



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, lavosh, & muscatels - **\$40**

Grazing Board

A selection of seasonal fresh produce accompanied with mixed olives, pickled veg, *Cunliffe & Waters* - tomato & red capsicum relish & fresh sourdough - **\$40**

Vegan Platter

A selection of seasonal vegan dip, mixed olives, pickled veg, vegan feta cheese and fresh sourdough - **\$40**

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**

pair with **Kincardine Grenache**

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

pair with **Black Cameron Shiraz**

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

pair with **Black Spur Pinot grigio**

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

pair with **Black Spur Pinot noir**

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

pair with **Black Spur Gewurtztraminer**

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

pair with **Methode Traditionelle Sparkling**

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

A 10% SURCHARGE APPLIES TO SUNDAYS & ALL PUBLIC HOLIDAYS