

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	17
House Smoked Kangaroo Island Olives	9
Olasagasti Anchovies, fresh ricotta, mandarin pressed EVOO (I)	15
Saison's Black Truffle Squid Ink Salami	16
Prosciutto di Parma, 16 month aged	18
LPs Quality Meats' mortadella	15

To Start

Burrata, finocchio, fennel jam, almond	31
Blue Fin Tuna Carpaccio, truffled tonnato dressing (A)	34
Roast Beetroot salad, Taleggio custard, candied walnuts	29
"Prawn Toast" Cannoli, roast tomato vinegar (A)	11ea
Artichoke fritti, Calabrian chili aioli	7ea
Scamorza Arancini, roast garlic, basil	7ea

Pasta

Rigatoni, Margra Lamb ragu, pangrattato	38
Gnocchi, grilled mushroom, whipped ricotta, shio kombu	35
Risotto al Salto, bay bug, stracciatella, house XO sauce (A)	39

Mains

Barramundi al forno, grilled tomato, salted lemon (A)	44
Pork Belly Pampanella, whipped polenta, roast grape	47
Grilled Eggplant melanzana, buffalo mozzarella, pine nuts	39

Steaks

Westholme F1 Wagyu Beef Striploin Bone In MBS4+ 400g	94
Riverine grass fed Rump Cap 250g	49

Lettera butter | Mustard | Pepper Sauce

Sides and Salads

Caesar Salad, smoked chicken, crispy prosciutto, anchovies (I)	29
Baby Broccoli, pickled onion, pepita	16
Shoe string fries, oregano salt	17
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)

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.