

MENU

Gourmet Pizzas

NO HALF / HALF PIZZAS

Focaccia Pizza	\$10.00
Extra virgin olive oil & Sea Salt	
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 fresh 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	
Vegetarian (GF*, V*, DF*)	\$22.00
San Marzano Tomatoes sauce, Mozzarella, Freshly assorted seasonal vegetables	
Porcini Mushroom (GF*, V*, DF*)	\$24.00
Mozzarella, Red Onion, Black pepper and Porcini & Porcinelli Mushrooms	
Roast Pumpkin and Chorizo (GF*)	\$24.00
San Marzano Tomatoes sauce, Mozzarella, Chorizo, Pumpkin, Chili & Rocket	
Margarita (GF*, V*)	\$20.00
San Marzano Tomatoes sauce, Mozzarella and Fresh Basil	
Buffalo (GF*, V*)	\$24.00
San Marzano, Tomatoes sauce, Mozzarella di Buffalo cheese, Extra Virgin Oil and Fresh Basil	
Potato & Rosemary (GF*)	\$24.00
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 \$4.00

Cibo

Tapas Platter (serves 2)	\$65.00
San Daniel Prociutto and a selection of Cured Meats served with Hommus dip, Olives, Cheese, Smoked Salmon, Kuro prawns, Arancini balls, Beef Croquettes, Chorizo sausages, Bocconcini cheese, and fresh bread. <i>**Sorry NO substitutions or changes**</i>	
Salumi Board – selection of cured meats (GF*)	\$28.00
served with ciabatta bread	
Dip Platter & Olives (GF*)	\$24.00
A selection of three gourmet dips served with bread and Estate grown mixed olives	
Trio Cheese Platter (GF*)	\$28.00
A chef selection of 3 Cheeses	
Arancini Balls	\$24.00
Porcini Truffle Mushroom Arancini served on a bed of vegetable puree with truffle aioli and snow pea tendrils	
Kuro Prawns	\$25.00
Prawns coated in bamboo charcoal infused panko crumb, Served with smokey chipotle mayo	
Fisherman's Basket	\$26.00
Crumbed Squid Rings, Salt & Pepper Squid, Tempura Prawns, Beer Battered Whiting, Hoki Fillet, Scallop served with Chips, Tartare Sauce and Lemon Wedge	
Gnocchi (GF*, V*)	\$24.00
Potato Gnocchi served with homemade bolognese sauce, ciabatta bread and parmesan cheese.	
Penne (GF*, V*)	\$24.00
Penne pasta served with homemade tomato sauce and ciabatta bread and parmesan cheese.	
Kransky Sausages	\$24.00
Grilled Kransky Sausages served with Dijon mustard and Sweet potato chips	
Wagyu Beef Burger (GF*)	\$24.00
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	
Vegan Burger (GF*)	\$24.00
Plant based patties. Vegan Cheese, Spanish Red onions, Sliced tomatoes, Gherkins, Cos Lettuce and Vegan Aioli & Vegan BBQ sauce served with Chips or Salad	
Bruschetta w Prosciutto (GF*)	\$9.00
Marinated bruschetta mix on a toasted Ciabatta topped with Prociutto, Parmesan Cheese and Sweet Balsamic Vinegar	
Beer Battered Chips	\$9.00
Served with aioli	

*D'Angelo Estate Vineyard has a Tapas style menu.
The menu is designed to be shared and plates will arrive at the table progressively.
Please order all food and drinks at the bar and please remember your table number
Please note: We do not split bills*

Salads

5 Spice Chicken Salad (DF, GF*)	\$20.00
Marinated 5 Spice Chicken served with Mesclun salad and Asian dressing.	
Beetroot and Rocket Salad (V*, DF*, GF)	\$14.00
Rocket, Beetroot, Pumpkin Seeds, Cherry Tomatoes and Feta and Parmesan Cheese. <i>Vegan/Dairy Free option – with Tofu</i>	

Desserts

nutella Pizza (GF*)	\$15.00
Nutella topped with Strawberries, Marshmallows and Raspberry coulis	
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	
Vegan Fudge Brownie Bar (DF/V)	\$13.00
Chocolate Brownie combines zucchini and walnuts, topped with chocolate ganache	
Vanilla Bean Ice Cream (DF/V)	\$5.00

Coffee / Tea

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

PLEASE ORDER FOOD AND BEVERAGES AT THE BAR AND PLEASE REMEMBER YOUR TABLE NUMBER

D'Angelo Sparklings

	<u>Glass</u>	<u>Bottle</u>
NV Sparkling Blanc de Noir Officer, Vic	\$12.00	\$35.00
Sparkling Noir de Noir (Sparkling Red) Officer, Vic	\$8.00	\$25.00
Pink Lady Sparkling (Sweet) Officer, Vic	\$12.00	\$35.00

D'Angelo Whites

	<u>Glass</u>	<u>Bottle</u>
Moscato Frizzante (Sweet) Langhorne Creek, S.A	\$12.00	\$32.00
Pinot Grigio Officer, Vic	\$13.00	\$34.00
Sauvignon Blanc Officer, Vic	\$13.00	\$34.00
Lady Chardonnay Officer, Vic	\$14.00	\$38.00

Non-Alcoholic Drink

Coke, Coke Zero, Solo and Lemonade	\$3.00
Orange and Apple Juice	\$4.50
Lemon Lime & Bitters	\$6.00
Coffee / Tea	\$4.00
Espresso, Cappuccino, Latte, Flat White, Long Black Almond milk or Soy milk Available	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>
Madame Rose' Officer, Vic	\$10.00	\$30.00
Fugiasco Pinot Noir Yarra Valley, Vic	\$10.00	\$28.00
DNA Pinot Noir Y/V & Officer, Vic	\$14.00	\$45.00
IL Berardino Reserve Pinot Noir Officer, Vic	\$12.00	\$36.00
Sangiovese Heathcote, Vic	\$12.00	\$36.00
Angel's Cabernet Sauvignon Yarra Valley, Vic	\$ 12.00	\$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 Langhorne Creek, S.A	\$20.00	\$98.00

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
Peroni Doppio Malto Grand Riserva 500ml	\$14.00
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
See Bar Staff for selection and prices

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



****Please remember your TABLE NUMBER when ordering cocktails****

Please note: We do not serve shots