



STONEBOAT
VINEYARDS



Estate Dinner Wine Pairing Menu

Stoneboat Piano Brut NV

Cicchetti / CROSTINI

Dry and lively, with floral aromas, stone fruit, yellow pear, citrus and crisp apple. Fine bubbles and refreshing acidity carry into a clean, tangy finish.

Ricotta Crostino

Duck Prosciutto, Melon & House Ricotta

Stoneboat Estate Chardonnay 2025

Primo / FIRST COURSE

Expressive and inviting, with tropical pineapple and fresh pear at the forefront. The palate is bright and fruit-driven, with refreshing acidity providing balance and a clean finish.

Crudo

Albacore Tuna Crudo, Pickled Cucamelon, Heirloom Tomato, Toasted Pine Nuts

Stoneboat Estate Rosé 2025

Secondo / SECOND COURSE

Refreshing and vibrant, led by lively acidity and lifted lychee. Clean and delicately aromatic, with a light palate that finishes fresh and bright.

Lasagna Biancas

Ricotta, Prawns, Tuna Belly, Chard & Dill

Stoneboat Estate Pinot Noir 2025

Terzi / THIRD COURSE

Inviting cherry, black currant and blackberry are joined by earthy nuances and delicate toasted grain. Silky in texture, with balanced acidity, gentle tannins and an elegant finish.

Maiale

Coghlan Cottage Farm Pork, Zucchini & Potato Pavé

Stoneboat Reserve Pinotage 2023

Piatto di Formaggi / FOURTH COURSE

Perfumed cassis and damson plum open over a deep bed of dark earth, layered with dried mint, boysenberry and black cherry. Velvety on the palate with dark chocolate, espresso and ripe plum, finishing with sinewy tannins and a bittersweet charcoal note. Best with hearty stews or grilled ribs.

Formaggio

Local Cheese, Sun Gold Mostarda, HoneyComb & Baguette

Corso Cocktail

Dolce / FIFTH COURSE

House dessert cocktail. Final ingredients, aromatics and tasting profile to be confirmed before service.

Torta all'olio

Olive oil Cake, Sicilian Lemon Jam & Crème Fraîche