



# BOAT O' CRAIGO

VINEYARDS | YARRA VALLEY

## KITCHEN MENU

### **Cheese**

A selection of cheeses from *Stone & Crow* accompanied with *Cunliffe & Waters* – Spiced fig paste, fresh pear, *Ricci's Bikkies* – Lavosh, & muscatels - **\$30**

### **Charcuterie**

A selection of seasonal fresh produce accompanied with mixed olives, pickled veg, *Cunliffe & Waters* - beetroot & orange relish & fresh sourdough - **\$30**

### **Vegan Platter**

A selection of seasonal vegan dip, mixed olives, pickled veg, feta cheese and fresh sourdough - **\$30**

### **Pizza**

*Our selection of pizzas are made from house made dough and the freshest local ingredients.*

**Classic Marg** – Tomato base, Fior di Latte, mozzarella & fresh basil - **\$19**

**Salami** – Tomato base, Fior di Latte, Calabrese salami, olives & oregano - **\$22**

**Prosciutto** – Tomato base, Fior di Latte, fresh prosciutto, Rocket & grated pecorino - **\$24**

**Funghi** – Garlic & olive oil base, Fior di Latte, pecorino & thyme roasted mushrooms - **\$22**

**Zucchini** – Garlic & olive oil base, mozzarella, zucchini, baby pickled figs, labneh & grated parmesan - **\$22**

**Cheesy Garlic** – Garlic & olive oil base, Fior di Latte, mozzarella, pecorino, black salt & YV honey - **\$19**

*GF bases available \$4 extra*

### **Salad**

**Pear & Pecorino** – Fresh pear, pecorino, toasted almonds, mixed greens & honey mustard dressing - **\$12**

**PLEASE ORDER AT THE BAR WHEN YOU ARE READY**