

MENU

Gourmet Pizzas

NO HALF / HALF PIZZAS

Garlic Focaccia Pizza (GF*, V* DF*) Extra virgin olive oil, garlic & sea salt	\$15.00
Margarita (GF*, V*) San Marzano Tomatoes sauce, Mozzarella Cheese and Fresh Basil	\$20.00
San Daniel Pizza (GF*) San Marzano Tomatoes sauce, Mozzarella di Buffalo, San Daniel Prosciutto & fresh rocket	\$24.00
Chicken (GF*) San Marzano Tomatoes sauce, Mozzarella, Chicken fillet, Red Onion, Mushrooms, Capsicum and Thyme	\$23.00
The Godfather (GF*) San Marzano Tomatoes sauce, Mozzarella, Hot Salami, Chili, Olives, Red Capsicum & Rocket	\$24.00
Meat Lovers (GF*) San Marzano Tomatoes sauce, Mozzarella, Bacon, Pork Sausages, Chorizo, Salami, Red Onion, Mushrooms & Barbeque Sauce	\$26.00
Mediterranean Vegetarian (GF*, V*, DF*) San Marzano Tomatoes sauce, Mozzarella, Seasonal home-made roasted vegetables	\$25.00
Hawain (GF*, V*) San Marzano, Tomatoes sauce, shredded ham, mozzarella cheese and pineapple pieces	\$24.00
Gluten Free Bases Available	add \$3.00
Vegan Cheese Available	add \$3.00
Extra Topping	add \$4.00

Salumi Board (GF*) Selection of cured meats, dip, olives, and a wedge of cheese served with sourdough bread	\$34.00
Arancini Balls (6) Porcini Truffle Mushroom Arancini served on a bed of vegetable puree with truffle aioli and snow pea tendrils	\$24.00
Gnocchi (GF*, V*) Potato Gnocchi served with our special slow cooked homemade bolognese sauce, sourdough bread and parmesan cheese. (Or can be vegetarian option, served with Napoli sauce)	\$28.00
Ricotta & Spinach Ravioli Ravioli served with our special slow cooked homemade bolognese sauce, sourdough bread and parmesan cheese. (Or can be vegetarian option, served with Napoli sauce)	\$28.00
Wagyu Beef Burger (GF*, V) Wagyu Beef Burger with Cheese, Spanish Red onions, Sliced tomatoes, Gherkins, Smoked Bacon, Cos Lettuce and Smokey Chipotle Aioli served with a side of Beer Battered Chips or Salad	\$25.00
Chicken Parmigiana Chicken Parma with Napoli sauce, leg ham, topped with mozzarella and parmesan cheese served with chips and salad	\$28.00
Rocket Salad (V*, DF*, GF*) Rocket, Cherry Tomatoes shaved Parmesan Cheese. <i>Vegan/Dairy Free option</i> – with Tofu	\$10.00
Bruschetta w Prosciutto (GF*) Marinated bruschetta mix on a toasted Ciabatta topped with Prociutto, Parmesan Cheese and Sweet Balsamic Vinegar	\$9.00

Sides/Salads

Desserts

Lemon Tart A baked shortbread shell filled with our famous zesty lemon curd	\$13.00
Crème Brulee (GF) Rich custard base topped w crisp hard caramelized layer	\$13.00
Chocolate Mousse Chocolate Mousse made from Lindt Milk chocolate	\$13.00
Sticky Date Pudding Our classically moist sticky date pudding rich with finely chopped dates, finished with a sweet glazing	\$13.00
Vegan Fudge Brownie Bar (DF/V) Chocolate Brownie combines zucchini and walnuts, topped with chocolate ganache	\$13.00
Toblerone Cheesecake (GF) Baked milk chocolate cheesecake flavored with honey and almonds	\$13.00
Vanilla Bean Ice Cream (DF/V)	\$5.00

Coffee / Tea

Coffee Espresso, Cappuccino, Latte, Flat White, Long Black Almond milk or Soy milk Available	\$4.80 0.80
Affogato Vanilla Bean Ice Cream w shot of espresso coffee <i>Alcoholic option</i> – served w shot of Frangelico	\$7.00 \$15.00

Kids Menu

Wagyu Kids Beef Burger With Cheese and tomato sauce with a side of chips	\$18.00
Chicken Nuggets With a side of chips	\$18.00
Margarita Pizza Tomato sauce and mozzarella cheese	\$20.00

Check-In Now

1/ Use your phone to scan the code
2/ Enter your first name and phone number
3/ Look for the tick, you're now checked-in.

Can't scan?
Download the Service Vic app



No Split bills, thankyou

*Options Available GF – Gluten Free DF – Dairy Free V – Vegan
Please ask our staff for dietary options

D'Angelo Estate Vineyard requests patrons with food allergies or other dietary requirements to please inform us when ordering. We will endeavour to accommodate your dietary needs, however we cannot be held responsible for traces of allergens.

Our menu is seasonal and is subject to availability.
Occasional substitutions may be required

BEVERAGE

D'Angelo Sparkling's Glass Bottle

NV Sparkling Blanc de Noir Officer, Vic	\$14.00	\$38.00
Pink Lady Sparkling (Sweet) Officer, Vic	\$12.00	\$32.00

D'Angelo Whites Glass Bottle

Pink Moscato Frizzante (Sweet) Officer, Vic	\$12.00	\$32.00
Madame Rose' Officer, Vic	\$12.00	\$32.00
Pinot Grigio Officer, Vic	\$14.00	\$38.00
Sauvignon Blanc Officer, Vic	\$14.00	\$38.00
Lady Chardonnay Officer, Vic	\$15.00	\$45.00
Two Rows Viognier Officer, Vic	\$20.00	\$80.00

Non-Alcoholic Drink

Coke, Coke Zero, Solo and Lemonade	\$4.00
Sparkling Water	\$4.00
Orange and Apple Juice	\$4.50
Bitters Lime and Lemon	\$6.00
Coffee / Tea Espresso, Cappuccino, Latte, Flat White, Long Black Almond milk or Soy milk Available	\$4.80 0.80
Affogato Vanilla Bean Ice Cream w shot of espresso coffee	\$7.00
Alcoholic option – served w shot of Frangelico	\$15.00
Mocktails Mojito, Sour Lemon Drop, or Tropicana	\$14.00

D'Angelo Reds

Fugiasco Pinot Noir Officer, Vic	\$12.00	\$32.00
IL Berardino Reserve Pinot Noir Officer, Vic	\$14.00	\$36.00
Arresting Pinot Noir (Flagship Pinot) Officer, Vic	\$18.00	\$75.00
Sangiovese Heathcote, Vic	\$14.00	\$38.00
Angel's Cabernet Sauvignon Yarra Valley, Vic	\$ 14.00	\$38.00
GTR Cabernet Sauvignon Langhorne Creek, S.A	\$ 12.00	\$32.00
Sab's Shiraz Langhorne Creek, S.A	\$ 12.00	\$32.00
Officer Ben Shiraz Officer, Vic	\$16.00	\$52.00
IL Padrone Shiraz Heathcote, Vic	\$15.00	\$45.00
IL Don Part II 2014 Shiraz/Cabernet Premium Red 30 months Barrel aged Langhorne Creek, S.A	\$20.00	\$80.00

Glass Bottle

Beers

James Boags (Light)	\$8.00
Carlton Draught	\$8.00
VB	\$8.00
Corona (Imported)	\$9.00
James Squire 150 Lashes (Pale Ale)	\$9.00
Moretti (Imported)	\$10.00
Peroni Red (Imported)	\$9.00
Great Northern (Mid strength)	\$8.00
Furphy (Ale)	\$9.00

D'Angelo Cider's

Apple D'Cider	\$8.00
Pear D'Cider	\$8.00

Basic Spirits

Vodka, Jack Daniels, Jim Beam, Johnnie Walker Red and more please ask bar staff, served with your choice of mixer	\$12.00
Four Pillars/MGC Gin and Fever tree Tonic Water	\$15.00

Top Shelf Spirits

A Large Selection of Whisky, Cognacs, Rums and Aperitifs
For selection and prices ask waiters

Cocktails

Espresso Martini, Margarita, Negroni, Cosmopolitan, Apple Knocker and Aperol Spritz	\$20.00
--	----------------

Port & Liqueur

Western Port Pinot	\$6.00 / Glass Only
Western Port Liqueur	\$6.00 / Glass
	\$30.00 / Bottle 500ml

