

D'ANGELO ESTATE VINEYARD

TAKEAWAY MENU

Gourmet Pizzas

Garlic Focaccia Pizza	\$12.00
Extra virgin olive oil, Sea Salt & garlic	
Margarita (GF*, V*)	\$17.00
San Marzano Tomatoes sauce, Mozzarella and Fresh Basil	
San Daniel Pizza (GF*)	\$20.00
San Marzano Tomatoes sauce, Mozzarella di Buffalo, San Daniel Prosciutto & fresh rocket	
Chicken (GF*)	\$20.00
San Marzano Tomatoes sauce, Mozzarella, Chicken fillet, Red Onion, Mushrooms, Capsicum and fresh Thyme	
The Godfather (GF*)	\$20.00
San Marzano Tomatoes sauce, Mozzarella, Hot Salami, Chili, Olives, Red Capsicum & Rocket	
Meat Lovers (GF*)	\$20.00
San Marzano Tomatoes sauce, Mozzarella, Bacon, Pork Sausages, Chorizo, Salami, Red Onion, Mushrooms & Barbeque Sauce	
Vegetarian (GF*, V*, DF*)	\$20.00
San Marzano Tomatoes sauce, Mozzarella, Freshly assorted seasonal vegetables	
Porcini Mushroom (GF*, V*, DF*)	\$20.00
Mozzarella, Red Onion, Black pepper and Porcini & Porcinelli Mushrooms	
Roast Pumpkin and Chorizo (GF*)	\$20.00
San Marzano Tomatoes sauce, Mozzarella, Chorizo, Pumpkin, Chili & Rocket	
Hawaii-Five-O (GF*)	\$20.00
San Marzano tomatoes sauce, shaved leg ham, mozzarella cheese and pineapple pieces	
Potato & Rosemary (GF*)	\$20.00
Garlic infused oil, Sliced Potatoes, Béchamel sauce, Bacon, Rosemary and Parmesan Cheese	
Gluten Free Bases Available	add \$3.00
Vegan Cheese Available	add \$3.00
Extra Topping	add \$3.00

Finger Food, Pasta & Burger

Arancini Balls (6)	\$18.00
Porcini Truffle Mushroom	
Kuro Prawns (5)	\$20.00
Prawns coated in bamboo charcoal infused panko crumb, served with smokey chipotle mayo	
Beef Croquettes (5)	\$20.00
Pulled beef croquette served with sweet chilli sauce	
Calamari & Chips	\$20.00
Crumbed Calamari Rings, served on a bed of Chips, Tartare Sauce and Lemon Wedge	
Gnocchi (GF*, V*)	\$20.00
Potato Gnocchi served with homemade bolognese sauce, ciabatta bread and parmesan cheese	
Wagyu Beef Burger (GF*)	\$20.00
Wagyu Beef Burger with Cheese, Spanish Red onions, Sliced tomatoes, Gherkins, Smoked Bacon, Cos Lettuce and Smokey Chipotle Aioli served with Beer Battered Chips or Salad	
Beer Battered Chips	\$8.00

Desserts

nutella Pizza (GF*)	\$12.00
Nutella topped with Strawberries, Marshmallows and Raspberry coulis	
Lemon Tart	\$10.00
A baked shortbread shell filled with our famous zesty lemon curd	
Chocolate Mousse	\$10.00
Chocolate Mousse made from Lindt Milk chocolate	
Sticky Date Pudding	\$10.00
Our classically moist sticky date pudding rich with finely chopped dates, finished with a sweet glazing	
Vegan Fudge Brownie Bar (DF/V)	\$10.00
Chocolate Brownie combines zucchini and walnuts, topped with chocolate ganache	
Flourless Orange Caramel & Coconut Cake (GF)	\$10.00
Flourless Pear, Cinnamon and Pistachio cake. Topped with cream cheese and decorated with pistachio, fruit and spices.	
Tiramisu	\$10.00
Traditional Italian dessert Mascarpone cream and espresso dipped sponge finger biscuits.	

***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**