

# GOURMET PIZZA & PASTA

Sorry no half, half Pizzas OR substitutes, thankyou

## Pizza's

<b>Garlic Focaccia Pizza (GF*, V* DF*)</b> Extra virgin olive oil, garlic & sea salt	<b>\$17.00</b>
<b>Margarita (GF*, V*)</b> San Marzano Tomato sauce, Mozzarella Cheese and Fresh Basil	<b>\$22.00</b>
<b>San Daniel Pizza (GF*)</b> San Marzano Tomato sauce, Mozzarella di Buffalo, San Daniel Prosciutto & fresh rocket	<b>\$26.00</b>
<b>Chicken (GF*)</b> San Marzano Tomato sauce, Mozzarella, Chicken fillet, Red Onion, Mushrooms, Capsicum and Thyme	<b>\$25.00</b>
<b>The Godfather (GF*)</b> San Marzano Tomato sauce, Mozzarella, Hot Salami, Chili, Olives, Red Capsicum & Rocket	<b>\$25.00</b>
<b>Meat Lovers (GF*)</b> San Marzano Tomato sauce, Mozzarella, Bacon, Pork Sausages, Mortadella Salami, Red Onion, Mushrooms & Barbeque Sauce	<b>\$27.00</b>
<b>Mediterranean Vegetarian (GF*, V*, DF*)</b> San Marzano Tomato sauce, Mozzarella, Seasonal home-made roasted vegetables	<b>\$27.00</b>
<b>Hawain (GF*, V*)</b> San Marzano, Tomato sauce, shredded ham, mozzarella cheese and pineapple pieces	<b>\$24.00</b>
<b>Potato &amp; Rosemary (GF*)</b> Garlic infused oil, Sliced Potatoes, Béchamel sauce, Bacon, Rosemary and Parmesan Cheese	<b>\$25.00</b>
<b>Pepperoni Pizza (GF*)</b> San Marzano Tomato sauce, Mozzarella, Hot Pepperoni Salami, olives and oregano	<b>\$25.00</b>
Gluten Free Bases Available	add \$3.00
Vegan Cheese Available	add \$3.00
Extra Topping	add \$4.00



<b>Arancini Balls (6)</b> Porcini Truffle Mushroom Arancini served on a bed of hommus with truffle oil and snow pea tendrils	<b>\$27.00</b>
<b>Gnocchi (GF*, V*)</b> Potato Gnocchi served with our special slow cooked homemade bolognese sauce. Sourdough bread and parmesan cheese on side (Vegetarian option, served with Napoli sauce)	<b>\$28.00</b>
<b>Ricotta &amp; Spinach Ravioli</b> Ravioli served with our special slow cooked homemade bolognese sauce. Sourdough bread and parmesan cheese on side (Vegetarian option, served with Napoli sauce)	<b>\$28.00</b>
<b>Tagliatelle</b> Tagliatelle served with our special slow cooked homemade bolognese sauce. Sourdough bread and parmesan cheese on side (Vegetarian option, served with Napoli sauce)	<b>\$28.00</b>
<b>Rocket Salad (V*, DF*, GF*)</b> Rocket, Cherry Tomatoes shaved Parmesan Cheese, dressed with olive oil and balsamic vinegar <i>Vegan/Dairy Free option</i> – with Tofu	<b>\$14.00</b>
<b>Mesclun Feta Salad (V*, GF*)</b> Mesclun salad served with Feta Cheese, Cherry Tomatoes, red onions, dressed with olive oil and balsamic vinegar	<b>\$14.00</b>

## Kids Menu

<b>Chicken Nuggets</b> With a side of chips	<b>\$18.00</b>
<b>Margarita Pizza</b> Tomato sauce and mozzarella cheese	<b>\$20.00</b>

No Split bills, thankyou

## Desserts

<b>Lemon Tart</b> A baked shortbread shell filled with our famous zesty lemon curd	<b>\$14.00</b>
<b>Crème Brulee (GF)</b> Rich custard base topped w crisp hard caramelized layer	<b>\$14.00</b>
<b>Chocolate Mousse</b> Chocolate Mousse made from Lindt Milk chocolate	<b>\$14.00</b>
<b>Sticky Date Pudding</b> Our classically moist sticky date pudding rich with finely chopped dates, finished with a sweet glazing	<b>\$14.00</b>
<b>Vegan Peanut Butter Chocolate Slice (GF/V)</b> A decadent vegan slice with smooth peanut butter filling, sandwiched between a brownie base and dairy free dark chocolate top	<b>\$14.00</b>
<b>Toblerone Cheesecake (GF)</b> Baked milk chocolate cheesecake flavored with honey and almonds	<b>\$14.00</b>
<b>Vanilla Extra Bean Ice Cream (DF/V)</b>	<b>\$6.00</b>

## Coffee / Tea

<b>Coffee</b> Espresso, Cappuccino, Latte, Flat White, Long Black Almond milk or Soy milk Available	<b>\$4.80</b> <b>0.80</b>
<b>Affogato</b> Vanilla Bean Ice Cream w shot of espresso coffee <i>Alcoholic option</i> – served w shot of Frangelico	<b>\$9.00</b> <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 Glass Bottle

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

## D'Angelo Whites Glass Bottle

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

## Non-Alcoholic Drink

<b>Coke, Coke Zero, Solo and Lemonade</b>	\$4.00
<b>Sparkling Water</b>	\$4.00
<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	\$4.80 0.80
<b>Affogato</b> Vanilla Bean Ice Cream w shot of espresso coffee	\$9.00
<b>Alcoholic option</b> – served w shot of Frangelico	\$15.00
<b>Mocktails</b> Mojito, Sour Lemon Drop, or Tropicana	\$14.00

## D'Angelo Reds

<b>Fugiasco Pinot Noir</b> Officer, Vic	\$12.00	\$32.00
<b>IL Berardino Reserve Pinot Noir</b> Officer, Vic	\$14.00	\$36.00
<b>Arresting Pinot Noir (Flagship Pinot)</b> Officer, Vic	\$18.00	\$75.00
<b>Sangiovese</b> Heathcote, Vic	\$14.00	\$38.00
<b>Angel's Cabernet Sauvignon</b> Yarra Valley, Vic	\$ 14.00	\$38.00
<b>GTR Cabernet Sauvignon</b> Langhorne Creek, S.A	\$ 12.00	\$32.00
<b>Sab's Shiraz</b> Langhorne Creek, S.A	\$ 12.00	\$32.00
<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

## Glass Bottle

## Beers

<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

<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>	\$12.00
<b>Four Pillars/MGC Gin and Fever tree Tonic Water</b>	\$15.00

## 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>	\$20.00
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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

