



menu



Red Feet

WINE #1

Chardonnay Brut Methode Traditionnelle

Crisp citrus of our sparkling Chardonnay cuts beautifully through the richness of whipped feta, while the roasted strawberries give a refreshing match that lifts every bite.

WINE #2

Whitlands Chardonnay

The creamy oak and stonefruit layers of Whitlands Chardonnay wrap seamlessly around the sweet-savoury depth of sticky plum duck and amplifying the dumplings' umami richness.

WINE #3

Sangiovese

Sangiovese's savoury tannins and bright cherry fruit bring balance to the decadent richness of chocolate torte. The contrast of freshness and depth makes for an indulgent, lingering finish.



LA CANTINA
KING VALLEY

WINE #1

Sangiovese Col Fondo

The bright berry characters and refreshing acidity of our 2024 Sangiovese Col Fondo pairs beautifully with a light raspberry and citrus almond friand with hints citrus zest and whole raspberries.

WINE #2

Albariño

The textural minerality and subtle stonefruit characters of our 2025 Albarino compliments our famous parmesan arancini wonderfully.

WINE #3

Nebbiolo

Our newly released 2024 Nebbiolo is paired with a beautifully rustic Mushroom and Thyme Tartlet. Nebbiolo and mushrooms are a match made in heaven - what more is there to say?!?