

Restaurant Menu

MtBera
ADELAIDE HILLS

TO SHARE

House Baked Za'atar Focaccia Bread | Fermented Leek Butter

Cheese Platter
Selection of 3 Cheeses, Pickles, Olives and Crackers

Cheese & Charcuterie
3 Cheeses, Speciality Cured Meats, Pickles, Crackers and House Made Bread

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

Duck Patè Brulee | Hot English Mustard | Mascarpone | Berry Gel,
Honeycomb | Beetroot Foam

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

55

65

21 

21 

25

14  

22 

21  

21 

19  

25  

LARGER PLATES

Lamb Pithivier | Minted Pea & Brussel Sprout Puree,
Orange Jus | Roasted Brussel Sprouts 42

Wagyu Beef Cheeks | Swede Parsnip Puree | Braised Onions | Roast Capsicum
Black Garlic Jus | Kale Chips 44 

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 | Pickled Mushrooms | Fresh Fennel 33  

Truffled Duck Breast | Orange & Fennel Puree | Roasted Beetroot,
Red Wine Glaze | Orange Cracker 45 

SIDE DISHES

Rainbow Carrots | Cashew Paste | Carrot Top Pesto | Chilli Honey 16  

Smoked & Charred Broccolini | Garlic | Sesame Seeds 17 

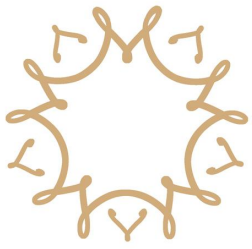
DESSERTS

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

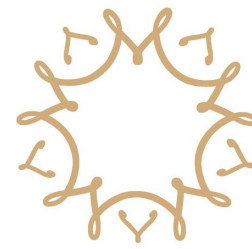
Vanilla Ice Cream with Mixed Berry Compote \$5

Drinks

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

Mischief Brewing \$6
Cola | Lemonade | Ginger Ale

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



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

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