

# MENU

## Gourmet Pizzas

NO HALF / HALF PIZZAS

<b>Garlic Focaccia Pizza (GF*, V* DF*)</b>	<b>\$15.00</b>
Extra virgin olive oil, garlic & sea salt	
<b>Margarita (GF*, V*)</b>	<b>\$20.00</b>
San Marzano Tomatoes sauce, Mozzarella Cheese and Fresh Basil	
<b>San Daniel Pizza (GF*)</b>	<b>\$24.00</b>
San Marzano Tomatoes sauce, Mozzarella di Buffalo, San Daniel Prosciutto & fresh rocket	
<b>Chicken (GF*)</b>	<b>\$23.00</b>
San Marzano Tomatoes sauce, Mozzarella, Chicken fillet, Red Onion, Mushrooms, Capsicum and Thyme	
<b>The Godfather (GF*)</b>	<b>\$24.00</b>
San Marzano Tomatoes sauce, Mozzarella, Hot Salami, Chili, Olives, Red Capsicum & Rocket	
<b>Meat Lovers (GF*)</b>	<b>\$26.00</b>
San Marzano Tomatoes sauce, Mozzarella, Bacon, Pork Sausages, Chorizo, Salami, Red Onion, Mushrooms & Barbeque Sauce	
<b>Mediterranean Vegetarian (GF*, V*, DF*)</b>	<b>\$25.00</b>
San Marzano Tomatoes sauce, Mozzarella, Seasonal home-made roasted vegetables	
<b>Roast Pumpkin and Chorizo (GF*)</b>	<b>\$24.00</b>
San Marzano Tomatoes sauce, Mozzarella, Red Onion, Chorizo, Pumpkin, Chili & Rocket	
<b>Hawai-Five-O (GF*, V*)</b>	<b>\$24.00</b>
San Marzano, Tomatoes sauce, shredded ham, mozzarella cheese and pineapple pieces	
<b>Prawn Garlic Chili Pizza (GF*)</b>	<b>\$28.00</b>
Garlic infused Olive oil, Mozzarella, Red onion, Prawn cutlets, and Anchovies, Topped with chili flakes.	
Gluten Free Bases Available	add \$3.00
Vegan Cheese Available	add \$3.00
Extra Topping	add \$4.00

### ***Kids Menu***

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

<b>Salumi Board (GF*)</b>	<b>\$34.00</b>
Selection of cured meats hummus dip, olives, and a wedge of cheese served with sourdough bread	
<b>Arancini Balls ( 6 )</b>	<b>\$24.00</b>
Porcini Truffle Mushroom Arancini served on a bed of vegetable puree with truffle aioli and snow pea tendrils	
<b>Beef Croquettes ( 5 )</b>	<b>\$25.00</b>
Pulled beef croquette served with sweet chilli sauce	
<b>Calamari &amp; Chips</b>	<b>\$24.00</b>
Crumbed Calamari Rings, served on a bed of Chips, Tartare Sauce and Lemon Wedge	
<b>Gnocchi (GF*, V*)</b>	<b>\$24.00</b>
Potato Gnocchi served with our special slow cooked homemade bolognese sauce, sourdough bread and parmesan cheese.	
<b>Ricotta &amp; Spinach Ravioli</b>	<b>\$26.00</b>
Ravioli served with our special slow cooked homemade bolognese sauce, sourdough bread and parmesan cheese. (Or can be served with butter, sage and garlic.)	
<b>Mediterranean Lasagna</b>	<b>\$26.00</b>
Vegetarian Lasagna layered with eggplant, zucchini, pumpkin, Mozzarella Cheese, Napoli sauce and topped with fresh ricotta and basil	
<b>Wagyu Beef Burger (GF*, V)</b>	<b>\$24.00</b>
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	
<b>Lamb Cutlets (GF)</b>	<b>\$44.00</b>
Grilled Lamb Culets served with seasonal roasted vegetables	

## Sides/Salads

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

## Desserts

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

## Coffee / Tea

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

**\*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

	<u>Glass</u>	<u>Bottle</u>
<b>NV Sparkling Blanc de Noir</b> Officer, Vic	\$13.00	\$35.00
<b>Sparkling Noir de Noir (Sparkling Red)</b> Officer, Vic	\$8.00	\$20.00
<b>Pink Lady Sparkling (Sweet)</b> Officer, Vic	\$10.00	\$25.00

## D'Angelo Whites

	<u>Glass</u>	<u>Bottle</u>
<b>Pink Moscato Frizzante (Sweet)</b> Officer, Vic	\$12.00	\$32.00
<b>Madame Rose'</b> Officer, Vic	\$10.00	\$30.00
<b>Pinot Grigio</b> Officer, Vic	\$13.00	\$34.00
<b>Sauvignon Blanc</b> Officer, Vic	\$13.00	\$34.00
<b>Lady Chardonnay</b> Officer, Vic	\$14.00	\$38.00
<b>Two Rows Viognier</b> Officer, Vic	\$20.00	\$80.00

## Non-Alcoholic Drink

<b>Coke, Coke Zero, Solo and Lemonade</b>	\$3.00
<b>Sparkling Water</b>	\$3.50
<b>Orange and Apple Juice</b>	\$4.50
<b>Bitters Lime and Lemon</b>	\$6.00
<b>Coffee / Tea</b> Espresso, Cappuccino, Latte, Flat White, Long Black Almond milk or Soy milk Available	\$4.00 0.80
<b>Affogato</b> Vanilla Bean Ice Cream w shot of espresso coffee	\$7.00
<b>Alcoholic option</b> – served w shot of Frangelico	\$15.00

## D'Angelo Reds

	<u>Glass</u>	<u>Bottle</u>
<b>Fugiasco Pinot Noir</b> Officer, Vic	\$10.00	\$28.00
<b>DNA Pinot Noir</b> Y/V & Officer, Vic	\$15.00	\$45.00
<b>IL Berardino Reserve Pinot Noir</b> Officer, Vic	\$14.00	\$36.00
<b>Arresting Pinot Noir (Flagship Pinot)</b> Officer, Vic	\$18.00	\$65.00
<b>Sangiovese</b> Heathcote, Vic	\$14.00	\$36.00
<b>Angel's Cabernet Sauvignon</b> Yarra Valley, Vic	\$ 14.00	\$36.00
<b>GTR Cabernet Sauvignon</b> Langhorne Creek, S.A	\$ 10.00	\$28.00
<b>Sab's Shiraz</b> Langhorne Creek, S.A	\$ 10.00	\$28.00
<b>Officer Ben Shiraz</b> Officer, Vic	\$16.00	\$52.00
<b>IL Padrone Shiraz</b> Heathcote, Vic	\$15.00	\$45.00
<b>IL Don Part II 2014 Shiraz/Cabernet Premium Red 30 months Barrel aged</b> Langhorne Creek, S.A	\$20.00	\$80.00



## Beers

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

## D'Angelo Cider's

	<u>Bottle</u>
<b>Apple D'Cider</b>	\$8.00
<b>Pear D'Cider</b>	\$8.00

## Basic Spirits

<b>Vodka, Jack Daniels, Jim Beam, Johnnie Walker Red and more please ask bar staff, served with your choice of mixer</b>	\$10.00
<b>Four Pillars/MGC Gin and Fever tree Tonic Water</b>	\$14.00

## Top Shelf Spirits

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

## Cocktails

<b>Espresso Martini, Margarita, Negroni, Cosmopolitan, Apple Knocker and Aperol Spritz</b>	\$18.00
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## Port & Liqueur

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