



MENU



Pizza's

Garlic Focaccia Pizza (GF*, V* DF*)	\$18.00
Extra virgin olive oil, garlic, rosemary & sea salt	
Margarita (GF*, V*)	\$24.00
San Marzano Tomato sauce, Mozzarella Cheese and Fresh Basil	
San Daniel Pizza (GF*)	\$32.00
San Marzano Tomato sauce, Mozzarella di Buffalo, San Daniel Prosciutto & fresh rocket	
Chicken (GF*)	\$28.00
San Marzano Tomato sauce, Mozzarella, Chicken fillet, Red Onion, Mushrooms, Capsicum and Thyme	
The Godfather (GF*)	\$28.00
San Marzano Tomato sauce, Mozzarella, Hot Salami, Chili, Olives, Red Capsicum & Rocket	
Meat Lovers (GF*)	\$29.00
San Marzano Tomato sauce, Mozzarella, Bacon, Pork Sausages, Mortadella Salami, Red Onion, Mushrooms & Barbeque Sauce	
Mediterranean Vegetarian (GF*, V*, DF*)	\$30.00
San Marzano Tomato sauce, Mozzarella, Seasonal home-made roasted vegetables	
Hawaiian (GF*, V*)	\$26.00
San Marzano, Tomato sauce, shredded ham, mozzarella cheese and pineapple pieces	
Potato & Rosemary (GF*)	\$27.00
Garlic infused oil, Sliced Potatoes, Béchamel sauce, Bacon, Rosemary and Parmesan Cheese	
Pepperoni Pizza (GF*)	\$27.00
San Marzano Tomato sauce, Mozzarella, Hot Pepperoni Salami, olives and oregano	

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

Sorry no half, half Pizzas OR substitutes, thankyou

No Split bills, thankyou

Piatti Misti

Mixed Olives (V*, GF*)	\$9.00
Polenta Chips (6) (V*, GF*)	\$15.00
Served with Truffle Aioli/Oil	
Arancini Balls (6)	\$28.00
Porcini Truffle Mushroom Arancini served on a bed of hommus with truffle oil and snow pea tendrils	
Chicken Parmigiana	\$30.00
Chicken Parma with Napoli sauce, ham, topped with mozzarella and parmesan cheese served with chips and salad	
Gnocchi (GF*, V*)	\$30.00
Potato Gnocchi served with our special slow cooked homemade beef bolognese sauce. Sourdough bread and parmesan cheese on side (Vegetarian option, served with Napoli sauce)	
Ricotta & Spinach Ravioli	\$32.00
Ravioli served with our special slow cooked homemade beef bolognese sauce. Sourdough bread and parmesan cheese on side (Vegetarian option, served with Napoli sauce)	
Tagliatelle	\$30.00
Tagliatelle served with our special slow cooked homemade bolognese sauce. Sourdough bread and parmesan cheese on side (Vegetarian option, served with Napoli sauce)	
Rocket Salad (V*, DF*, GF*)	\$15.00
Rocket, Cherry Tomatoes shaved Parmesan Cheese, dressed with olive oil and balsamic vinegar <i>Vegan/Dairy Free option</i> – with Tofu	
Mesclun Feta Salad (V*, GF*)	\$15.00
Mesclun salad served with Feta Cheese, Cherry Tomatoes, red onions, dressed with olive oil and balsamic vinegar	

<i>Kids Menu</i>	
Chips Bowl w Tomato sauce	\$12.00
Chicken Nuggets	\$18.00
With a side of chips	
Margarita Pizza	\$20.00
Tomato sauce and mozzarella cheese	

Dolci

Lemon Tart	\$14.00
A baked shortbread shell filled with our famous zesty lemon curd	
Crème Brulee (GF)	\$14.00
Rich custard base topped w crisp hard caramelized layer	
Chocolate Mousse	\$14.00
Chocolate Mousse made from Lindt Milk chocolate	
Sticky Date Pudding	\$14.00
Our classically moist sticky date pudding rich with finely chopped dates, finished with a sweet glazing	
Vegan Peanut Butter Chocolate Slice (GF/V)	\$14.00
A decadent vegan slice with smooth peanut butter filling, sandwiched between a brownie base and dairy free dark chocolate top	
Toblerone Cheesecake (GF)	\$14.00
Baked milk chocolate cheesecake flavored with honey and almonds	
Vanilla Extra Bean Ice Cream	\$8.00

Coffee / Tea

Coffee	\$5.00
Espresso, Cappuccino, Latte, Flat White, Long Black	
Almond milk or Soy milk Available	0.80
Affogato	\$9.00
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 Glass Bottle

Sparkling Blanc de Noir NV Officer, Vic	\$15.00	\$39.00
Pink Lady Sparkling (Sweet) Officer, Vic	\$12.00	\$32.00
Prosecco Princess (Sweet) Officer, Vic	\$14.00	\$38.00

D'Angelo Whites Glass Bottle

Madame Rose' Officer, Vic	\$12.00	\$32.00
Pinot Grigio Officer, Vic	\$14.00	\$38.00
Sauvignon Blanc Officer, Vic	\$14.00	\$38.00
Lady Chardonnay Officer, Vic	\$15.00	\$45.00
Two Rows Viognier Officer, Vic	\$18.00	\$60.00

Non-Alcoholic Drink

Coke, Coke Zero, Solo and Lemonade	\$4.50
Sparkling Water Lurisia 750ml	\$9.50
Orange and Apple Juice	\$4.50
Bitters Lime and Lemon	\$8.00
Coffee / Tea	\$5.00
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 Alcoholic option – served w shot of Frangelico	\$9.00 \$15.00
Mocktails Mojito, Sour Lemon Drop, or Tropicana	\$14.00

D'Angelo Reds

Fugiasco Pinot Noir Officer, Vic	\$13.00	\$35.00
IL Berardino Reserve Pinot Noir Officer, Vic	\$14.00	\$36.00
Arresting Pinot Noir (Flagship Pinot) Officer, Vic	\$18.00	\$75.00
Sangiovese Heathcote, Vic	\$14.00	\$38.00
Angel's Cabernet Sauvignon Yarra Valley, Vic	\$ 14.00	\$38.00
GTR Cabernet Sauvignon Langhorne Creek, S.A	\$ 13.00	\$35.00
Sab's Shiraz Langhorne Creek, S.A	\$ 13.00	\$35.00
Officer Ben Shiraz Officer, Vic	\$16.00	\$52.00
IL Padrone Shiraz Heathcote, Vic	\$13.00	\$35.00
IL Don Part II 2014 Shiraz/Cabernet Premium Red 30 months Barrel aged Langhorne Creek, S.A	\$20.00	\$80.00



captures the essence of life

Beers

James Boags (Light)	\$9.00
Great Northern (Zero Alcohol)	\$8.00
Great Northern (Mid strength)	\$9.00
Carlton Draught	\$10.00
Carlton Dry	\$10.00
VB	\$9.00
Corona (Imported)	\$10.00
James Squire 150 Lashes (Pale Ale)	\$10.00
Moretti (Imported)	\$13.00
Peroni Red (Imported)	\$12.00
Menabrae Pale Lager (Imported)	\$13.00

D'Angelo Cider's

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

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	\$20.00
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Port & Liqueur

Western Port Pinot	\$6.00 / Glass Only
Western Port Liqueur	\$6.00 / Glass \$30.00 / Bottle 500ml