

MENU

Gourmet Pizzas

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, 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*)	\$24.00
San Marzano Tomatoes sauce, Mozzarella, Bacon, Spicy Jalapeno Pork Sausages, Chorizo, Salami, Red Onion, Mushrooms & Barbeque Sauce	
Vegetarian (GF*, V*, DF*)	\$20.00
San Marzano Tomatoes sauce, Mozzarella, Freshly assorted seasonal vegetables	
Roast Pumpkin and Chorizo (GF*)	\$24.00
San Marzano Tomatoes sauce, Mozzarella, Chorizo Sausage, 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

STRICTLY NO ½ AND ¾ PIZZAS

GF – Gluten Free DF – Dairy Free V – Vegan *options available
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

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 drink at the bar and remember you table number

Please note: We do not spilt bills

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, Croquettes, Chorizo sausages, Bocconcini cheese, and fresh bread. <i>**Sorry NO substitutions or changes**</i>	
Seasonal Dips & Olives (GF*)	\$24.00
A selection of gourmet dips served with bread and olives	
Trio Cheese Platter (GF*)	\$26.00
Tarago Shadow of Blue, Tarago Brie and Provolone Picante	
Arancini Balls	\$24.00
Porcini Truffle Mushroom Arancini served on a bed of vegetable puree with truffle aioli and snow pea tendrils	
Beef Croquettes	\$22.00
Pulled beef croquette served with tomato relish	
Kuro Prawns	\$22.00
Prawns coated in bamboo charcoal infused panko crumb, Served with wasabi mayo	
Fisherman's Basket	\$25.00
Crumbed Squid Rings, Salt & Pepper Squid, Tempura Prawns, Beer Battered Whiting, Hoki Fillet 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.	
Lamb Cutlets (GF)	\$38.00
Grilled Lamb Culets served with roasted vegetables	
Wagyu Burger	\$24.00
Wagyu Beef Burger with Cheese, Spanish Red onions, Sliced tomatoes, Gherkins, Smoked Bacon, Cos Lettuce and Spicy Chipotle Aioli served with Beer Battered Chips	
Bruschetta w Prosciutto (GF*)	\$8.00
Cherry Tomatoes, Basil and Red Onion on a piece of toasted Ciabatta topped with Prociutto, Parmesan Cheese and Sweet Balsamic Vinegar	
Beer Battered Chips	\$9.00
Served with aioli	

Salads

Smoked Salmon and Avocado Salad (DF, GF*)	\$28.00
Smoked Salmon served on toasted ciabatta bread with Avocado, Sliced Cucumber, baby cos lettuce, sprinkle of toasted seeds and topped with EVO oil and snow pea tendrils	
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</i> – with Tofu (No Feta and Parmesan)	

Desserts

nutella Pizza*	\$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 (GF)	\$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	

Coffee

Coffee	\$4.00
Espresso, Cappuccino, Latte, Flat White, Long Black	
Affogato	\$7.00
Vanilla Bean Ice Cream w shot of espresso coffee	
Alcoholic option – served w shot of Frangelico	\$15.00

BEVERAGE

Please order food and beverages at the bar and please remember your table number

Sparkling Wines

	<u>Glass</u>	<u>Bottle</u>
NV Sparkling Blanc de Noir Officer, Vic	\$12.00	\$32.00
Pink Lady Sparkling (sweet) Officer, Vic	\$12.00	\$32.00

White Wines

	<u>Glass</u>	<u>Bottle</u>
Moscato Frizzante (sweet) Langhorne Creek, S.A	\$10.00	\$28.00
Pinot Grigio Officer, Vic	\$12.00	\$32.00
Sauvignon Blanc Officer, Vic	\$13.00	\$34.00
Lady Chardonnay Officer, Vic	\$14.00	\$38.00
Reserve Chardonnay 2010 Officer, Vic		\$60.00

Non-Alcoholic Drink

	<u>Each</u>
Coke, Coke Zero and Schweppes Lemonade	\$3.00
Juice – Orange and Cloudy Apple	\$4.50
Lemon Lime & Bitters	\$6.00
Coffee Espresso, Cappuccino, Latte, Flat White, Long Black	\$4.00
Affogato Vanilla Bean Ice Cream w shot of espresso coffee	\$7.00
Alcoholic option – served w shot of Frangelico	\$15.00

Red Wines

	<u>Glass</u>	<u>Bottle</u>
Madame Rose' Officer, Vic	\$10.00	\$28.00
Fugiasco Pinot Noir Yarra Valley, Vic **Special**	\$10.00	\$25.00
DNA Pinot Noir Y/V & Officer, Vic	\$14.00	\$45.00
IL Berardino Reserve Pinot Noir Officer, Vic **Special**	\$12.00	\$35.00
Angel's Cabernet Sauvignon Yarra Valley, Vic	\$ 12.00	\$36.00
GTR Cabernet Sauvignon Langhorne Creek, S.A **Special**	\$ 10.00	\$25.00
Sab's Shiraz Langhorne Creek, S.A **Special**	\$ 10.00	\$25.00
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	\$24.00	\$98.00

Fortified Wine

	<u>Glass</u>	<u>Bottle</u>
Western Port Pinot 2005 (Port) Officer, Vic	\$6.00	\$22.00

Beers

	<u>Bottle</u>
James Boags (Light) VB	\$8.00
Corona (Imported)	\$9.00
James Squire 150 Lashes (Pale Ale)	\$9.00
Moretti (Imported)	\$9.00
Peroni Red (Imported)	\$9.00
Peroni Doppio Malto Grand Riserva 500ml	\$14.00
Great Northern (Mid strength)	\$8.00
Furphy (Ale)	\$9.00

Cider's

	<u>Bottle</u>
Apple D'Cider	\$8.00
Pear D'Cider	\$8.00

Basic Spirits

	<u>Each</u>
Vodka, Jack Daniels, Jim Beam, Johnnie Walker Red and more please ask bar staff, served with your choice of mixer	\$10.00
Four Pillars 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

	<u>Each</u>
Espresso Martini, Negroni, Cosmopolitan, Apple Knocker and Aperol Spritz	\$18.00
Please remember your <u>table number</u> when ordering cocktails	

Please note: We do not serve shots

