



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

## GUIDED TASTING | 5 WINES • \$15pp

*Your selection of five wines (30ml) experienced with a team member in cellar door.*

*Tasting fee refundable on purchases of two or more bottles.*

*Bookings recommended.*

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

# *Wine Tasting Menu*

| RED   | bottle<br>(takeaway) | wine club<br>(gold) |
|---|----------------------|---------------------|
| <b>2023 Black Spur Pinot Noir</b><br>Red Cherry • Savoury • Spice                     | 45                   | 31.5                |
| <b>2023 Rob Roy Pinot Noir</b><br>Stewed Strawberry • Lavender • Spice                | 45                   | 31.5                |
| <b>2023 N'oubliez Gamay</b><br>Sour Cherry • Candied Cranberry • Lively               | 45                   | 31.5                |
| <b>2022 Kincardine Grenache</b><br>Raspberry • Pomegranate • Fine Tannins             | 45                   | 31.5                |
| <b>2023 Black Cameron Shiraz</b><br>Dark Cherry • Red Plum • Spice                    | 45                   | 31.5                |
| <b>2021 Braveheart Cabernet Sauvignon</b><br>Blackcurrant • Bell Pepper • Dried Herbs | 45                   | 31.5                |
| <b>2022 First Duke Reserve Shiraz</b><br>Blood Plum • Violet • Clove                  | 65                   | 45.5                |
| <b>2022 Sparkling Shiraz</b><br>Prune • Cranberry • Flamboyant                        | 50                   | 35                  |
| <b>MUSEUM</b>   |                      |                     |
| <b>Museum Wine of the Month</b><br>Ask the team for more details                      | 60                   | 42                  |



# *Kitchen Menu*

## SHARING

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### **Cheese Board**

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

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### **Grazing Board**

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

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### **Vegan Board**

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

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### **Parfait Board**

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

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### **Goat's Curd**

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

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### **Add Cheese, Stone & Crow**

**Night Walker;** washed rind, cow's milk

**Curfew;** semi-hard, goat's milk

**Milawa Blue;** cow's milk

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### **Croquettes**

Jamon and béchamel croquettes served with Cunliffe & Waters salsa picante **15**

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**Add** Gluten Free Pizza Base/Bread/Prosciutto/Salami/Other **4**

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## PLEASE PLACE YOUR ORDER AT THE BAR

*Surcharge +10% Saturdays & 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

### Mortadella & Stracciatella

Garlic oil base, mozzarella, fior di latte, pecorino, freshly shaved mortadella, creamy stracciatella, a drizzle of basil pesto (NF) 28

### Marinated Zucchini

Garlic and olive oil base, mozzarella, fior di latte, pecorino, topped with tangy goat's curd, marinated zucchini, red pickled onions (V) 28

## PIZZAS

*All our pizzas can be made with a Gluten Free base or with Vegan Cheese as an option.*

### Margherita

Tomato base, fior di latte, mozzarella, fresh basil (V) 23

### Salami

Tomato base, fior di latte, Calabrese salami, olives, oregano 26

### Prosciutto

Tomato base, fior di latte, prosciutto, rocket, pecorino 28

### Funghi

Garlic olive oil base, fior di latte, thyme roasted mushrooms, pecorino (V, VGO) 26

### Chorizo

Tomato base, mozzarella, chorizo, onion, olives, peppers, chilli 30

### Cheesy Garlic

Garlic olive oil base, fior di latte, mozzarella, black salt, honey, pecorino (V) 23

### Garlic & Chilli Prawn

Garlic olive oil base, mozzarella, fior di latte, zucchini, cherry tomatoes, garlic prawns, chilli flakes, fresh rocket 28

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# *Kitchen Menu*

## **SIDES**

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### **Pear & Pecorino Salad**

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

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### **Roasted Beetroot Salad**

Fresh rocket, roasted beetroot, walnuts, marinated goat's  
cheese, orange and mustard dressing (GF, VGO) **18**

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### **French Fries**

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

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## **DESSERTS**

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### **New York Cheesecake**

Served with raspberry coulis and fresh strawberries **15**

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### **Traditional Churros**

Served with Belgian chocolate dipping sauce and fresh  
strawberries (3 pieces) **15**

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### **Frangelico Affogato**

Double shot espresso served with vanilla bean ice cream  
and a shot of Frangelico **15**

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### **Everest Ice Cream Cups**

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

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# Beverage Menu

*Love it here? You'll love it even more at home!*  
*Take your favourites with you and enjoy a \$5 per bottle saving on all takeaway wines.*

## WINES

### White/Rosé

|                                       | glass | bottle |
|---------------------------------------|-------|--------|
| 2023 Méthode Traditionnelle Sparkling | 14    | 55     |
| 2024 Black Spur Grüner Veltliner      | 12    | 35     |
| 2024 Black Spur Pinot Grigio          | 12    | 35     |
| 2024 Black Spur Gewürztraminer        | 12    | 35     |
| 2023 Black Spur Sauvignon Blanc       | 12    | 35     |
| 2024 Black Spur Rosé                  | 12    | 35     |
| 2023 Black Spur Chardonnay            | 14    | 50     |
| 2023 Black Spur Field Blend           | 12    | 35     |

### Red

|                                    |    |    |
|------------------------------------|----|----|
| 2023 Black Spur Pinot Noir         | 14 | 50 |
| 2023 Rob Roy Pinot Noir            | 14 | 50 |
| 2023 N'oubliez Gamay               | 14 | 50 |
| 2022 Kincardine Grenache           | 14 | 50 |
| 2023 Black Cameron Shiraz          | 14 | 50 |
| 2021 Braveheart Cabernet Sauvignon | 14 | 50 |
| 2022 First Duke Reserve Shiraz     | 18 | 70 |
| 2022 Sparkling Shiraz              | 14 | 55 |

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# *Beverage Menu*

## **BEER/CIDER**

|  |           |
|--|-----------|
| <b>Watts River Brewing</b>                 | <b>10</b> |
| Pale Ale, Blonde, Stout, IPA, Nipper (Mid) |           |
| <b>Imported Beer</b>                       | <b>12</b> |
| Asahi Super Dry, Corona                    |           |
| <b>Napoleone Cider Co</b>                  | <b>10</b> |
| Apple, Pear                                |           |

## **NON-ALCOHOLIC**

|  |           |
|--|-----------|
| <b>Capi Soft Drinks</b> Mineral Water, Tonic, Lemonade, Yuzu, Ginger Beer, Cranberry, Grapefruit, Blood Orange | <b>6</b>  |
| <b>Capi Mineral Water (Large)</b>  | <b>10</b> |
| <b>Soft Drinks</b> Coca Cola, Coca Cola No Sugar   | <b>6</b>  |
| <b>Yarra Valley Hilltop Juices</b> Apple, Orange   | <b>7</b>  |

## **HOT**

*milk options; full cream, skinny, lactose free, soy, oat, almond*

|   |            |
|---|------------|
| <b>Coffee</b>   | <b>6</b>   |
| Latte, Cappuccino, Flat White, Long Black, Espresso                   |            |
| <b>Coffee Double Shot</b>   | <b>0.8</b> |
| <b>Hot Chocolate</b>  | <b>6</b>   |
| <b>T2 Tea</b>   |            |
| English Breakfast, Lemongrass & Ginger, Just Peppermint, Geisha Green | <b>6</b>   |

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## WEBSITE

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

## SOCIALS

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