Restaurant Menu

MtBera
ADELAIDE HILLS

TO SHARE

House Baked Focaccia | Local EVOO | Dukkah 16

Local Olives | Estate Citrus | Native Pepperberry 8

Cheese Plate
A Selection of Local & Imported Cheeses | House Made Preserve, Nigella Seed Lavosh 38
\+ Gluten Free Crackers 4

Charcuterie Plate
Cured Meats by Massi Handcrafted | House Made Pickles | Crostini 38
\+ Gluten Free Crackers 4

Kangaroo & Chorizo Empanadas | Chimichurri (3) 24
(individual addition per Empanada $8)

SMALLER PLATES

Crispy Duck Wontons | Shiitake Consomme | Black Vinegar | Nori | Sesame (5) 20

Lamb Croquette | Pickled Shallot | Juniper Aioli (5) 22

Port Lincoln Bluefin Tuna Ceviche | Sweet Potato | Passionfruit Tigermilk, Aji Panca Paste 26

CHEF'S SELECTION

A Sharing Style Experience Curated by Our Chef 90pp
Designed to be enjoyed by the whole table

LARGER PLATES

South Australian Beef Cheek | Parsnip & Swede Puree | Braised Shallots | Roasted Capsicum, Black Garlic Jus | Kale Chips 50

Pan Roasted Chicken Breast | Gochujang Tomato | Potato Puree, Caramelised Pearl Onions | Charred Broccolini 38

Crispy Skin Tasmanian Salmon | Fried Polenta | Confit Fennel, Saffron Beurre Blanc | Smoked Herb Oil 48

Roasted Cauliflower | Dal | Spiced Coconut Yoghurt | Pickled Mushrooms, Fennel | Radish 34

SIDE DISHES

Baby Potatoes | Duck Fat | Rosemary Salt 16

Smoked & Charred Broccolini | Garlic | Sesame 16

DESSERTS

Churro Basket | Mixed Berry Compote | Salted Caramel & Vanilla Ice Cream 22

Dark Chocolate Tart | Walnut Crumb | Passionfruit Sorbet 22

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

VEGETARIAN PLANT BASED GLUTEN FREE DAIRY FREE