

SEASONAL FLIGHT

Our self-guided wine experience has been curated to showcase a selection of red wines, perfectly suited to the harvest season. Pour a glass and admire the Autumn leaves in the vineyard.

30.00



2023 Black Label Pinot Noir

kirsch | baking spice | violets | silky tannin

An atypical, grunty Yarra Valley Pinot Noir - made to be bold for food pairing. Get adventurous and go foraging with your friends for pine mushrooms. Create a hearty dish of mushroom ragu and polenta, Autumn dining at its best.



2020 True Colours Casa di Rosso

black cherry | red liquorice | olive tapenade

Not your usual blend but perfect for showcasing the Yarra Valley's continual innovation. A blend of the Italian varieties Sangiovese, Nebbiolo & Barbera with Syrah (from France) and Spain's signature variety Tempranillo. Old world meets new wine.



2022 White Label Syrah

dark cherry | blueberry | vanilla | spice

A modern Yarra Valley Syrah. Lifted fruit and gentle spice work hand in hand to showcase cool climate fruit. Harvested from 'Yarraland' vineyard, this cool climate site produces a much more elegant expression of Australian Shiraz, sure to pair beautifully with a scotch fillet steak.



2019 Black Label Four + One

blackberry | dark cherry | liquorice | moreish

Rob's top pick for a perfect pizza wine, a lush complex array of dark berry fruits + fine silky tannins are packed into this bottle thanks to the careful blending of Sangiovese, Tempranillo, Barbera, Grenache + Shiraz. Four traditional European varieties, blended with Yarra Valley Shiraz.

4 x 50ml pours, approx. 2.25 standard drinks

STUCK IN
THE 90'S.
X
LUNATUNES

Produced behind Rob's back by Adrian + the winemaking team. These wines are made with minimal intervention and maximum experimentation - made to be imperfectly perfect. No heavy-handed techniques, just grapes, fermentation and a whole lot of passion. So even though our wines aren't stuck in the 90s, drink them like you're living in the 90s.



CHEEKY WHITE

funky. fresh.
delicate. floral.

Arneis, but cheeky

Zippy, fresh and too easy to drink. Drink this when you are feeling a little bit cheeky, not serious.

glass 13.00 bottle 40.00



CRUNCHY RED

fruity. juicy.
chillable. bloody good.

Shiraz, but crunchy

Fruity. Juicy. Chillable. Bloody good. A nice easy drinking red, for times when a big Shiraz seems too hectic.

glass 13.00 bottle 40.00

rob dolan

YARRA VALLEY

FLAGSHIP TASTING

15.00 per person OR complimentary on take home bottle purchase*



NV Black Label Blanc de Blanc

green apple | lemon | honeysuckle | brioche



2024 White Label Pinot Gris

pear | honeysuckle | red apple | textural



2023 White Label Chardonnay

guava | green apple | cashew | wet stone



2022 White Label Pinot Noir

cranberry | raspberry | nutmeg | silky



2019 White Label Cabernet Sauvignon

bay leaf | cedar | cassis | fine tannins

5 x 15ml pours, approx. 1 standard drink. Patio service only.

SIGNATURE SERIES TASTING

15.00 per person OR complimentary on take home bottle purchase*



2020 Signature Series Chardonnay

white nectarine | cashew | vanilla | mineral



2021 Signature Series Pinot Noir

cherry | pomegranate | silky tannin | clove | vanilla



2018 Signature Series Cabernet Sauvignon





blackcurrant | tobacco leaf | chocolate | blueberry

3 x 15ml pours, approx. 0.5 standard drinks. Patio service only.

WINE TASTING ENDS AT 4PM | 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.		by the glass	by the bottle
	2024 Pinot Gris pear honeysuckle red apple textural	15.00	50.00
	2013 Bon Blanc MUSEUM RELEASE honeysuckle orange blossom toasted almond nougat	15.00	50.00
	2023 Chardonnay guava green apple cashew wet stone	15.00	50.00
	2022 Pinot Noir cranberry raspberry nutmeg silky	15.00	50.00
	2022 Syrah dark cherry blueberry vanilla spice	15.00	50.00
	2019 Cabernet Sauvignon bay leaf cedar cassis tapenade fine tannins	15.00	50.00

BLACK LABEL

Our experimental range features one-off parcels which showcase alternative varieties and winemaking styles		by the glass	by the bottle
	NV Blanc de Blanc green apple lemon honeysuckle brioche	14.00	45.00
	2023 Arneis mandarin wet stone blossom textural	14.00	45.00
	2022 Marsanne honeysuckle saffron chamomile spice	14.00	45.00
	2023 Chardonnay nectarine melon toast creamy	14.00	45.00
	2023 Pinot Noir kirsch baking spice violets silky tannin	14.00	45.00
	2019 Sangiovese MUSEUM RELEASE sour cherry mocha earthy vanilla	15.00	50.00
	2023 Cabernet Franc NEW RELEASE blackcurrant plum blackberry savoury	14.00	45.00
	2019 Four + One blackberry dark cherry liquorice spice	14.00	45.00
	2019 Cabernet Sauvignon bay leaf cedar cassis tapenade fine tannins	14.00	45.00

SIGNATURE SERIES

Made only in the most outstanding vintages, each bottle offers a window into the most exceptional vineyards of the Yarra Valley.		by the glass	by the bottle
	2020 Chardonnay white nectarine cashew vanilla mineral	18.00	88.00
	2021 Pinot Noir cherry pomegranate silky tannin clove vanilla	18.00	88.00
	2018 Cabernet Sauvignon blackcurrant tobacco leaf chocolate blueberry	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	13.00	40.00
	2023 Sauvignon Blanc pineapple green apple lemongrass crisp	13.00	40.00
	2023 Chardonnay fig peach green apple cashew	13.00	40.00
	2024 Rosé apple blossom strawberry hibiscus savoury	13.00	40.00
	2023 Pinot Noir cranberry rhubarb raspberry plush	13.00	40.00
	2020 Casa di Rosso black cherry red liquorice olive tapenade truffle	13.00	40.00
	2018 Cabernet Sauvignon blackberry blackcurrant vanilla cedar	13.00	40.00
	2018 Cabernet Shiraz Merlot blackcurrant plum blackberry savoury	13.00	40.00

DESSERT

Patient cellaring has been rewarded with these luscious, aged dessert wines.		by the glass	by the bottle
	2019 Late Harvest Sauvignon Blanc lemon peel cumquat marmalade luscious	13.00	40.00
	2010 Late Harvest Botrytis Semillon honey anzac biscuit dried apricot quince	14.00	n/a