



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)	22	
Polenta Chips Chimichurri	14	

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 \$6)</i>	21	
Chorizo & Wagyu Beef Empanadas Chimichurri (3) <i>(individual additions per Empanada \$7)</i>	25	
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	25	

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	
Churro Basket Mixed Berry Compote, Salted Caramel & Vanilla Ice Cream	20	
Red Wine Poached Pear Puff Pastry, Chocolate, House Made Granola, Vanilla Ice Cream & Red Wine Glaze	22	

MtBera
ADELAIDE HILLS