

BAR LETTERA

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

Anti Pasti	Rock oysters, lemon myrtle granita, half or full dozen (A)	8ea
	Lettera signature bread, herb butter	17
	House Smoked Guindilla 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	32
	Crudo of salmon & kingfish, finger lime, white soy	34
	Salad of Spring vegetables, asparagus, whipped goats curd	29
	"Prawn Toast" Cannoli, roast tomato vinegar (M)	11ea
	Artichoke fritti, Calabrian chili aioli	7ea
	Scamorza Arancini, roast garlic, basil	7ea
Pasta	Rigatoni, Margra Lamb ragu, pangrattato	38
	Spinach & Ricotta Ravioli, charred corn, pine nuts, saffron butter	36
	Risotto al Salto, Yamba king prawn, stracciatella, house XO (A)	40
Mains	Barramundi al forno, grilled tomato, salted lemon (A)	44
	Black Berkshire Pork cutlet, desert lime, violet mustard 350g	49
	Grilled Eggplant melanzana, buffalo mozzarella, pine nuts	39
Steaks	Westholme F1 Wagyu Beef Striploin Bone In MBS4+ 400g	96
	Riverine grass fed Rump Cap 250g	49
	Lettera butter Mustard Pepper Sauce	5
Sides & Salads	Caesar Salad, smoked chicken, crispy prosciutto, anchovies (I)	29
	Steamed green beans, pickled onion, hazelnut dukkah	16
	Shoestring 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.