



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

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 (takeaway)	wine club (gold)
2023 Méthode Traditionnelle Sparkling Brioche • Honey • Citrus Blossom	50	35
2024 Black Spur Grüner Veltliner Green Apple • Citrus • Spice	30	21
2024 Black Spur Pinot Grigio Ripe Pear • Fresh Lime • Elderflower	30	21
2024 Black Spur Gewürztraminer Musk • Lychee • Orange Blossom	30	21
2025 Black Spur Sauvignon Blanc Mandarin • Passionfruit • Tropical	30	21
2024 Black Spur Chardonnay Lemon Curd • Honeysuckle • Popcorn	45	31.5
2024 Black Spur Field Blend Tropical • Apricot • Sweet	30	21

ROSÉ

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

RED	bottle (takeaway)	wine club (gold)
2024 Black Spur Pinot Noir Red Cherry • Savoury • Spice	45	31.5
2024 Rob Roy Pinot Noir Stewed Strawberry • Lavender • Spice	45	31.5
2023 N'oubliez Gamay Sour Cherry • Candied Cranberry • Lively	45	31.5
2023 Kincardine Grenache Raspberry • Pomegranate • Rhubarb	45	31.5
2023 Black Cameron Shiraz Dark Cherry • Red Plum • Spice	45	31.5
2021 Braveheart Cabernet Sauvignon Blackcurrant • Bell Pepper • Dried Herbs	45	31.5
2022 First Duke Reserve Shiraz Blood Plum • Violet • Clove	65	45.5
2022 Sparkling Shiraz Prune • Cranberry • Flamboyant	50	35
MUSEUM		
Museum Wine of the Month Ask the team for more details	60	42

Kitchen Menu

SHARING

Cheese Board

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

Grazing Board

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

Vegan Board

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

Add Cheese, Stone & Crow

Night Walker; washed rind, cow's milk

Curfew; semi-hard, goat's milk

Milawa Blue; cow's milk

Croquettes

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

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

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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SIDES

Pear & Pecorino Salad

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

Roasted Beetroot Salad

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

French Fries

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

DESSERTS

New York Cheesecake

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

Traditional Churros

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

Frangelico Affogato

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

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
2025 Black Spur Sauvignon Blanc	12	35
2024 Black Spur Rosé	12	35
2024 Black Spur Chardonnay	14	50
2024 Black Spur Field Blend	12	35

Red

2024 Black Spur Pinot Noir	14	50
2024 Rob Roy Pinot Noir	14	50
2023 N'oubliez Gamay	14	50
2023 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

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

HOT

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

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

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WEBSITE

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SOCIALS

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