

Restaurant Menu

MtBera
ADELAIDE HILLS

TO SHARE

House Baked Tomato & Rosemary Focaccia | Gumeracha EVOO & Dukkah

Local House Marinated Olives

Cheese Plate

Selection of 3 Local & Imported Cheeses | House Made Conserve,
Fresh Seasonal Fruit | Nigella Seed Lavosh

+ Gluten Free Crackers

Charcuterie Plate

A Selection of Specialty Cured Meats | House Made Pickles | Crostini

+ Gluten Free Crackers

Arepa Bites | Mt Bera Fig Compote | Prosciutto | Viking Blue Cheese (3)

Green Curry Vegetable Empanadas | Cumin Raita Sauce (3)
(individual additions per Empanada \$6)

Chorizo & Wagyu Beef Empanadas | Chimichurri (3)
(individual additions per Empanada \$7)

Polenta Chips | Chimichurri

SMALLER PLATES

Confit Duck Wontons | Shiitake Broth | Nori | Sesame (5)

Aji de Gallina | Lemongrass Rice | Chicken Thigh | Salsa,
Aji de Gallina Sauce | Dried Olives

Beetroot Cured Salmon | Whipped Wasabi Ricotta | Smoked Cucumber,
Orange | Pomegranate

Charcoal Sugar Loaf Cabbage | Beetroot Hummus | Wild Rice Puff,
Furikake | Bonito Aioli

Passionfruit Kingfish Cevichè | Roasted Sweet Potato | Aji Panca Paste

17 

8  

35

4 

35

4 

21 

21 

25

14  

18 

21  

21 

19 

25  

CHEF'S SELECTION

A Sharing Style Experience Curated by Our Chef
Designed to be enjoyed by the whole table

90pp

PLATES FOR TWO

Lyndoch Orchard Raised Duck | Pan Roasted Duck Breast | Confit Duck Leg | Beetroot,
Pear Puree | Charred Witlof | Duck Jus |
(Served with a side of Baby Potatoes & Broccolini)

85  

LARGER PLATES

South Australian Beef Cheek | Swede Parsnip Puree | Braised Onions | Roast Capsicum,
Black Garlic Jus | Kale Chips

49 

Pan Roasted Chicken Breast | Gochujang Tomato | Potato Puree,
Caramelised Onion | Beetroot Cracker

38 

Grilled Kingfish Wings | Mango Salsa | Soba Noodles | Garden Herbs | Nuoc Cham

36 

Dal Cauliflower | Cauliflower Yoghurt | Pickled Mushrooms | Fresh Fennel

33  

SIDE DISHES

Baby Potatoes | Duck Fat | Rosemary Salt

16 

Smoked & Charred Broccolini | Garlic | Sesame Seeds

16  

DESSERTS

Affogato | Frangelico | Mini Fudge Cookie

18

Chocolate Tart | Walnut Crumb | Passionfruit Sorbet | Charcoal Tuile

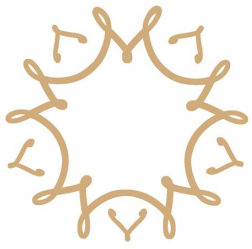
22 

Churro Basket | Mixed Berry Compote, Salted Caramel & Vanilla Ice Cream

20

Red Wine Poached Pear | Puff Pastry, Chocolate, House Made Granola, with
Vanilla Ice Cream & Red Wine Glaze

22



Menu

Kids Menu

Pasta - Napolitana on Tagliatelle \$15

Pizza Pockets - Pineapple, Ham & Cheese with Napolitana \$15

Dessert

Vanilla Ice Cream with Mixed Berry Compote \$5

Drinks

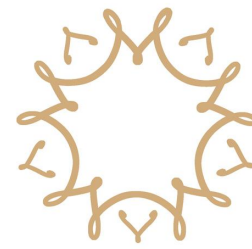
Besa Organic Juice \$6

Apple & Orange
Apple & Mango

Mischief Brewing \$6

Cola | Lemonade | Ginger Ale

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AVAILABLE 12PM – 3PM | Please discuss dietaries | 15% surcharge applies on public holidays
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