

TAKEAWAY MENU

Gourmet Pizzas

NO HALF / HALF PIZZAS

Garlic Focaccia Pizza (GF*, V* DF*) Extra virgin olive oil, garlic & sea salt	\$12.00
Margarita (GF*, V*) San Marzano Tomatoes sauce, Mozzarella Cheese and Fresh Basil	\$17.00
San Daniel Pizza (GF*) San Marzano Tomatoes sauce, Mozzarella di Buffalo, San Daniel Prosciutto & fresh rocket	\$20.00
Chicken (GF*) San Marzano Tomatoes sauce, Mozzarella, Chicken fillet, Red Onion, Mushrooms, Capsicum and Thyme	\$20.00
The Godfather (GF*) San Marzano Tomatoes sauce, Mozzarella, Hot Salami, Chili, Olives, Red Capsicum & Rocket	\$20.00
Meat Lovers (GF*) San Marzano Tomatoes sauce, Mozzarella, Bacon, Pork Sausages, Chorizo, Salami, Red Onion, Mushrooms & Barbeque Sauce	\$20.00
Mediterranean Vegetarian (GF*, V*, DF*) San Marzano Tomatoes sauce, Mozzarella, Seasonal home-made roasted vegetables	\$20.00
Roast Pumpkin and Chorizo (GF*) San Marzano Tomatoes sauce, Mozzarella, Red Onion, Chorizo, Pumpkin, Chili & Rocket	\$20.00
Hawai-Five-O (GF*, V*) San Marzano, Tomatoes sauce, shredded ham, mozzarella cheese and pineapple pieces	\$20.00

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

Arancini Balls (6) Porcini Truffle Mushroom Arancini served on a bed of vegetable puree with truffle aioli and snow pea tendrils	\$18.00
Beef Croquettes (5) Pulled beef croquette served with sweet chilli sauce	\$20.00
Calamari & Chips Crumbed Calamari Rings, served on a bed of Chips, Tartare Sauce and Lemon Wedge	\$20.00
Gnocchi (GF*, V*) 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)	\$20.00
Ricotta & Spinach Ravioli Ravioli served with our special slow cooked homemade bolognese sauce, sourdough bread and parmesan cheese. (Or can be vegetarian option, served with Napoli sauce)	\$24.00
Mediterranean Lasagna Vegetarian Lasagna layered with eggplant, zucchini, pumpkin, Mozzarella Cheese, Napoli sauce and topped with fresh ricotta and basil	\$24.00
Wagyu Beef Burger (GF*, V) 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	\$20.00
Chicken Parmigiana Chicken parma with napoli sauce, ham, topped with mozzarella and parmesan cheese served with chips and salad	\$24.00

Desserts

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

Coffee / Tea

Coffee Espresso, Cappuccino, Latte, Flat White, Long Black Almond milk or Soy milk Available	\$4.50 0.80
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***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**