The Bar & Brasserie

Marinated Sicilian Olives
Warm Sicilian olives and char-grilled yellow and red capsicum, infused with fragrant lemon and thyme. (VG/DF/GF)

22

Smoked Salmon Pate
Tasmanian smoked salmon, finished with fresh chives, lemon and crème fraîche, served alongside crostini and salmon pearls.

28

Albondigas with Crispy Panchetta
House-made Albondigas featuring Hope Estate beef mince, cured meats, fresh herbs and Grana Padano. Served on a rich roasted capsicum and tomato purée, topped with crispy pancetta, grated Grana Padano and fresh herbs.

28

Chorizo Garbanzo
Fresh La Boquera chorizo with chickpeas, baby spinach and a hint of lemon. (DF)

28

Portuguese Prawns
Pan-seared king prawns in a fragrant garlic, chilli, tomato and white wine sauce, served with grilled sourdough for dipping. (DF)

28

Burrata with Heirloom Tomatoes
Creamy burrata served with heirloom tomatoes, garlic croutons, balsamic reduction and Hunter Valley extra virgin olive oil. (V)

28

Hope Beef Carpaccio
Delicate Hope Estate beef carpaccio finished with black garlic aioli, crispy fried capers, extra virgin olive oil, micro herbs and freshly grated Parmigiano Reggiano. (DF)

28

Lobster Rolls with Caviar
Western Australian slipper lobster delicately poached in butter and white wine, blended with aioli, chives, parsley and lemon zest, finished with premium caviar and presented on a toasted brioche bun.

32

Lamb Ribs
Succulent lamb ribs coated in aromatic harissa, complemented by pomegranate, citrus and velvety yoghurt.

32

Mushroom and Mozzarella Arancini
Golden mushroom and mozzarella arancini finished with grated Grana Padano and paired with rich black garlic aioli. (V)

28

MB4 Wagyu Eye Fillet 150gm / 250gm
Premium MB4 Wagyu eye fillet, expertly grilled and served with golden-fried kipfler potatoes, seasonal vegetables, and a slow-reduced red wine jus.

59 / 69

Asahi Battered Flathead
Crispy battered flathead fillets with chips and salad with tartar sauce and lemon.

52

Lamb Ragu Orecchiette
Slow-braised lamb in a rich tomato ragu, tossed with orecchiette pasta and finished with Grana Padano and fresh herbs.

45

Seafood Linguini
Linguini with prawns, market fish and squid, enveloped in a silky saffron cream sauce and finished with fresh baby spinach.

48

Ricotta Spinach Tortellini
Handcrafted ricotta and spinach tortellini finished in brown butter, with semi-dried tomatoes and fresh baby spinach. (V)

42

Butternut Squash Risotto
Slow-cooked butternut squash risotto complemented by roasted pine nuts, dill crème fraîche and a silky roasted pumpkin velouté. (V)

42

Casarecce Carbonara
Casarecce carbonara featuring crispy bacon, creamy egg and aged Parmesan for a rich and satisfying classic.

44

Bernti's Mountain Inn • 4 Mowamba Place Thredbo Village • Tel. (02) 6457-6332 • bookings@berntis.com.au

Menu valid July & August 2026 • 10% weekend and 15% public holiday surcharge • berntis.com.au

The Bar & Brasserie

Wines by the Glass

Tumbleweed Windwitch Riesling Gewurztraminer
$55 Bottle / $15 Glass

Tumbarumba Sauvignon Blanc
$55 Bottle / $15 Glass

White Deer Pingit Gris
$55 Bottle / $15 Glass

Fur Elise Rose
$55 Bottle / $15 Glass

Rose Thief Shiraz
$55 Bottle / $15 Glass

Y Series Chardonnay 2025
$55 Bottle / $15 Glass

Y Series Merlot 2022
$55 Bottle / $15 Glass

Haha Pinot Gris 2025
$60 Bottle / $16 Glass

Brokenwood Rosato 2024
$69 Bottle / $18 Glass

Alamos Malbec
$59 Bottle / $17 Glass

Cover Drive Jim Barry Cab Sav 2021
$59 Bottle / $17 Glass

Collector Rose Red Sangiovese 2021
$79 Bottle / $18 Glass

Sparkling & Moscato

Dunes & Greene Split Pick Moscato
$12

De Bortoli Prosecco
$15

White Wines

Haha Sauvignon Blanc 2025
$55

Y Series Chardonnay 2025
$55

Yalumba Eden Valley Chardonnay 2024
$55

Haha Pinot Gris 2025
$60

Wirra Wirra Hiding Champion Sauvignon Blanc 2025
$60

Heggies Riesling 2020
$79

Yealands Estate Gewurztraminer 2011
$109

Ata Rangi Pinot Gris 2018
$139

Yalumba The Virgilius 2017
$150

Rose

Brokenwood Rosato 2024
$69

The Bar & Brasserie

Red Wines

Tilia Malbec 2024
$45

Chianti 2022
$50

Y Series Merlot 2022
$55

Villa Campa del Marques Tempranillo
$59

Atrium Merlot 2018
$59

Smith & Hooper Merlot 2020
$59

Hay Shed Hill Cabernet Merlot 2018
$59

Haha Pinot Noir
$69

West Cape Howe Pinot Noir 2025
$80

Saint Clair Pinot Noir 2021
$95

Lark Hill Sangiovese 2018
$109

Majella Merlot 2017
$109

Bill Pinot Noir 2011
$109

Teusner Mourvedre 2017
$109

Joshua's Faulty
Cabernet Sauvignon 2017
$109

Lark Hill Scuro 2015
$135

Tim Smith Cabernet Sauvignon 2021
$139

Jim Barry McRae Wood Shiraz 2019
$149

Pimpernel Grenache Shiraz 2017
$169

Hay Shed Hill Block 2
Cabernet Sauvignon 2022
$179

PB Cabern0et Sauvignon
$199

Parham Geoff Merrill
Cabernet Sauvignon 2015
$210

Yalumba The Menzies
Cabernet Sauvignon
$219

The Dead Arm Shiraz 2017
$229

Ata Rangi Pinot Noir 2019
$239

Nautilus Pinot Noir 2015
$239

Collector Reserve Shiraz
$259

Yalumba The Steeple
Shiraz 2016
$299

Clo Cantenac Saint-Emilion
Merlot 2014
$349

Vieux Telegraphe
Chateauneuf-du-Pape 2017
$389

Mt Difficulty Bannockburn
Pinot Noir 2015
$399

Henley Shiraz 2005
$399

Howard Park Abercrombie
Shiraz 2013
$399

Yalumba The Octavius
Shiraz 2016
$399

Mount Pleasant Maurice O'Shea
Shiraz 2013
$699