

Menu



LA CANTINA
KING VALLEY

'ALL MAIN MEALS SERVED WITH FRESH CIABATTA BREAD'

ANTIPASTO PLATTER \$30

A selection of cured meats, cheeses & marinated vegetables. (GF option available)

Why not try it with our 2022 Corsini's Sparkling Chardonnay.

POLENTA CHIPS \$12 (V)

Crispy Rosemary and Parmesan polenta chips served with creamy aioli.

Why not try it with our 2024 Chardonnay.

MEDITERRANEAN VEGETABLE STACK \$12/\$20 (GF&V)

Layers of roast vegetables, feta cheese, rocket and basil drizzled with a light Italian dressing. Served with a fresh garden salad. (Vg option on request)

NONNA'S LASAGNA \$15/\$25

Layers of fresh homemade egg pasta sprinkled with mozzarella and parmesan cheese and Bolognese sauce. Served with a fresh garden salad.

Why not try it with our 2023 Sangiovese

ARANCINI \$15/\$25 (V)

Cheesy parmesan risotto balls, crumbed and deep fried. Served with chilli sauce and a fresh garden salad.

Why not try it with our 2024 Pinot Grigio.

FALSOMAGRO(SICILIAN BEEF ROLL) \$25

A traditional beef roll stuffed with a mixture of pork mince, mortadella, olives and hard boiled eggs. Served cold, with a rich tomato sauce and fresh garden salad.

GNOCCHI WITH BOLOGNESE \$20

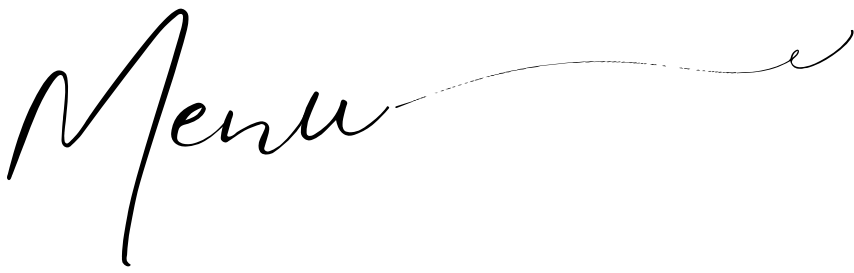
Fresh homemade gnocchi served with an authentic Bolognese sauce. (GF option on request)

Why not try it with our 2023 Barbera.

GNOCCHI WITH MEDITERRANEAN SAUCE \$20 (V&VG)

Fresh homemade gnocchi served with a zucchini, eggplant, carrot, mushroom and capsicum sauce. No garlic or onion. (GF option on request)

Why not try it with our 2022 Tempranillo.



FOR THE KIDDIES

Bowl of chips \$7

Spaghetti Bolognese \$12

Ice-cream \$6

Choice of strawberry, chocolate or caramel topping.

DESSERTS

TIRAMISU \$15

Contain alcohol (18+)

Layers of sponge finger biscuits dipped in coffee liqueur and spread with a mascarpone cheese mixture. Must be over 18 years of age to order, contains alcohol and raw eggs.

AFFOGATO \$16

Contains alcohol (18+)

A delicious traditional Italian dessert consisting of vanilla ice-cream served together with individual shot glasses of coffee and Frangelico. When ready to eat, pour coffee & liquor over ice-cream.

APPLE CAKE \$12

A dense and moist cake made with fresh apples and a touch of tangy lemon. Simple, rich, and full of classic Italian flavor.

CHOCOLATE TORTE \$15 (V VG & GF)

A rich, smooth, and satisfying dessert made with dark chocolate. Vegan, gluten-free, and dairy-free. Simple, delicious, and made for everyone to enjoy. May contain traces of peanuts, tree nuts, soy, dairy and gluten.

SANGIOVESE SORBET \$10 (V VG & GF)

Late harvest Sangiovese grapes have been specifically selected from our vineyard to produce a refreshing, fruity Sangiovese sorbet.

NONNO'S FORTIFIED & RAISIN ICE CREAM \$12

Contains alcohol (18+)

Creamy vanilla ice cream infused with raisins soaked in Nonno's fortified and blended with rich chocolate chips. A smooth, indulgent treat with a touch of tradition.