

GRAZING PLATTER

100.00 IDEAL FOR 4 PEOPLE

- x baguette or snaps
- x sourdough snaps
- x nightwalker
- x joe crow
- x curfew
- x olives
- x prosciutto
- x bresaola
- x salame felino
- x chicken liver pate

ADD ON UPGRADE YOUR GRAZING PLATTER

- x seasonal terrine **12.00 / 17.50**
- x milawa blue cheese **15.00**

CHEESE PLATTER

40.00 IDEAL FOR 2 PEOPLE

- x baguette or snaps
- x joe crow
- x nightwalker cheese
- x olives
- x fig & quince jam

CHARCUTERIE PLATTER

40.00 IDEAL FOR 2 PEOPLE

- x baguette or snaps
- x prosciutto
- x bresaola
- x salame felino
- x olives
- x cucumber pickles

BAGUETTE IS SUBJECT TO AVAILABILITY
PLATTERS ARE GARNISHED WITH NUTS.
ALL PLATTERS CAN BE MADE NUT FREE
AND GLUTEN FREE ON REQUEST.

GF = GLUTEN FREE | VG = VEGAN

VEGAN PLATTER

45.00 IDEAL FOR 2 PEOPLE

- x baguette or snaps
- x please choose 2 vegan cheeses from selection
- x tomato & capsicum relish

TOASTIES

Ham + cheese | with relish + potato crisps

Cheese + chutney | with relish + potato crisps

Vegan cheese + chutney | with relish + potato crisps

14.00



CHEESE MADE ON SITE BY STONE AND CROW

- nightwalker** | washed rind cow's milk cheese 90g **14.00**
- joe crow** | semi hard cow's milk cheese 100g **14.00**
- the curfew** | semi hard goat's milk 100g **14.00**
- milawa blue** | a cows milk, semi-soft blue cheese 100g **15.00**

VEGAN CHEESE SOURCED LOCALLY

- vegan feta style** (GF) **15.00**
- tasman black** (GF) **18.00**
- launceston blue** (GF) **17.00**

SEASONAL SELECTION

- amiel** | french inspired goat's cheese **14.00**
- four pillars moonshine** | matured cow's cheese, gin wash **14.00**
- gus** | triple cream cow's milk cheese **14.00**

CHARCUTERIE

- prosciutto** 50g (GF) **12.00**
- bresaola** 50g (GF) **12.00**
- salame felino** 50g **8.00**
- seasonal terrine** **12.00/17.50**
- chicken liver pate** 100g (GF) **17.50**

ACCOMPANIMENTS

- toolunka creek olives** **8.00**
- baguette** **8.00**
- sourdough snaps** (VG) **8.00**
- lavosh crackers** (GF, VG) **10.00**
- chocolate bar** (GF) **10.00**

CONDIMENTS

- green tomato pickle** **2.00**
- fig & quince jam** **2.00**
- cucumber pickles** **2.00**
- tomato & capsicum relish** **2.00**

NON-ALCOHOLIC DRINKS

- fruit juices** | emma & tom's juice **6.00**
- soft drinks** | rotating selection from emma & toms **6.00**

MUSEUM RELEASE

2013 White Label Bon Blanc
honeysuckle | orange blossom
toasted | almond nougat | honeycomb



14.00 by the glass | 50.00 by the bottle

**rob
dolan**
YARRA VALLEY

FLAGSHIP TASTING

15.00 per person OR complimentary on take home bottle purchase* (1 per bottle)



NV Black Label Blanc de Blanc
green apple | lemon | honeysuckle | brioche



2023 White Label Pinot Gris
red apple | nashi pear | pomegranate | textural



2022 White Label Chardonnay
apple | lemon curd | nutmeg | mineral



2022 White Label Pinot Noir
cranberry | raspberry | nutmeg | silky



2019 White Label Cabernet Sauvignon
bay leaf | cedar | cassis | tapenade | fine tannins

5 x 15ml pours approx. 1 standard drink. Available at the bar and patio only.

SIGNATURE SERIES TASTING

15.00 per person OR complimentary on take home bottle purchase* (1 per bottle)



2017 Signature Series Chardonnay
grapefruit | lemon rind | mineral | cashew



2019 Signature Series Pinot Noir
wild strawberry | cherry | mocha | velvety tannin



2017 Signature Series Cabernet Sauvignon
blackberry | five spice | toasty | rich | savoury tannins






3 x 15ml pours approx. Available at the bar and patio only.

PLEASE NOTE WE DON'T SPLIT BILLS | FOOD SERVICE ENDS AT 4PM

1.6% CREDIT CARD SURCHARGE APPLIES | 10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS









WHITE LABEL

Our flagship range made from premium Yarra Valley grapes. With texture and complexity, these wines are produced in limited quantities from select vineyard sites. Suitable for cellaring.

		by the glass	by the bottle
	2023 Pinot Gris red apple nashi pear pomegranate textural	14.00	50.00
	2022 Chardonnay apple lemon curd nutmeg mineral	14.00	50.00
	2022 Pinot Noir cranberry raspberry nutmeg silky	14.00	50.00
	2021 Syrah plum redcurrant spice lively	14.00	50.00
	2019 Cabernet Sauvignon bay leaf cedar cassis tapenade fine tannins	14.00	50.00

BLACK LABEL




Our experimental range features one-off parcels which showcase alternative varieties

		by the glass	by the bottle
	NV Blanc de Blanc green apple lemon honeysuckle brioche	13.00	45.00
	2023 Chardonnay nectarine melon toast creamy	13.00	45.00
	2023 Pinot Noir kirsch baking spice violets silky tannin	13.00	45.00
	2021 Sangiovese sour cherry mocha earthy vanilla	13.00	45.00
	2021 Barbera dark cherry violet liquorice anise	13.00	45.00
	2021 Tempranillo plum mulberry vanilla chocolate	13.00	45.00
	2019 Four + One blackberry dark cherry liquorice spice	13.00	45.00
	2018 Cabernet Sauvignon mulberry cassis black plum bay leaf cedar	13.00	45.00

SIGNATURE SERIES

Made only in the most outstanding vintages, these small-batch wines are the ultimate expression of Rob and his team. Each bottle offers a window into the most exceptional vineyards of the Yarra Valley by utilising carefully selected vineyard sites and soils across the region.

GIFT BOXES AVAILABLE

		by the glass	by the bottle
	2017 Chardonnay grapefruit lemon rind mineral cashew	18.00	88.00
	2019 Pinot Noir wild strawberry cherry mocha velvety tannin	18.00	88.00
	2017 Cabernet Sauvignon blackberry five spice toasty rich savoury tannins	18.00	88.00

TRUE COLOURS





Fruit driven, easy-drinking wines

		by the glass	by the bottle
	NV Cuvée Rosé strawberry raspberry red apple pomegranate	12.00	40.00
	2023 Sauvignon Blanc pineapple green apple lemongrass crisp	12.00	40.00
	2023 Chardonnay fig peach green apple cashew	12.00	40.00
	2022 Rosé apple blossom strawberry hibiscus savoury	12.00	40.00
	2023 Pinot Noir cranberry rhubarb raspberry plush	12.00	40.00
	2020 Casa di Rosso black cherry red liquorice olive tapenade truffle	12.00	40.00
	2018 Cabernet Sauvignon blackberry blackcurrant vanilla cedar	12.00	40.00
	2018 Cabernet Shiraz Merlot blackcurrant plum blackberry savoury	12.00	40.00

SEASONAL FLIGHT

30.00

Our self-guided wine experience has been designed to showcase a selection of wines to savour during this chilly season. Explore the complexity of Yarra Valley Chardonnay - the perfect white wine for Winter.

	2023 True Colours Chardonnay new release fig peach green apple cashew		
	A lively and fresh, fruit driven Chardonnay. Lashings of bright citrus fruits, ripe peaches and green apples. An approachable Chardonnay, with a delicate creamy finish without too much influence from oak.		
	2022 White Label Chardonnay current release apple lemon curd nutmeg mineral		
	Our flagship Yarra Valley Chardonnay brings minerality and freshness of fruit to the fore-front and is sure to convert those tainted by the overly oaked wines of days gone by. Made with premium fruit, hand-harvest from the reputable Willowlake vineyard.		
	2023 Black Label Chardonnay new release nectarine melon toast creamy		
	Made with ripe, textural fruit harvested from the stunning Murrumong and Yarraland vineyards, enjoy a rounder, fuller expression of Yarra Valley Chardonnay. Open up a bottle and enjoy with friends alongside a feast of Persian saffron roast chicken with barberry rice.		
	2018 Black Label Chardonnay museum release stone fruit vanilla creamy textural		
	A fantastic example of a lovingly aged Chardonnay, get ready for mouth-filling texture, ripe stone fruit and lashings of vanilla. Decant and enjoy with friends alongside a hot, home-made Sunday Roast (don't forget the Yorkshire puddings and gravy!)		

4 x 50ml pours approx 2.15 standard drinks

WIN 2 X BOTTLES OF WINE OF YOUR CHOICE*

BY DOING OUR ONE-MINUTE SURVEY!



Scan the QR code and let us know if you've visited us before. Competition will be drawn every month.

1 x entry per person per visit.

*All ranges except Signature Series

DESSERT / FORTIFIED

		by the glass	by the bottle
	2019 Late Harvest Sauvignon Blanc lemon peel cumquat marmalade luscious	12.00	40.00