



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

WINE TASTING MENU

Enjoy your tasting with us in cellar door.

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
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KITCHEN MENU

Please place your order at the bar.

SHARING

Cheese Board

A selection of three Stone & Crow cheeses accompanied by Cunliffe & Waters spiced fig paste, fresh sliced pear, lavosh, muscatels (LG)

45

Grazing Board

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

45

Vegan Board

A selection of vegan dip, mixed olives, pickled veg, vegan feta, sourdough (LGO)

45

Parfait Board

City Larder free range chicken liver parfait, accompanied by crostini and cornichons

19

Goat's Curd

Dreaming Goat Dairy Macedon Ranges goat's chèvre, served with truffle honey and sourdough

18

Add Cheese: Stone & Crow

Night Walker (washed rind, cow's milk; soft, rich, creamy, mild),

Curfew (semi-hard, goat's milk; rich, roasted nuts, buttery, caramel finish)

Milawa Blue (cow's milk; mild, creamy, buttery, well-balanced)

10

White Anchovies

Marinated white anchovies with garlic, baby capers, mixed herbs, lemon oil, lemon zest, and fresh parsley, served with herb and garlic crostini

14

Croquettes

Jamon and béchamel croquettes served with Cunliffe & Waters salsa picante

15

Add

Gluten Free Pizza Base/Sourdough/Prosciutto/Salami/Olives/Other

4

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

V = Vegetarian, VG = Vegan, LG = Low Gluten, LGO = Low Gluten Option, NF = Nut Free

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

Please place your order at the bar.

PIZZA SPECIALS

Zucchini

Nut-free pesto base, mozzarella, zucchini, baby pickled figs, house-made labneh, topped with a brown sugar syrup, garnished with rocket (NF)

28

Wagyu Salami

Cheesy garlic base, mozzarella, fior di latte, topped with wagyu beef salami, goat's cheese, fresh medley cherry tomatoes and basil

30

PIZZAS

All our pizzas can be made with an optional gluten free base or with vegan cheese.

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)

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

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SIDES

Pear & Pecorino Salad	15
Rocket, sliced pear, pecorino, toasted almonds, honey mustard dressing (VGO)	

Grain Salad	18
Quinoa, farro, radish, cherry tomatoes, cucumber, yellow capsicum, corn, red onion, fetta, fresh basil, parsley, chives, with a zesty lemon vinaigrette	

French Fries	12
Served with aioli (tomato ketchup on request)	

DESSERTS

Panna Cotta	16
House-made vanilla bean panna cotta with blueberry reduction (LG)	

New York Cheesecake	15
New York cheese cake served with raspberry coulis and fresh strawberries	

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

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

Everest Ice Cream Cups	5
Lemon (VG, LG), Chocolate (LG), Salted Caramel (LG)	

LITTLE PEOPLE

Kids 'Feed Me' Menu (12 years & under)	25
Kids Meal + Kids Dessert + Soft Drink	

choose one main

Penne pasta with beef and pork bolognese sauce
Penne pasta with napoli sauce (V)
Mini margherita pizza (V)

plus dessert

Vanilla ice cream with sprinkles

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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.*

WINE

White/Rosé	gls	btl	Red	gls	btl
Sparkling	14	55	Black Spur Pinot Noir	14	50
Black Spur Grüner Veltliner	12	35	Rob Roy Pinot Noir	14	50
Black Spur Pinot Grigio	12	35	N'oubliez Gamay	14	50
Black Spur Gewürztraminer	12	35	Kincardine Grenache	14	50
Black Spur Sauvignon Blanc	12	35	Black Cameron Shiraz	14	50
Black Spur Chardonnay	14	50	Braveheart Cabernet Sauvignon	14	50
Black Spur Field Blend	12	35	First Duke Reserve Shiraz	18	70
Black Spur Rosé	12	35	Sparkling Shiraz	14	55

BEER & CIDER

Watts River Brewing	13
Pale Ale, Blonde, IPA, Stout, Nipper (Mid)	
Imported Beers	12
Asahi Super Dry, Corona	
Napoleone Cider Co	12
Apple, Pear	

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BEVERAGE MENU

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COCKTAILS

Available Saturdays & Sundays

Frosé Slushy	14
Rosé, lime juice, strawberry purée and strawberry syrup	

White Sangria Slushy	14
Pinot Grigio, apple cider, apple juice, cinnamon sugar syrup, apple brandy	

NON-ALCOHOLIC

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

Soft Drinks	6
Coca Cola, Coca Cola No Sugar, Sprite	

Yarra Valley Hilltop Juices	7
Apple, Orange	

CAFÉ

Milk options include: full cream, skinny, lactose free, soy, oat, almond

Coffee, Proximal	6
Latte, Cappuccino, Flat White, Long Black, Espresso, Decaf, Iced Latte	

Double Shot	.80
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Tea, T2	6
English Breakfast, Lemongrass & Ginger, Just Peppermint, Geisha Green	

Chocolate	6
Hot Chocolate, Iced Chocolate	

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GENERAL ENQUIRIES

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WEBSITE

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