISCOUNT**

*12+ bottles per quarter*

*Silver*

**20% DISCOUNT**

*6 bottles per quarter*

*Bronze*

**10% DISCOUNT**

*3 bottles per quarter*

Join the Wine Club for exclusive discounts up to 30% off, invitations to special events, priority release on new vintages, access to museum vintages and complimentary wine tastings in cellar door.

Members receive four seasonal consignments of your own selection per year, beautifully packaged and delivered to your door, with complimentary shipping.

Ask cellar door staff or visit our website for more information.

**CLICK HERE TO LEARN MORE**

# Wine Tasting Menu

## 5 WINES • \$15PP

Refundable on purchases of 2+ bottles per person.

*Bookings recommended.*

WHITE	by the glass	by the bottle	wine club (gold)
<b>2023 Méthode Traditionnelle Sparkling</b> Brioche • Honey • Citrus Blossom	14	50	35
<b>2024 Black Spur Grüner Veltliner</b> Green Apple • Citrus • Spice	12	30	21
<b>2024 Black Spur Pinot Grigio</b> Ripe Pear • Fresh Lime • Elderflower	12	30	21
<b>2023 Black Spur Gewürztraminer</b> Musk • Lychee • Orange Blossom	12	30	21
<b>2023 Black Spur Sauvignon Blanc</b> Mandarin • Passionfruit • Tropical	12	30	21
<b>2023 Black Spur Chardonnay</b> Lemon Curd • Honeysuckle • Minerality	14	45	31.5
<b>2023 Black Spur Field Blend</b> Tropical • Apricot • Sweet	12	30	21
<b>ROSÉ</b>			
<b>2024 Black Spur Rosé</b> Strawberry Jam • Blood Orange • Luscious	12	30	21

# *Wine Tasting Menu*

<b>RED</b>	by the glass	by the bottle	wine club (gold)
<b>2023 Black Spur Pinot Noir</b> Red Cherry • Savoury • Spice	14	45	31.5
<b>2023 Rob Roy Pinot Noir</b> Stewed Strawberry • Lavender • Spice	14	45	31.5
<b>2023 N'oubliez Gamay</b> Sour Cherry • Candied Cranberry • Lively	14	45	31.5
<b>2022 Kincardine Grenache</b> Raspberry • Pomegranate • Fine Tannins	14	45	31.5
<b>2022 Black Cameron Shiraz</b> Dark Cherry • Red Plum • Spice	14	45	31.5
<b>2020 Braveheart Cabernet Sauvignon</b> Blackcurrant • Bell Pepper • Dried Herbs	14	45	31.5
<b>2022 First Duke Reserve Shiraz</b> Blood Plum • Violet • Clove	18	65	45.5
<b>2022 Sparkling Shiraz</b> Prune • Cranberry • Flamboyant	14	50	35
<b>MUSEUM</b>			
<b>Museum Wine of the Month</b> Ask the team for more details	16	60	42

# *Kitchen Menu*

## SHARING BOARDS

---

### **Cheese Board**

A selection of three Stone & Crow cheeses accompanied by Cunliffe & Waters spiced fig paste, sliced pear, lavosh and muscatels **45**

---

### **Grazing Board**

A selection of seasonal charcuterie, mixed olives, pickled veg, Cunliffe & Waters tomato and red capsicum relish, sourdough bread **45**

---

### **Vegan Board**

A selection of vegan dip, mixed olives, pickled veg, vegan feta, sourdough bread **45**

---

### **Parfait Board**

City Larder free range chicken liver parfait, served with crostini and cornichons (contains milk, eggs) **16**

---

## ADDITIONS

---

### **Add 'Stone & Crow' Cheese**

**Night Walker**; washed rind, cow's milk, 3-8 weeks  
Soft, rich, creamy, mild meaty flavour

**Joe Crow**; semi-hard, cow's milk, 3-6 months **10**  
Supple, springy, earthy aroma, umami flavour

**Milawa Blue**; cow's milk, 4-6 months  
Mild, creamy, buttery, well-balanced

---

**Add Bread/Prosciutto/Salami** **4**

---

## PLEASE PLACE YOUR ORDER AT THE BAR

**Surcharge +10% Saturdays, +15% Sundays, +20% Public Holidays. Excludes take-away wine.**

Please inform us of dietary requirements when ordering. Whilst we take every care in catering for allergens, our food is prepared in a single kitchen alongside dishes that contain meat, dairy, gluten, nuts and eggs.

# *Kitchen Menu*

## **PIZZAS**

---

**Margherita** 21  
Tomato base, fior di latte, mozzarella, fresh basil (V, VGO)

---

**Salami** 24  
Tomato base, fior di latte, Calabrese salami, olives, oregano

---

**Prosciutto** 26  
Tomato base, fior di latte, prosciutto, rocket, pecorino

---

**Funghi** 24  
Garlic olive oil base, fior di latte, thyme roasted mushrooms, pecorino (V, VGO)

---

**Chorizo** 28  
Tomato base, fior di latte, mozzarella, chorizo, red onion, olives, peppers, chilli, manchego

---

**Zucchini** 24  
Garlic olive oil base, mozzarella, zucchini, pickled figs, labneh, pecorino (V, VGO)

---

**Cheesy Garlic** 21  
Garlic olive oil base, fior di latte, mozzarella, black salt, honey, pecorino (V, VGO)

---

**Garlic & Chilli Prawn** 26  
Garlic olive oil base, mozzarella, fior di latte, zucchini, cherry tomatoes, garlic prawns, chilli flakes, fresh rocket

---

**Saison Wagyu Salami** 26  
Garlic olive oil base, fior di latte, pecorino, wagyu beef spiced salami, chèvre goats' curd, cherry tomatoes, rocket

---

**Gluten Free Base** 4

---

## **PLEASE PLACE YOUR ORDER AT THE BAR**

**Surcharge +10% Saturdays, +15% Sundays, +20% Public Holidays. Excludes take-away wine.**

Please inform us of dietary requirements when ordering. Whilst we take every care in catering for allergens, our food is prepared in a single kitchen alongside dishes that contain meat, dairy, gluten, nuts and eggs.

# *Kitchen Menu*

## **SALAD**

---

### **Pear & Pecorino Salad**

Rocket, mixed leaves, sliced pear, pecorino, toasted almonds, honey mustard dressing **15**

---

## **TREATS**

---

### **Chocolate Brownie**

Cuvée chocolate brownie, mascarpone, raspberries **15**

---

### **Sticky Date**

Sticky date pudding, caramel sauce, shiraz-poached pear, vanilla bean ice cream **10**

---

### **Panna Cotta**

Vanilla panna cotta, biscoff crumb, vanilla bean ice cream, orange & star anise sauce **12**

---

### **Everest Ice Cream Cups**

Easy Peasy Lemon Freezy (VG, GF) **5**  
Choc-A-Lot (GF)  
Rockstar Rock Salt Caramel (GF)

---

## **PLEASE PLACE YOUR ORDER AT THE BAR**

***Surcharge +10% Saturdays, +15% Sundays, +20% Public Holidays. Excludes take-away wine.***

Please inform us of dietary requirements when ordering. Whilst we take every care in catering for allergens, our food is prepared in a single kitchen alongside dishes that contain meat, dairy, gluten, nuts and eggs.

# *Beverage Menu*

## **BEER**

---

### ***Watts River Brewing***

Pale Ale, IPA, Blonde, Nipper (Mid), Stout

**10**

---

## **CIDER**

---

### ***Napoleone Cider Co***

Apple, Pear

**10**

---

## **NON-ALCOHOLIC**

---

### ***Capi Soft Drinks***

Mineral Water, Tonic, Lemonade, Yuzu,  
Ginger Beer, Cola, Cranberry, Grapefruit,  
Blood Orange

**6**

---

### ***Yarra Valley Hilltop Juices***

Apple, Orange

**7**

---

## **PLEASE PLACE YOUR ORDER AT THE BAR**

***Surcharge +10% Saturdays, +15% Sundays, +20% Public Holidays. Excludes take-away wine.***

Please inform us of dietary requirements when ordering. Whilst we take every care in catering for allergens, our food is prepared in a single kitchen alongside dishes that contain meat, dairy, gluten, nuts and eggs.





# BOAT O' CRAIGO

VINEYARDS | YARRA VALLEY

458 Maroondah Hwy, Healesville VIC 3777  
03 5962 6899

## GENERAL ENQUIRIES

[info@boatocraigo.com.au](mailto:info@boatocraigo.com.au)

## WEBSITE

[www.boatocraigo.com.au](http://www.boatocraigo.com.au)

## SOCIALS

[@boatocraigo](https://www.instagram.com/boatocraigo)