



Restaurant Menu

MtBera
ADELAIDE HILLS

TO SHARE

House Baked Mozzarella, Spinach & Fried Shallot Sourdough Caramelised Onion Butter	17
Cheese Platter	35
Cheeses & Charcuterie Selection of 3 Cheeses, Speciality Cured Meats, Pickles, Crackers and House Made Breads	65
Arepa Bites Mt Bera Fig Compote Prosciutto Viking Blue Cheese (3)	20 
Green Curry Vegetable Empanadas Cumin Raita Sauce (3) (individual additions per Empanada \$5)	19 
Chorizo & Wagyu Beef Empanadas Chimichurri (3) (individual additions per Empanada \$6.50)	22
Polenta Chips Chimichurri	12  
SMALLER PLATES	
Duck Patè Brulee Hot English Mustard Mascarpone Berry Gel, Honeycomb Beetroot Foam	20
Aji de Gallina Lemongrass Rice Chicken thigh, Aji de Gallina Sauce Dried Olives	21  
Rhubarb Cured Salmon Whipped Wasabi Ricotta Smoked Cucumber Orange Pomegranate	21  
Charcoal Sugar Loaf Cabbage Beetroot Hummus Wild Rice Puff, Furikake Bonito Aioli	19  
Passionfruit Kingfish Cevichè Roasted Sweet Potato Aji Panca	23  

LARGER PLATES

Lamb Pithivier Minted Pea & Brussel Sprout Puree, Orange Jus Roasted Brussel Sprouts	40
Beef Cheeks Swede Parsnip Puree Braised Onions, Black Garlic Jus Broccolini Chips	42 
Chicken Breast Harissa Sauce Pineapple Couscous Tajin Cheese Corn Ribs	38 
Swordfish Miso Pumpkin Puree Chilli Beans, Apple Teriyaki Glaze Nuoc Cham Caviar	42  
Dal Cauliflower Cauliflower Yoghurt Green Curry Sauce, Pickled Mushrooms Fresh Fennel	30  
Truffled Duck Breast Orange & Fennel Puree Roasted Beetroot, Red Wine Glaze Orange Cracker	45 

SIDE DISHES

Rainbow Carrots Cashew Paste Roasted Carrot Top Pesto Chilli Honey	14  
Smoked & Charred Broccolini Garlic Sesame Seeds	13  

DESSERTS

Affogato Frangelico Mini Fudge Cookie	18
Chocolate Tart Walnut Crumb Passionfruit Sorbet Charcoal Tuile	22 
Alfajores Orange Marmalade Caramel Chocolate, Pistachio Crumb Mint & Mixed Berry Sorbet	22 
Almond Chocolate Brownie Berry Compote Vanilla Ice Cream Shaved Orange	20 