



Restaurant Menu

Mondays & Tuesdays

TO SHARE

House Baked Spinach & Fried Shallot Sourdough Caramelised Onion Butter	17	
Cheese Platter	35	
Cheeses & Charcuterie	65	
Selection of 3 cheeses, speciality cured meats, pickles, crackers and house made breads		
Arepa Bites Mt Bera Fig Compote Prosciutto Viking Blue Cheese (3)	20	
Polenta Chips Chimichurri	12	

SMALLER PLATES

Duck Patè Bruleè Hot English Mustard Mascarpone Berry Gel, Honeycomb Beetroot Foam	20	
Green Curry Vegetable Empanadas Cumin Raita Sauce (3) <i>(individual additions per Empanada \$5)</i>	19	
Chorizo & Wagyu Beef Empanadas Chimichurri (3) <i>(individual additions per Empanada \$6.50)</i>	22	
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	

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	

MtBera
ADELAIDE HILLS