

MENU

Gourmet Pizzas

NO HALF / HALF PIZZAS

Garlic Focaccia Pizza (GF*, V* DF*)	\$15.00
Extra virgin olive oil, garlic & sea salt	
Margarita (GF*, V*)	\$20.00
San Marzano Tomatoes sauce, Mozzarella Cheese 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 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	
Mediterranean Vegetarian (GF*, V*, DF*)	\$25.00
San Marzano Tomatoes sauce, Mozzarella, Seasonal home-made roasted vegetables	
Roast Pumpkin and Chorizo (GF*)	\$24.00
San Marzano Tomatoes sauce, Mozzarella, Red Onion, Chorizo, Pumpkin, Chili & Rocket	
Hawai-Five-O (GF*, V*)	\$24.00
San Marzano, Tomatoes sauce, shredded ham, mozzarella cheese and pineapple pieces	
Prawn Garlic Chili Pizza (GF*)	\$28.00
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

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

Salumi Board (GF*)	\$34.00
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)	\$25.00
Pulled beef croquette served with sweet chilli sauce	

Calamari & Chips	\$25.00
Crumbed Calamari Rings, served on a bed of Chips, Tartare Sauce and Lemon Wedge	

Gnocchi (GF*, V*)	\$28.00
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)	

Ricotta & Spinach Ravioli	\$28.00
Ravioli served with our special slow cooked homemade bolognese sauce, sourdough bread and parmesan cheese. (Or can be vegetarian option, served with Napoli sauce)	

Mediterranean Lasagna	\$28.00
Vegetarian Lasagna layered with eggplant, zucchini, pumpkin, Mozzarella Cheese, Napoli sauce and topped with fresh ricotta and basil	

Wagyu Beef Burger (GF*, V)	\$25.00
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	

Chicken Parmigiana	\$28.00
Chicken parma with napoli sauce, ham, topped with mozzarella and parmesan cheese served with chips and salad	

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	

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Desserts

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 Orange Caramel & Coconut Cake, topped with Cream cheese and decorated with pistachio, fruit and spices.	

Vanilla Bean Ice Cream (DF/V)	\$5.00
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Coffee / Tea

Coffee	\$4.50
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	
<i>Alcoholic option</i> – 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 Sparkling's

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

Non-Alcoholic Drink

Coke, Coke Zero, Solo and Lemonade	\$3.00
Sparkling Water	\$3.50
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	\$4.00 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>
Fugiasco Pinot Noir Officer, Vic	\$10.00	\$28.00
DNA Pinot Noir Y/V & Officer, Vic	\$15.00	\$45.00
IL Berardino Reserve Pinot Noir Officer, Vic	\$14.00	\$36.00
Arresting Pinot Noir (Flagship Pinot) Officer, Vic	\$18.00	\$65.00
Sangiovese Heathcote, Vic	\$14.00	\$36.00
Angel's Cabernet Sauvignon Yarra Valley, Vic	\$ 14.00	\$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 Premium Red 30 months Barrel aged 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
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