

All Day Menu

Spring 2024

To Start

Rock oysters, lemon myrtle granita, half or full dozen	7ea
Lettera signature bread, herb butter	16
Olasagasti anchovies, bocarones	12
Artichoke and Eggplant, sweet onion	16
Piel de Sapo melon, olive gel	16
Saison's pork and pepperberry salami	16
Prosciutto di Parma, 16month aged	16
Girolamo wagyu bresaola	16
Burrata, Castelfranco, pistachio, chilli jam	29
Cobia & bluefin tuna crudo, finger lime, white soy	32
Angus beef carne cruda, cured yolk, puffed tendon	29
Spring vegetables salad, creamed tofu	25
Bay Bug fritto misto, house XO sauce	36
Grilled Black Tiger Prawns, Aleppo pepper, shellfish oil	45

Pasta

Rigatoni, Wollemi duck ragu, Davidson plum gin	37
Conchiglie, asparagus, buttermilk, fried caper	32
Risotto al Salto, Blue Swimmer Crab, white asparagus	35

Mains

Poached Hapuka, Vongole, broad beans	45
Riverine Black Angus Rump Cap MBS2+ 250g	48
CopperTree Farms' grass fed dry aged Rib Eye MBS4+ 600g	135
Margra Lamb Rump, Farro, Chermoula	46
Pork Cotoletta alla milanese, mustard 400g	45
Eggplant Cotoletta parmigiana, buffalo mozzarella	38

Sauces

Lettera butter | Mustard | Pepper Sauce | Pale Ale Jus

Sides and Salads

Smoked Chicken salad, rocket, mustard dressing	21
Fried Mac n Cheese	26
Steamed Broccolini, pickled onions, pumpkin seed	15
Pan Roasted Brussels sprouts, speck, date	18
Crispy chips, oregano salt	16
Leaf salad, classic dressing	15

prices inc GST

Breakfast

Main Plates

Granola and Coconut Chia Bowl (vg, gf)	18
seasonal fruits	
Avocado Deluxe (v, dfo, gfo)	19
blistered cherry tomatoes, salted lemon, toasted hemp seeds	
Organic Eggs Benedict (vo, gfo)	24
choice of double smoked bacon or smoked salmon	
spinach, sourdough	
Bacon, Eggs & Hash (df, gfo)	24
choice of poached or fried eggs,	
double smoked bacon and hashbrown, sourdough	
Mushroom & Tomato Frittata (v, gf)	19
ricotta salata, radicchio salad	
Big Brekky Roll (dfo, gfo)	21
bacon, fried egg, hashbrown, onion relish on perugini	
Halloumi roll (v, gfo)	19
bacon, fried egg, hashbrown, onion relish on perugini	
Crumbed eggplant Panino (v, dfo)	19
sugo, buffalo mozzarella	
Smoked Chicken Panino (dfo)	21
Swiss cheese, avocado, rocket	
Burrata, Prosciutto Panino	19
burrata, prosciutto, soft leaves	
Pastries and treats	
Croissant	8.5
Almond Croissant	10
Pain Au Chocolate	8.5
Macadamia and white chocolate cookies	8
Brown butter dark chocolate cookies	8
Sides	
smashed avocado	6
roast tomato	5
hash brown	6
crispy fried bacon	9
smoked salmon	9
two eggs poached, fried	9
grilled Simon's organic halloumi	7

Drinks

Coffee & Tea

Flat White Latte Cappuccino Long Black Piccolo	5
Mocha Chai Latte Iced Latte Iced Long Black	6
Earl Grey Green Tea English Breakfast Jasmin	6
Chamomile Lemon ginger Peppermint Darjeeling	
choice of full cream, almond, soy or skim milk	
alternate milks and extra shot	0.5

Fresh Daily Juices

Orange Juice Watermelon & mint Green Power	9
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Soft Drinks

Santa Vittoria Mineral Water Sparkling or Still	11
Aranciata Chinotto Limonata Aranc Rossa	6
Coca-Cola Coke- Zero Sprite	5

Alcoholic

available after 10am

Brunch Cocktails

Aperol Spritz	19
Bloody Mary	19
Mandy's Margarita	24
Mimosa	19
Espresso Martini	24

Wines By the Glass

NV Il Follo Prosecco - Veneto - IT	16
2022 Punica Samas Isola dei Nuraghi - Vermentino, IT	18
2021 Saint Max Cotes de Provence Rosé, FR	16
2023 Mac Forbes Yarra Valley Pinot Noir, VIC	16

Beers

Heaps Normal Quiet XPA 0.5% - NSW	10
Stone & Wood Pacific Ale 4.4% - NSW	13
Peroni Red Lager 4.7% - Italy	12
Young Henrys Ginger Beer 4% - NSW	12

Or ask to see our full drinks menu

Cocktails

Apri! White rum, Pomelo vermouth, Apricot glaze, bitter amaro, fresh grapefruit juice apricot brandy and sparkling wine.	21
Hey Man Spritz Hayman sloe gin, Aperol, aranciata rossa, soda water, rosemary	21
Elderflower Negroni A floral negroni variation, Tanqueray, St. Germain, Campari and bitter	22
Mandy’s Margarita Chili infused tequila, Aperol, fresh lime juice, pressed mandarin, pink salt	24
Godfather Fashioned An old fashioned reworked on almond, Bourbon, Amaretto and bitter	22
Cocktail Special Ask Us For Today’s Sip: Crafted to Perfection by Our Talented Bartender!	22

Classic cocktails are available on request

Gin & Tonic

Mediterranean botanical Moore’s roots and leaves gin, Fever-Tree mediterranean tonic, rosemary, peppers	19
Citrus deus Four pillars rare gin, Fever-Tree Sicilian lemon tonic, grapefruit, raspberry	20
Spring dance Hendrick’s, Fever-Tree elderflower tonic, cucumber, lime	21

Non Alcoholic Cocktails

Free Amaretti! Inspired by Amaretto Sour, Lyre’s amaretti, fresh lemon juice, bitter	15
Espresso Pronto Inspired by Espresso Martini, Lyre’s Coffee and white cane, espresso, vanilla	15
Lombardia Rossa Inspired by Lombardian long drink, Lyre’s white cane and amaretti fresh lime juice, cranberry juice	15
Orange Spritz Inspired by Aperol Spritz, Lyre’s Italian spritz, tonic water, soda water	15
Ginger Marg Inspired by Margarita, Ginger Beer, fresh lime and lemon juice, agave syrup	15

Aperitivi

	30ml
Akropolis Ouzo	10
Aperol Aperitivo	10
Autonomy Amber Bitter Aperitivo 25%	12
Autonomy Davo Plum Aperitivo Bitters	9
Campari Aperitivo	10
Cocchi Americano Bianco Vermouth	11
Cocchi Americano Rosa Vermouth	11
Maideni White Dry Vermouth	10
Maideni Red Sweet Vermouth	10
Pernot Absinthe	10
Pernot French Aperitif	10
Poor Toms Imbroglia Amaro	10
Punt e Mes Aperitivo Carpano	10
Unico Pomelo Vermouth	10
78 Degrees Vermouth Dry	11
Lilet	11
Suze	11
Antica Formula Carpano	10

Beers

Heaps Normal Quiet XPA 0.5% - NSW	9
Peroni Nastro Azzurro Lager 3.5% - Italy	11
Balter Capitan Sensible Mid 3.5% - QLD	9
Stone & Wood Pacific Ale 4.4% - NSW	12
Birra Moretti Pale Lager 4.6% - Italy	11
Peroni Red Lager 4.7% - Italy	11
Young Henrys Newtowner Pale Ale 4.8% - NSW	11
Balter XPA 5% - QLD	12
Young Henrys Ginger Beer 4% - NSW	11
Young Henrys Cloudy Apple Cider 4.6%	11

Soft drinks

Santa Vittoria Mineral Water Sparkling or Still	1/2 L	5.50
	1 L	11
Santa Vittoria Aranciata, Chinotto, Limonata, Aranciata Rossa	200ml	6
Coca-Cola Regular, Zero, Sprite	200ml	5.5

Fresh Juices

Ask Our Staff About Our Freshly Squeezed Juice Options	9.5
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Wines By Glass

Sparkling	125ml
NV Il Follo Prosecco Extra Dry DOC – Glera – Veneto, IT	16
Aromas of crisp apple and pear. Ripe white peach and a touch of melon on the palate. Incredibly drinkable	
2018 Vouvray –Clos Saint Mathurin–Le Marigny, FR	24
Very fine, crisp medium-bodied with a lovely fine mousse, it drinks very well as an aperitif but can accompany a wide range of dishes	
NV Taittinger Brut Prestige – Chardonnay, Pinot, Meunier – Champagne, FR	29
Champagne from one of the most prestigious houses, need we say more!	

White By The Glass / Carafe	125ml / 250ml
2021 Barraco Biancammare – Grillo – Sicily, IT	22 / 44
Grillo, a native grape from Sicily, planted on a sand dune next to the ocean. Saline, lemon zest and a wonderful match to raw food.	
2022 Punica Samas Isola dei Nuraghi – Vermentino – Sardinia, IT	18 / 36
Vermentino from Sardinia named after the god of sun, Punica. The fruit is of citrus and apples, balanced and crisp.	
2022 Christophe Patrice AC Chablis – Chardonnay – Burgundy, FR	24 / 48
Minerality is the key here for this textbook expression of Chablis.	
2023 Corymbia Rocket’s Vineyard Chenin Blanc – Swan Valley, WA	16 / 32
Blossom, grapefruit, pears and beeswax. Chenin Blanc from a certified organic vineyard in the Swan Valley, Robert Mann is a trailblazer.	
2023 Commune of Buttons Basket Town Chardonnay – Adelaide Hills, SA	18 / 36
A pretty Chardonnay dominated by ample white pear and citrus characters	
2022 Gembrock Hills – Sauvignon Blanc – Yarra Valley, VIC	17 / 34
Juicy, complex and flavoursome, it tastes of barley, woodsmoke, herbs, steel and tropical fruit	

Rose & Macerated By The Glass / Carafe	125ml / 250ml
2021 Colleformica Formica Gialla Bianco–Malvasia, Trebbiano Lazio, IT	19 / 38
Apricots, orange blossom and Mediterranean herbs with gentle phenolic grip. Malvasia and Trebbiano with 7 days maceration from Lazio, Central Italy, and the home of Rome	

2021 Saint Max Cotes de Provence Rosé – Grenache, Cinsault – Provence, FR	16 / 32
Pale pink colour, intense citrusy grapefruit and peach notes and a delicate mid-palate. Ideal as an aperitif or with light seafood dishes or fresh prawns	

Red By The Glass / Carafe	125ml / 250ml
2023 Mac Forbes Yarra Valley Pinot Noir – Yarra Valley, VIC	16 / 32
Mac Forbes is synonymous with quality and this Pinot Noir from a blend of 8 sites is no exception. Youthful and brightly fruited with discreet crunchy tannins	
2022 Frederick Stevenson – Montepulciano – Eden Valley, SA	18 / 36
Blackberry, spiced plum compote, mulberries, blackberry leaf, alpine herbs and a touch of peppery saucisson	
2022 Occhipinti SP68 Rosso – Nero d’Avola, Frappato – Sicily, IT	22 / 44
From Sicily’s cult producer Arianna Occhipinti. SP68 shows plums and earthy notes from the Nero, raspberry and freshness from the Frappato. A medium bodied joyous wine	
2022 Syrahmi Demi – Shiraz – Heathcote, VIC	16 / 32
Cherries, graphite, black pepper. Heathcote Shiraz from chef turned sommelier turned wine maker, Adam Foster. Great drinking, Shiraz with a deft touch	
2020 La Ginestra Sant’ Ellero Chianti – Sangiovese – Tuscany, IT	20 / 40
Dusty, plums and violets and some lovely chalky tannins. Old school vibes and very food friendly	

Dessert Wines By The Glass

2022 Corrado Tonelli Visner di Pergola - Montepulciano - Marche, IT	75ml	13
Red wine and sour cherries. An aromatic and full bodied wine, sweet but finishing dry. Fruity with strong notes of cherry and almond		
2016 Cantine di Dolianova Moscato di Sardegna - Moscato - Sardinia, IT		13
Gold yellow colour with a floral bouquet and very aromatic, exotic fruit notes		

Sparkling

NV Il Follo Prosecco Extra Dry DOC - Glera - Veneto, IT	72
2022 Paltrinieri Radice Lambrusco – Sorbara – Emilia Romagna, IT	78
2018 Vouvray - Clos Saint Mathurin-Le Marigny, FR	95
2020 Santus Franciacorta Brut – Chardonnay, Pinot Nero – Lombardy, IT	125
NV Tattinger Brut Prestige – Chardonnay, Pinot, Meunier – Champagne, FR	170

White

Crisp | Saline | Racy

2022 Chalmers Vermentino – Heathcote, VIC	58
2023 Ravensworth Regional Riesling – Hilltops, NSW	65
2023 Commune of Buttons Basket Town Chardonnay – Adelaide Hills, SA	82
2023 Pooley Pinot Grigio – Coal River, TAS	85
2022 Eastern Peake Western Victoria Chardonnay – Coghills Creek, VIC	90
2021 Barraco Biancammare – Grillo – Sicily, IT	110
2022 Christophe Patrice AC Chablis - Chardonnay – Burgundy, FR	120
2021 Fabien Coche Bourgogne Blanc - Chardonnay – Burgundy, FR	195

Aromatic | Vibrant

2022 Corymbia Rocket’s Vineyard Chenin Blanc – Swan Valley, WA	75
2022 Clivi San Pietro – Friulano – Friuli, IT	65
2023 Orbis Fiano – McLaren Vale, SA	82

2022 Gembrook Hill Sauvignon Blanc – Yarra Valley, VIC	80
2022 Punica Samas Isola dei Nuraghi – Vermentino – Sardinia, IT	85
2022 Girlan Pinot Bianco – Alto Adige, IT	110
2021 Jean Luc Mader Muhlforst – Riesling – Alsace, FR	120

Complex | Opulent

2022 La Morella Il Monte – Cortese – Piedmont, IT	78
2021 Fattoria San Lorenzo Le Oche – Verdicchio – Marche, IT	80
2022 Daniele Piccinin Muni ‘Larion’ – Chardonnay, Durella – Veneto, IT	88
2021 Garden of Earthly Delights ‘Pip’s Chardonnay’ – Macedon, VIC	110
2022 Girolamo Russo Etna Bianco Nerina – Carricante – Sicily, IT	165

Orange & Macerated

2022 Brash Higgins ZBO – Zibbibo – McLaren Vale, SA	85
2021 Colleformica Formica Gialla Bianco – Malvasia, Trebbiano - Lazio, IT	98
2022 Cos Rami – Inzolia, Grecanico - Sicily, IT	118
NV Dario Princic Bianco – Chardonnay, Friulano blend – Friuli, IT	145

Rose & Rosato

2021 Saint Max Cotes de Provence Rosé – Grenache, Cinsault – Provence, FR	85
2022 Tom Shobbrook Cinsault Rosé – Barossa Valley, SA	98
2022 Cataldo Calabretta Cirò Rosato – Gaglioppo – Calabria, IT	118
2022 De Fermo ‘Le Cince’ Cerasuolo d’Abruzzo Rosato – Montepulciano	145

Red

Brigth | Fresh

2022 Mother Block Red – Sagrantino, Nero d’ Avola – Heathcote, VIC	50
2022 Muri Gries Grauvernatsch – Schiava Grigia – Alto Adige, IT	72
2021 Arnaud Lamber Les Terres Saumur Champigny – Cabernet Franc – Loire, F	98
2023 Ochota Barrels Price of Silence – Gamay – Adelaide Hills, SA	105
2022 Occhipinti SP68 Rosso – Nero d’Avola, Frappato – Sicily, IT	110
2023 Bill Downie Gippsland Pinot Noir – Gippsland, VIC	120
2021 Ar.Pe.Pe Rosso di Valtellina – Nebbiolo – Lombardy, IT	125
2021 Benjamin Leroux Savigny-les-Beaune – Pinot Noir – Burgundy, FR	260

Plush | Structured

2022 Ciu Ciu Piceno – Montepulciano, Sangiovese – Marche, IT	60
2023 Good Intentions Coonawarra Cabernet Sauvignon – Coonawarra, SA	70
2022 Sigurd Grenache – Barossa Valley, SA	78
2022 Foradori Teroldego – Teroldego – Trentino, IT	110
2021 La Calmette Trespotz – Malbec – Cahors, FR	120
2016 Pacina – Sangiovese, Canaiolo, Ciliegiolo – Tuscany, IT	140
2019 Fonterenza ‘Alberello’ Rosso di Montalcino – Sangiovese Grosso -Tuscany, IT	180
2021 Giovanni Montisci Barrosu Cannonau di Sardegna – Cannonau -Sardinia, IT	260

Earthy | Savoury

2022 Syrahmi Demi – Shiraz – Heathcote, VIC	72
2020 Plantamura Gioia del Colle – Primitivo – Puglia, IT	75
2023 Mac Forbes Yarra Valley Pinot Noir – Yarra Valley, VIC	80
2022 Frederick Stevenson Montepulciano – Eden Valley, SA	85
2022 Benjamin Taillandier Oh Ma Jolie Syrah – Shiraz – Languedoc, FR	82
2023 Onannon Pinot Noir – Mornington Peninsula, VIC	85
2021 Mauro Molino Leradici Barbera d’Asti – Barbera – Piedmont, IT	90
2020 La Ginestra Sant’ Ellero Chianti – Sangiovese – Tuscany, IT	100
2022 Olek Bondonio Dolcetto d’Alba – Dolcetto – Piedmont, IT	110
2023 Mayer Sangiovese – Yarra Valley, VIC	115
2021 Girolamo Russo A Rina Etna Rosso – Nerello Mascalese – Sicily, IT	120
2006 Chateau Maucamps Haut Medoc – Cabernet Sauvignon, Merlot Bordeaux, FR	150
2022 Josh Cooper Balgownie - Cabernet Sauvignon – Bendigo, VIC	175
2019 G.D Vajra Barolo Able – Nebbiolo – Piedmont, IT	210
2019 Andrea Oberto Barolo DOCG - Nebbiolo - Piedimont, IT	190

Dessert

2022 Corrado Tonelli Visner di Pergola - Montepulciano - Marche, IT	95
2016 Cantine di Dolianova Moscato di Sardegna - Moscato - Sardinia, IT	88

Digestives

	30 ml
Dom Benedictine	14
Manly Spirits Co Zesty Limoncello	10
Villa Massa Limoncello	10
Amaretto Di Saronno	10
Drambuie	11
Cointreau	10
Frangelico	12
Baileys	11
Chambord	10
St. Germain	10
Galliano Sambuca	10
Galliano Vanilla	10
Grand Marnier	12

Amaro

	30 ml
Averna	11
Braulio	10
Amaro Del Capo	10
Fernet Branca	14
Montenegro	10
Amaro Nonino	15
Autonomy Australian Amaro	11

Brandy

	30 ml
Loujian 10 YO Grande Champagne Armagnac	17
St Remy	15
Frapin Cognac	15
Joseph Cartron Apricot	10
Le Calvados Selection 12 YO	12

Whisky	30 ml	Tequila	30 ml
Glen Scotia Campbeltown Harbour Single Malt	12	Patron silver	14
Glenmorangie 10 YO	15	Patron anejo	18
Morris Rutherglen Single Malt	13	Fortaleza reposado	26
Morris Rutherglen Smoked Muscat	18	Mezcal Del Maguey vida	16
Laphroaig 10 YO Single Malt	16	Calle 23	10
Johnnie Walker Black Label 12 YO Blended	13	Espolon Tequila Blanco	10
Canadian Club 1858	12	Espolon Tequila Reposado	10
Angels Envy Bourbon	16		
Hellyers Road Single Malt	16		
Woodford Reserve Double Oaked	15		
Jack Daniels Tennessee	13		
Wild Turkey Rye	13		
Jack Daniels Gentleman Jack	13		
Nikka From The Barrel	17		
Bulleit Bourbon	13		
Chivas Regal 12yo	13		

Gin	30 ml	Vodka	30 ml
Tanqueray	10	Grey goose	15
Four pillars rare	13	Belvedere	14
Moore’s roots and leaves	13	78’ degrees	12
Hayman’s sloe gin	12	Wyborowa	10
Hendricks	14		
Tassie bush honey	12		
Seven Seasons Green Ant	13		

Rum	30 ml
Diplomatico	18
Black Seal	19
Havana club anejo 7	12
Sailor Jerry	10
Redmill cut cane	14
Bacardi carta blanca	10
Beenleigh white	10

Feed Me Menu

105pp

Minimum 4 ppl

please allow 90 minutes to best enjoy

Add Sydney Rock Oysters, lemon myrtle granita +21pp

Lettera signature bread, herb butter

Marinated Kangaroo Island Olives, Chili, Native Oregano

Burrata, Castelfranco, pistachio, chilli jam

Saison's Pork and Pepperberry Salami

Cobia & bluefin tuna crudo, finger lime, white soy

Add Grilled Black Tiger Prawns, Aleppo pepper, shellfish oil +15pp

Rigatoni, Wollemi Duck ragu, Davidson plum gin

Riverine Black Angus Rump Cap MBS2+ 250g

Eggplant Cotoletta Parmigiana, buffalo mozzarella

Skin on Chips, oregano salt

Leaf salad, classic dressing

Milo Tiramisu, Mr. Black Coffee liqueur gelato

BAR LETTERA

Express Lunch

12-3pm weekdays only

\$49pp

To Start

Lettera signature bread, herb butter

Main Course

Choice Of

Rigatoni, wollemi duck ragu, davidson plum gin

Conchiglie, asparagus, buttermilk, fried caper

Pork cotoletta alla milanese, mustard 400g

Eggplant cotoletta parmigiana, buffalo mozzarella

Sides

Choice Of

Skin on chips, oregano salt

Leaf salad, pickle onion, classic dressing

To Drink

Choice Of

House wine, beer or soft drink

All groups of eight or more incur a 10% service fee. Sundays and Public Holidays incur 15% surcharge. Prices inc. GST