

MENU

Gourmet Pizzas

NO HALF / HALF PIZZAS

Garlic Focaccia Pizza	\$15.00
Extra virgin olive oil, garlic & sea salt	
Margarita (GF*, V*)	\$20.00
San Marzano Tomatoes sauce, Mozzarella and Fresh Basil	
San Daniel Pizza (GF*)	\$24.00
San Marzano Tomatoes sauce, Mozzarella di Buffalo, San Daniel Prosciutto & fresh rocket	
Chicken (GF*)	\$23.00
San Marzano Tomatoes sauce, Mozzarella, Chicken fillet, Red Onion, Mushrooms, Capsicum and fresh Thyme	
The Godfather (GF*)	\$24.00
San Marzano Tomatoes sauce, Mozzarella, Hot Salami, Chili, Olives, Red Capsicum & Rocket	
Meat Lovers (GF*)	\$26.00
San Marzano Tomatoes sauce, Mozzarella, Bacon, Pork Sausages, Chorizo, Salami, Red Onion, Mushrooms & Barbeque Sauce	
Vegetarian (GF*, V*, DF*)	\$22.00
San Marzano Tomatoes sauce, Mozzarella, Freshly assorted seasonal vegetables	
Porcini Mushroom (GF*, V*, DF*)	\$24.00
Mozzarella, Red Onion, Black pepper and Porcini & Porcinelli Mushrooms	
Roast Pumpkin and Chorizo (GF*)	\$24.00
San Marzano Tomatoes sauce, Mozzarella, Chorizo, Pumpkin, Chili & Rocket	
Hawai-Five-O (GF*, V*)	\$24.00
San Marzano, Tomatoes sauce, shredded ham, mozzarella cheese and pineapple pieces	
Potato & Rosemary (GF*)	\$24.00
Garlic infused oil, Sliced Potatoes, Béchamel sauce, Bacon, Rosemary and Parmesan Cheese	
Prawn Garlic/Chili Pizza (GF*)	\$28.00
Garlic infused oil, Mozzarella, red onion and Prawn cutlets, Topped with chili flakes.	

Gluten Free Bases Available	add \$3.00
Vegan Cheese Available	add \$3.00
Extra Topping	add \$4.00

Salumi Board (GF*)	\$32.00
Selection of cured meats hummus dip, olives, and a wedge of cheese served with sourdough bread	
Arancini Balls (6)	\$24.00
Porcini Truffle Mushroom Arancini served on a bed of vegetable puree with truffle aioli and snow pea tendrils	
Beef Croquettes (5)	\$24.00
Pulled beef croquette served with sweet chilli sauce	
Kuro Prawns (5)	\$25.00
Prawns coated in bamboo charcoal infused panko crumb, Served with smokey chipotle mayo	
Calamari & Chips	\$24.00
Crumbed Calamari Rings, served on a bed of Chips, Tartare Sauce and Lemon Wedge	
Gnocchi (GF*, V*)	\$24.00
Potato Gnocchi served with our special slow cooked homemade bolognese sauce, sourdough bread and parmesan cheese.	
Ricotta & Spinach Ravioli	\$24.00
Ravioli served with butter, sage, garlic sauce and parmesan cheese	
Wagyu Beef Burger (GF*, V)	\$24.00
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	
Wagyu Kids Beef Burger	\$20.00
Wagyu Beef Burger, Cheese and tomato sauce with a side of chips	
Lamb Cutlets (GF)	\$38.00
Grilled Lamb Culets served with seasonal roasted vegetables	

Sides/Salads

Rocket Salad (V*, DF*, GF)	\$10.00
Rocket, Cherry Tomatoes shaved Parmesan Cheese. <i>Vegan/Dairy Free option</i> – with Tofu	
Bruschetta w Prosciutto (GF*)	\$9.00
Marinated bruschetta mix on a toasted Ciabatta topped with Prociutto, Parmesan Cheese and Sweet Balsamic Vinegar	

Desserts

nutella Pizza (GF*)	\$15.00
Nutella topped with Strawberries, Marshmallows and Raspberry coulis	
Lemon Tart	\$13.00
A baked shortbread shell filled with our famous zesty lemon curd	
Crème Brulee (GF)	\$13.00
Rich custard base topped w crisp hard caramelized layer	
Chocolate Mousse	\$13.00
Chocolate Mousse made from Lindt Milk chocolate	
Sticky Date Pudding	\$13.00
Our classically moist sticky date pudding rich with finely chopped dates, finished with a sweet glazing	
Tiramisu	\$13.00
Traditional Italian dessert Mascarpone cream and espresso dipped sponge finger biscuits.	
Vegan Fudge Brownie Bar (DF/V)	\$13.00
Chocolate Brownie combines zucchini and walnuts, topped with chocolate ganache	
Flourless Orange Caramel & Coconut Cake (GF)	\$13.00
Flourless Pear, Cinnamon and Pistachio cake. Topped with cream cheese and decorated with pistachio, fruit and spices.	
Vanilla Bean Ice Cream (DF/V)	\$5.00

Coffee / Tea

Coffee	\$4.00
Espresso, Cappuccino, Latte, Flat White, Long Black	
Almond milk or Soy milk Available	0.80
Affogato	\$7.00
Vanilla Bean Ice Cream w shot of espresso coffee	
Alcoholic option – served w shot of Frangelico	\$15.00

***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 Sparklings

	<u>Glass</u>	<u>Bottle</u>
NV Sparkling Blanc de Noir Officer, Vic	\$12.00	\$35.00
Sparkling Noir de Noir (Sparkling Red) Officer, Vic	\$8.00	\$20.00
Pink Lady Sparkling (Sweet) Officer, Vic	\$10.00	\$25.00

D'Angelo Whites

	<u>Glass</u>	<u>Bottle</u>
Moscato Frizzante (Sweet) Langhorne Creek, S.A	\$12.00	\$32.00
Pinot Grigio Officer, Vic	\$13.00	\$34.00
Sauvignon Blanc Officer, Vic	\$13.00	\$34.00
Lady Chardonnay Officer, Vic	\$14.00	\$38.00
Three Amigos Officer, Vic	\$18.00	\$65.00
Two Rows Viognier Officer, Vic	\$20.00	\$80.00

Non-Alcoholic Drink

Coke, Coke Zero, Solo and Lemonade	\$3.00
Orange and Apple Juice	\$4.50
Lemon Lime & Bitters	\$6.00
Coffee / Tea Espresso, Cappuccino, Latte, Flat White, Long Black Almond milk or Soy milk Available	\$4.00 0.80
Affogato Vanilla Bean Ice Cream w shot of espresso coffee	\$7.00
Alcoholic option – served w shot of Frangelico	\$15.00

D'Angelo Reds

	<u>Glass</u>	<u>Bottle</u>
Madame Rose' Officer, Vic	\$10.00	\$30.00
Fugiasco Pinot Noir Yarra Valley, Vic	\$10.00	\$28.00
DNA Pinot Noir Y/V & Officer, Vic	\$14.00	\$45.00
IL Berardino Reserve Pinot Noir Officer, Vic	\$12.00	\$36.00
Arresting Pinot Noir Officer, Vic	\$18.00	\$65.00
Sangiovese Heathcote, Vic	\$12.00	\$36.00
Angel's Cabernet Sauvignon Yarra Valley, Vic	\$ 12.00	\$36.00
GTR Cabernet Sauvignon Langhorne Creek, S.A	\$ 10.00	\$28.00
Sab's Shiraz Langhorne Creek, S.A	\$ 10.00	\$28.00
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 Langhorne Creek, S.A	\$20.00	\$80.00



Beers

	<u>Bottle</u>
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
Peroni Doppio Malto Grand Riserva 500ml	\$14.00
Great Northern (Mid strength)	\$8.00
Furphy (Ale)	\$9.00

D'Angelo Cider's

	<u>Bottle</u>
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	\$10.00
Four Pillars/MGC Gin and Fever tree Tonic Water	\$14.00

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	\$18.00
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Port & Liqueur

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