



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)
2023 Méthode Traditionnelle Sparkling Brioche • Honey • Citrus Blossom	14	50	35
2024 Black Spur Grüner Veltliner Green Apple • Citrus • Spice	12	30	21
2024 Black Spur Pinot Grigio Ripe Pear • Fresh Lime • Elderflower	12	30	21
2024 Black Spur Gewürztraminer Musk • Lychee • Orange Blossom	12	30	21
2023 Black Spur Sauvignon Blanc Mandarin • Passionfruit • Tropical	12	30	21
2023 Black Spur Chardonnay Lemon Curd • Honeysuckle • Minerality	14	45	31.5
2023 Black Spur Field Blend Tropical • Apricot • Sweet	12	30	21

ROSÉ

2024 Black Spur Rosé Strawberry Jam • Blood Orange • Luscious	12	30	21
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Wine Tasting Menu

RED

by the
glass by the
bottle wine club
(gold)

2023 Black Spur Pinot Noir

Red Cherry • Savoury • Spice

14

45

31.5

2023 Rob Roy Pinot Noir

Stewed Strawberry • Lavender • Spice

14

45

31.5

2023 N'oubliez Gamay

Sour Cherry • Candied Cranberry • Lively

14

45

31.5

2022 Kincardine Grenache

Raspberry • Pomegranate • Fine Tannins

14

45

31.5

2022 Black Cameron Shiraz

Dark Cherry • Red Plum • Spice

14

45

31.5

2020 Braveheart Cabernet Sauvignon

Blackcurrant • Bell Pepper • Dried Herbs

14

45

31.5

2022 First Duke Reserve Shiraz

Blood Plum • Violet • Clove

18

65

45.5

2022 Sparkling Shiraz

Prune • Cranberry • Flamboyant

14

50

35

MUSEUM

Museum Wine of the Month

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 vegetables, Cunliffe & Waters tomato and red capsicum relish, sourdough bread **45**

Vegan Board

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

Parfait Board

City Larder free range chicken liver parfait, served with crostini and cornichons (contains milk, eggs) **19**

ADDITIONS

Add 'Stone & Crow' Cheese

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

Curfew; semi-hard, goat's milk, 3-6 months **10**
Rich, roasted nuts, buttery, caramel finish

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

Add Bread/Prosciutto/Salami/Other **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	
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	
Wagyu	28
Garlic olive oil base, fior di latte, pecorino, wagyu beef spiced salami, chèvre goats' curd, cherry tomatoes, rocket	
Puttanesca	26
Tomato base, fior di latte, mozzarella, cherry tomatoes, kalamata olives, white anchovies, capers, fresh parsley	
Gluten Free Base	4

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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)

Choc-A-Lot (GF)

Rockstar Rock Salt Caramel (GF)

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Beverage Menu

BEER/CIDER

Watts River Brewing Pale Ale, Blonde, IPA, Nipper (Mid)	10
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Imported Beer Asahi Super Dry, Corona	12
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Napoleone Cider Co Apple, Pear	10
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NON-ALCOHOLIC

Capi Soft Drinks Mineral Water, Tonic, Lemonade, Yuzu, Ginger Beer, Cola, Cranberry, Grapefruit, Blood Orange	6
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Yarra Valley Hilltop Juices Apple, Orange	7
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HOT

Coffee Latte, Cappuccino, Flat White, Long Black, Espresso <i>full cream, skinny, lactose free, soy</i>	6
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Hot Chocolate	6
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Tea (T2) English Breakfast, Lemongrass & Ginger, Peppermint, Green	6
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GENERAL ENQUIRIES

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SOCIALS

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