



BOAT O'CRAIGO

VINEYARDS | YARRA VALLEY



MENUS

tasting, food & beverages

BOAT O'CRAIGO

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@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
2023 Black Cameron Shiraz Dark Cherry • Red Plum • Spice	14	45	31.5
2021 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**

Goat's Curd

Dreaming Goat Dairy Macedon Ranges goat's chevre, served with truffle honey and sourdough **18**

ADDITIONS

Add Cheese, Stone & Crow

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 Gluten Free Pizza Base/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

PIZZA SPECIALS

Roasted Pumpkin

Garlic olive oil base, mozzarella, fior di latte, pecorino, roasted pumpkin, rosemary, balsamic drizzle, goat's cheese, rocket, pine nuts (V, VGO) **26**

Slow-Cooked Lamb

Tomato base, mozzarella, slow-cooked lamb shoulder with garlic, lemon and rosemary, cherry tomatoes, tzatziki, rocket, red onion **28**

PIZZAS

Margherita

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

Salami

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

Prosciutto

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

Funghi

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

Chorizo

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

Cheesy Garlic

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

Garlic & Chilli Prawn

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

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SIDES

Pear & Pecorino Salad

Fresh rocket, sliced pear, pecorino, toasted almonds,
honey mustard dressing **15**

French Fries

Served with aioli (tomato ketchup on request) **12**

TREATS

Almond Cookie

Warm almond cookie, vanilla bean ice-cream, berries
(GF, DF) **12**

Sticky Date Pudding

Sticky date pudding, caramel sauce, shiraz-poached pear,
vanilla bean ice cream **12**

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)

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Beverage Menu

BEER/CIDER

Watts River Brewing	10
Pale Ale, Blonde, Stout, IPA, Nipper (Mid)	

Imported Beer	12
Asahi Super Dry, Corona	

Napoleone Cider Co	10
Apple, Pear	

NON-ALCOHOLIC

Capi Soft Drinks	6
Mineral Water, Tonic, Lemonade, Yuzu, Ginger Beer, Cranberry, Grapefruit, Blood Orange	

Capi Mineral Water (Large)	10
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Soft Drinks	6
Coca Cola, Coca Cola No Sugar	

Yarra Valley Hilltop Juices	7
Apple, Orange	

HOT

Coffee	6
Latte, Cappuccino, Flat White, Long Black, Espresso	
<i>full cream, skinny, lactose free, soy</i>	

Hot Chocolate	6
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T2 Tea	6
English Breakfast, Lemongrass & Ginger, Just Peppermint, Gorgeous Geisha Green	

House Made Mulled Wine	12
Shiraz, Brandy, Cinnamon, Star Anise, Honey, Orange	

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WEBSITE

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SOCIALS

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