

Restaurant Menu

Mondays & Tuesdays

TO SHARE

House Baked Tomato & Rosemary Focaccia | Gumeracha EVOO & Dukkah

Local House Marinated Olives

Cheese Plate

Selection 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)

Polenta Chips | Chimichurri

SMALLER PLATES

Duck Patè Bruleè | Hot English Mustard | Mascarpone | Berry Gel,

Honeycomb | Beetroot Foam

Green Curry Vegetable Empanadas | Cumin Raita Sauce (3)

(individual additions per Empanada \$6)

Chorizo & Wagyu Beef Empanadas | Chimichurri (3)

(individual additions per Empanada \$7)

Aji de Gallina | Lemongrass Rice | Chicken thigh,

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

17



8

35

4



35

4



21



14



22



21



25

21



21



19



25



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

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,
Vanilla Ice Cream & Red Wine Glaze

22

MtBera
ADELAIDE HILLS

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



VEGETARIAN



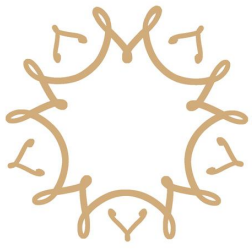
PLANT BASED



GLUTEN FREE



DAIRY FREE



Menu

Kids Menu

Pasta - Napolitana on Tagliatelle \$15

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

Dessert

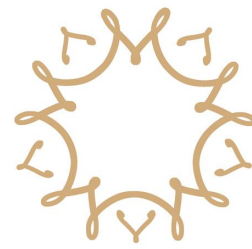
Vanilla Ice Cream with Mixed Berry Compote \$5

Drinks

Besa Organic Juice \$6
Apple & Orange
Apple & Mango

Mischief Brewing \$6
Cola | Lemonade | Ginger Ale

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