

GRAZING PLATTER

100.00 IDEAL FOR 4 PEOPLE

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

VEGAN PLATTER

45.00 IDEAL FOR 2 PEOPLE

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

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

TOASTIES

Ham + cheese | with relish + potato crisps

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**
- galactic** | a young, delicate 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**
- cucumber pickles** **2.00**
- fig & quince jam** **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**

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



**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



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

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
	2021 Pinot Noir black cherry raspberry five spice velvety tannins	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
	2022 Chardonnay peach hazelnut brioche vanilla	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
	2017 Cabernet Sauvignon blackcurrant bay leaf mulberry clove	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.



		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
	2022 Pinot Noir cranberry warm spice raspberry velvety tannins	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

Our self-guided wine experience has been designed to showcase a selection of wines perfectly catered to this transitional season. Pour a glass and admire the Autumn leaves in the vineyard.



	2022 Black Label Chardonnay peach hazelnut brioche vanilla Made with ripe, textural fruit harvested from the stunning Murrumong vineyard, enjoy a rounder, fuller expression of Yarra Valley Chardonnay. Forget the weekend chores, whip up a Corsican omelette and take a minute for yourself with a lovely glass of this wine.
	2023 Black Label Pinot Noir kirsch baking spice violets silky tannin An a-typical Yarra Valley Pinot Noir, made to be grunty and bold for food pairing. Get adventurous and go foraging with your friends for pine mushrooms then cook up a batch of mushroom ragu and polenta. Autumn dining at its best.
	2015 Black Label Sangiovese cherry paprika savoury chalky tannins We knew this wine was great when we first made it but we are thrilled to see it drinking so well. Vintage 2015 in the Yarra Valley proved to be one of the strongest, the remarkable varietal flavours with balanced natural acidity were evident across all vineyard sites and the 2015 vintage is now considered a benchmark year in the Yarra.
	2015 Black Label Sangiovese 14.00 by the glass 50.00 by the bottle 2017 Black Label Cabernet Sauvignon blackcurrant bay leaf mulberry clove A velvety and bold Yarra Valley Cabernet Sauvignon, with lashings of blackcurrant and mulberry flavours, finishing with fine tannins. A decent 16 months in 30% new French Oak gives this wine the backbone that makes it the perfect partner for food.

4 x 50ml pours approx 2.15 standard drinks



MUSEUM RELEASE

2016 Arneis
hazelnut | pear
nougat | perfumed

14.00 by the glass | 50.00 by the bottle



DESSERT / FORTIFIED

		by the glass	by the bottle
	2019 Late Harvest Sauvignon Blanc lemon peel cumquat marmalade luscious	12.00	40.00
	Two Barrel Batch Muscat dark chocolate toffee fruit cake raisin	12.00	40.00