

BAR LETTERA

presents
A Tour of the Adriatic

Welcome

Prosecco cloudy extra dry - Veneto
Rock Oysters - lemon myrtle

Chicchetti

Gradizzolo Vino Bianco "Bersot" - Pignoletto - Bologna, Emilia Romagna
Stemmed Spanner Crab, Brioche crostini
Salad of Spring vegetables, goats curd and fresh herbs
Scamorza Arancini, roast garlic, basil

Primi

2022 Fiorano Donna Orgilla Offida DOCG - Pecorino - Cossignano, Marche,
Grilled Black Tiger Prawns, Aleppo pepper, shellfish oil

Pasta

2021 De Fermo "Prologo" DOC - Montepulciano - Loreto Aprutino, Abruzzo
Rigatoni, Margra Lamb ragu, pangrattato

Secondi

2022 Plantamura Gioia Del Colle DOC - Primitivo - Murgia, Puglia
Westholme Wagyu Sirloin, pickled peppers, arugula

Dolci

2022 Corrado Tonelli Visner di Pergola
Wild Cherry infused Montepulciano - Pergola, Abruzzo
Chocolate, hazelnut, sour cherry

All Australian sourced seafood

Whilst 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.