

Restaurant Menu

MtBera
ADELAIDE HILLS

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)

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

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

LARGER PLATES

17  South Australian Beef Cheek | Swede Parsnip Puree | Braised Onions | Roast Capsicum, Black Garlic Jus | Kale Chips 49 

8   Pan Roasted Chicken Breast | Gochujang Tomato | Potato Puree, Caramelised Onion | Beetroot Cracker 38 

35 Grilled Kingfish Wings | Mango Salsa | Soba Noodles | Garden Herbs | Nuoc Cham 36 

4  Dal Cauliflower | Cauliflower Yoghurt | Pickled Mushrooms | Fresh Fennel 33  

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

4 

SIDE DISHES

21  Baby Potatoes | Duck Fat | Rosemary Salt 16 

21  Smoked & Charred Broccolini | Garlic | Sesame Seeds 16  

25

DESSERTS

14   Affogato | Frangelico | Mini Fudge Cookie 18

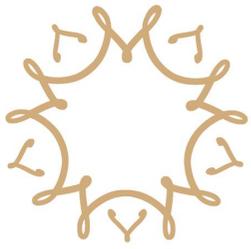
21   Chocolate Tart | Walnut Crumb | Passionfruit Sorbet | Charcoal Tuile 22

21  Churro Basket | Mixed Berry Compote, Salted Caramel & Vanilla Ice Cream 20 

21  Red Wine Poached Pear | Puff Pastry, Chocolate, House Made Granola, with Vanilla Ice Cream & Red Wine Glaze 22

19 

25  



Menu

Kids Menu

Pasta - Napolitana on Tagliatelle \$15

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

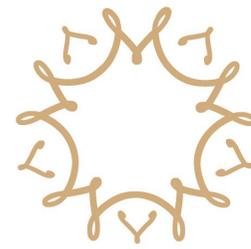
Dessert

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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