

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

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

8

35

4

35
4

21

21

25

14

22

21

21

19

25

LARGER PLATES

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

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

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

SIDE DISHES

Baby Potatoes | Duck Fat | Rosemary Salt 16

Smoked & Charred Broccolini | Garlic | Sesame Seeds 16

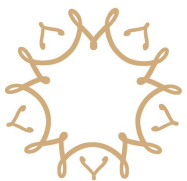
DESSERTS

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



Restaurant Menu

Mondays & Tuesdays

TO SHARE

House Baked Tomato & Rosemary Focaccia Bread Mt Bera EVOO & Dukkah	17	
Cheese Platter	55	
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)	21	
Polenta Chips Chimichurri	14	

SMALLER PLATES

Duck Patè Bruleè Hot English Mustard Mascarpone Berry Gel, Honeycomb Beetroot Foam	22	
Green Curry Vegetable Empanadas Cumin Raita Sauce (3) (individual additions per Empanada (\$6))	21	
Chorizo & Wagyu Beef Empanadas Chimichurri (3) 25 (individual additions per Empanada \$7)		
Aji de Gallina Lemongrass Rice Chicken thigh, Aji de Gallina Sauce Dried Olives	21	
Beetroot 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	

LARGER PLATES

Wagyu Beef Cheeks Swede Parsnip Puree Braised Onions Roast Capsicum Black Garlic Jus Kale Chips	49	
Chicken Breast Harissa Sauce Pineapple Couscous Tajin Cheese Corn Ribs	38	
Dal Cauliflower Cauliflower Yoghurt Pickled Mushrooms Fresh Fennel	33	

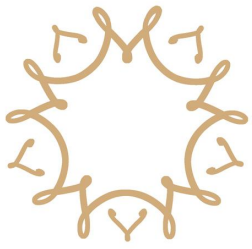
SIDE DISHES

Rainbow Carrots Cashew Paste Roasted 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, Vanilla Ice Cream & Red Wine Glaze	22	

MtBera
ADELAIDE HILLS



Menu

Kids Menu

Pasta - Napolitana on Tagliatelle \$15

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

Dessert

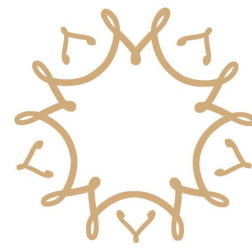
Vanilla Ice Cream with Mixed Berry Compote \$5

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