

BAR LETTERA

*Welcome to our dining table,
where good times are had*

Anti Pastì

Rock oysters, lemon myrtle granita, half or full dozen (A)	7ea
Lettera signature bread, herb butter	16
House Smoked Kangaroo Island Olives	8
Olasagasti Anchovies, fresh ricotta, mandarin pressed EVOO (I)	14
Saison's Black Truffle Squid Ink Salami	16
Prosciutto di Parma, 16month aged	17
LPs Quality Meats' mortadella	15

To Start

Burrata, finocchio, fennel jam, almond	29
Blue Fin Tuna Carpaccio, truffled tonnato dressing (A)	33
Roast Beetroot salad, Taleggio custard, candied walnuts	28
"Prawn Toast" Cannoli, roast tomato vinegar (A)	9ea
Artichoke fritti, Calabrian chili aioli	7ea
Scamorza Arancini, roast garlic, basil	6ea

Pasta

Rigatoni, Margra Lamb ragu, pangrattato	37
Gnocchi, grilled musroom, whipped ricotta, shio kombu	34
Risotto al Salto, bay bug , stracciatella, house XO sauce (A)	39

Mains

Barramundi al forno, grilled tomato, salted lemon (A)	42
Pork Belly Pampanella, whipped polenta, roast grape	44
Grilled Eggplant melanzana, buffalo mozzarella, pine nuts	36

Steaks

Westholme F1 Wagyu Beef Striploin Bone InMBS4+ 400g	89
Riverine grass fed Rump Cap 250g	48

Lettera butter | Mustard | Pepper Sauce

Sides and Salads

Lettera Caesar Salad, crisp proscuito, anchovies (I)	28
Baby Broccoli, pickled onion, pepita	16
Shoe string fries, oregano salt	16
Salad of soft leaves, pickled onions	15

Set Menu Options

Can't decide? Our range of Feed Me menus showcase
Bar Lettera's signatures, sharing style for whole the table

Seafoods are marked as Australian (A) Imported (I) Mixed (M)

Whist we endeavour to accommodate all dietary requirements, because of the nature of our kitchens we cannot ensure all dishes will be free from allergen traces.
Please note we accept eftpos payments only. All Sunday and public holidays incur 15% surcharge.