



GRAZING PLATTER

100.00 IDEAL FOR 4-6 PEOPLE

- x baguette
 - 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
 - x milawa blue cheese 15.00

CHEESE PLATTER
40.00 IDEAL FOR 2 PEOPLE

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

VEGAN PLATTER
40.00 IDEAL FOR 2 PEOPLE

- x baguette
- x aged and smoky
- x tasman black
- x tomato & capsicum relish

CHARCUTERIE PLATTER
40.00 IDEAL FOR 2 PEOPLE

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

PLATTERS ARE GARNISHED WITH NUTS.
ALL PLATTERS CAN BE MADE NUT FREE
AND GLUTEN FREE ON REQUEST.

GF = GLUTEN FREE | VG = VEGAN

CHARCUTERIE		ACCOMPANIMENTS	
prosciutto 50g (GF)	12.00	toolunka creek olives	8.00
bresaola 50g (GF)	12.00	baguette	5.00
salame felino 50g	8.00	sourdough snaps (VG)	8.00
seasonal pork terrine 75g	12.00	lavosh crackers (GF, VG)	10.00
chicken liver pate 100g (GF)	17.50	chocolate bar (GF)	13.00

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

CHEESE MADE ON SITE BY STONE AND CROW	
nightwalker a washed rind cow's milk cheese 90g	14.00
joe crow a 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	
aged and smoky 100g (GF)	15.00
tasman black 100g (GF)	18.00
launceston blue 100g (GF)	17.00

NON-ALCOHOLIC DRINKS	
fruit juices emma & tom's orange juice	6.00
soft drinks rotating selection from emma & toms	6.00

TOASTIES

Ham + cheese | with relish + potato crisps

Cheese + chutney | with relish + potato crisps

13.00



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
-
- 2021 White Label Pinot Noir**
black cherry | raspberry | five spice | perfumed
-
- 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

SEASONAL FLIGHT

Our self-guided wine experience has been designed to showcase an exceptional range of current and museum Rob Dolan Wines suited to the season.

30.00

2023 Black Label Arneis

mandarin | wet stone | blossom | textural

Italian for little rascal (and rightly so!) this grape which originates in the Piedmont region in Italy is tough to grow, but worth the reward. Beautifully perfumed on the nose and textural on the palate, this richly flavoured wine is our top pick for a spring-time aperitivo.

2021 Black Label Sangiovese

cherry | sage | licorice | earthy

This workhorse Tuscan varietal is one of Italy’s most revered grapes and we understand why. Here we see a bright, juicy wine bursting with flavours of cherries, blackberries and blood plums with a moreish savory edge.

2021 Black Label Barbera

dark cherry | violet | plum | anise

Approachable, fruit-driven and richly spiced, Barbera is the wine of the people. Best enjoyed in its youth, this wine is brimming with flavours of ripe black fruits, with plush tannins and a warming hint of anise.

2021 Black Label Tempranillo






plum | mulberry | vanilla | chocolate

Originally hailing from Spain, this early ripening grape is nothing less than robust in character. With generous flavours of ripe blueberries, spiced vanilla, chocolate and velvety tannin this wine is a perfect partner for food.

4 x 75ml pours approx 3.25 standard drinks




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	huddle club
	12.00	35.00	29.75
2023 Pinot Gris			
red apple nashi pear pomegranate textural			
	14.00	40.00	34.00
2022 Chardonnay			
apple lemon curd nutmeg mineral			
	14.00	40.00	34.00
2021 Pinot Noir			
black cherry raspberry five spice velvety tannins			
	13.00	38.00	32.30
2021 Syrah			
plum redcurrant spice lively			
	13.00	38.00	32.30
2019 Cabernet Sauvignon			
bay leaf cedar cassis tapenade fine tannins			

BLACK LABEL




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

	by the glass	by the bottle	huddle club
	11.00	30.00	25.50
NV Blanc de Blanc			
green apple lemon honeysuckle brioche			
	11.00	30.00	25.50
2023 Arneis			
mandarin wet stone blossom textural			
	12.00	35.00	29.75
2022 Chardonnay			
peach hazelnut brioche vanilla			
	11.00	30.00	25.50
2021 Sangiovese			
sour cherry mocha earthy vanilla			
	11.00	30.00	25.50
2021 Barbera			
dark cherry violet liquorice anise			
	11.00	30.00	25.50
2021 Tempranillo			
plum mulberry vanilla chocolate			
	11.00	30.00	25.50
2019 Four + One			
blackberry dark cherry liquorice spice			
	11.00	30.00	25.50
2017 Cabernet Sauvignon			
blackcurrant bay leaf mulberry clove			

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	huddle club
	18.00	80.00	N/A
2017 Chardonnay			
grapefruit lemon rind mineral cashew			
	18.00	80.00	N/A
2019 Pinot Noir			
wild strawberry cherry mocha velvety tannin			
	18.00	80.00	N/A
2017 Cabernet Sauvignon			
blackberry five spice toasty rich savoury tannins			

TRUE COLOURS

Fruit driven, easy-drinking wines

	by the glass	by the bottle	huddle club
	10.00	28.00	23.80
Cuvée Rosé			
strawberry raspberry red apple pomegranate			
	10.00	28.00	23.80
2023 Sauvignon Blanc			
pineapple green apple lemongrass crisp			
	11.00	30.00	25.50
2022 Chardonnay			
guava grapefruit nectarine textural			
	10.00	28.00	23.80
2022 Rosé			
apple blossom strawberry hibiscus savoury			
	11.00	30.00	25.50
2022 Pinot Noir			
cranberry warm spice raspberry velvety tannins			
	10.00	28.00	23.80
2020 Casa di Rosso			
black cherry red liquorice olive tapenade truffle			
	10.00	28.00	23.80
2018 Cabernet Sauvignon			
blackberry blackcurrant vanilla cedar			
	10.00	28.00	23.80
2018 Cab Shiraz Merlot			
blackcurrant plum blackberry savoury			

DESSERT / FORTIFIED

	by the glass	by the bottle	huddle club
	11.00	30.00	25.20
2019 Late Harvest Sauvignon Blanc			
lemon peel cumquat marmalade luscious			
	14.00	40.00	34.00
Two Barrel Batch Muscat			
dark chocolate toffee fruit cake raisin			

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

