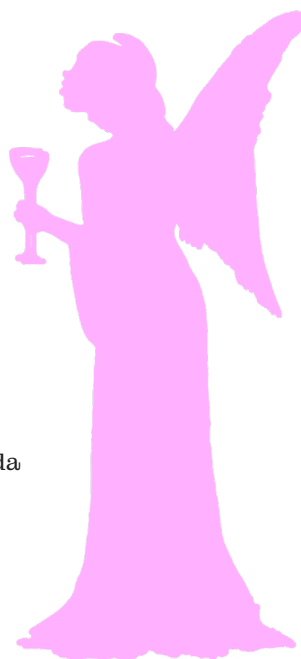


l e t r a h h o o u s e e e .i

Jamón Serrano	26
Paleta Iberico	34
Jamón Iberico	48
Oyster, gazpacho	7 ea
Raw scampi tostada, paprika	14 ea
Duck liver parfait, pickled cherry, brandy snap	9 ea
Anchovy, donut, manchego custard	9 ea
Croqueta pisto, San Simón	9 ea
Zucchini, roast onion, mint, galmesan	20
Tomato, snow peas, snap peas, queso fresca, pistachios	22
Terrine of pork belly, smoked beef tongue, prune, plum mostarda	24
Tortilla de patatas, alioli	28
Morcilla, banana peppers	32
Socarrat, firefly squid, vongole, mussels	39
Smoked txistorra, judion beans, prune ketchup	44
Butterflied blue mackerel, burnt leek salsa, gordal olives	64
Wagyu sirloin, tomato butter, guindillas, fried egg	120
Poached rhubarb custard tart, black pepper chantilly	23
Queso & plum milhojas	24



Menu Del Dia available upon request 95pp

Brillat Savarin, Bourgogne, France - White mould cows milk	18
Section 28 Monforte, Adelaide Hills, SA - Raw cows milk	18
Manchego, Spain - Semi-hard sheeps milk	18
Cabra Curado, Spain - Semi-hard goats milk	18
Granny's Blue, Moyarra, VIC - Blue cows milk	18



l e t r a h h o o u s s e e e . i

95 pp.

Jamón Serrano

Duck liver parfait, pickled cherry, brandy snap

Cantabrian anchovy, donut, manchego custard

Croquette del dia

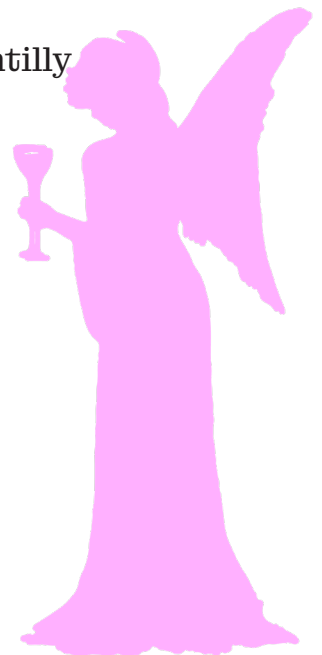
Terrine del dia

Zucchini, roast onion, mint, galmesan

Tortilla de patatas, alioli

Socarrat, firefly squid, vongole, mussels

Poached rhubarb custard tart, black pepper chantilly

*Optional Extras**Sydney Rock oyster, gazpacho + 7ea**Raw scampi tostada + 13ea**Wagyu sirloin, tomato butter, guindillas, fried egg + 120*

LATE NIGHT
6TH - 12TH NO.69

l e t t e r a h o o u s e s .

House marinated olives	9
Natural oysters (half-dozen)	36
Mussels eschabeche	18
Terrine of pork belly, smoked beef tongue, prune, plum mostarda	24

All served with patatas fritas or pan de cristal



Paco Lafuente sardines in olive oil 125g	16
Paco Lafuente sardines in tomato 125g	16
La curiosa mackerel fillets in olive oil 120g	22
Conservas Angelachu anchovies 50g	28
Herpac bluefin tuna belly in olive oil 120g	32
Herpac bluefin tuna tarantelo in olive oil 120g	32

Brillat Savarin, Bourgogne, France White mould cows milk	18
Section 28 Monforte, Adelaide Hills, SA Raw cows milk	18
Manchego, Spain Semi-hard sheeps milk	18
Cabra Curado, Spain Semi-hard goats milk	18
Granny's Blue, Moyarra, VIC Blue cows milk	18

All cheeses served with membrillo, pan de cristal

Tins + 'tinis
Every night from 10.30pm until close
\$16 Martinis, \$16 Cobble Cobble, \$8 Estrella Damm lager

10% service charge is applied to groups 6+
15% public holiday surcharge applies

COCKTAILS

Negroni De La Casa Four Pillars Rare Dry, Strawberry, Basil White Balsamic, Sweet Vermouth, Campari	25	Flower Power Four Pillars Rare Dry, Rhubarb, Lavender, Rose Citrus, Whites	25
Letra Martini Four Pillars Olive Leaf, Koji Tomato Distillate, Rainwater Dry Madeira	25	Smokin' Quincy Jones Gospel Rye, Laphroaig, Saison 'Fallen Quinces', Honey, Smoked EVOO	25
Spritz De Letra Tromba Tequila, Yuzushu, Salted Passionfruit, Chardonnay Verjus, Soda	25	Subtropical Francophile Martell VS, Mango, Citrus, Yellow Chartreuse	25
Cobble Cobble Sherry Blend, Spiced Pineapple, Citrus, Honey, Mint	25	El Cero (Non-Alc) Salted Passionfruit, Verjus, Citrus, Soda	17

CLASSICS AVAILABLE ON REQUEST

Tins + 'tinis
 Every night from 10.30pm until close
 \$16 Martinis, \$16 Cobble Cobble, \$8 Estrella Damm lager

BEER

Estrella Damm (5.4%) Barcelona, ESP	On Tap	13		Four Pillars Rare Dry	14
🍷 La Chispa Spanish Sour (3.5%) Rozelle, NSW		14	GIN	Four Pillars Olive Leaf	15
				Xoriguer Mahon	15
				Gin Mare	15
				Tanqueray No. Ten	16

VERMOUTH

Espinaler Vermut Negre Barcelona, ESP		14	VODKA	Vanishing Point	14
Primitivo Quiles Alicante, ESP		15		Haku	13
				Grey Goose	16
Saison 'Spring Rhubarb' Melbourne, VIC		17	WHISK(E)Y	Four Roses Bourbon	14
Saison 'Fallen Quinces' Melbourne, VIC		17		Whyte & Mackay	14
Saison 'White Flowers' Melbourne, VIC		17		Gospel Solera Rye	14
Meigamma Vermut Bianco Sardinia, ITA		25		Akashi White Oak Blended	16
				Laphroaig 10YO	18
				Dalmore 12YO	24
				Equipo Navazos Bota 88 Malt Whisky	25
			Glenfarclas 15YO	27	
			Macallan 15YO Double Cask	42	
			Dalmore 18YO	74	

AMARO & FRIENDS

Antich Blanco Barcelona, ESP		14	AGAVE	Tromba Blanco	14
Barbadillo 'Ataman' Jerez, ESP		21		San Cosme Mezcal	15
Antico Noveis Alto Piedmonte, ITA		15	RUM	Tromba Anejo	20
				Flor De Cana 4YO	14
				Diplomatico Reserva	17
			MISTELLE	Appleton Estate 8YO	18
				Rhubi	14
Averna		13		MGC Pineau De Gembrook	14
Fernet Branca		17	EAU DE VIE		
Cantina Furlani		18		Martell VS	14
Amarot		19		Zarate Orujo Blanco	16
Saison Artichoke Vin Amaro		20		Zarate Aguardiente de Hierbas	16
Saison Black Currant Leaf Amaro		17		Cardenal Mendoza Gran Reserva	20
Scarlet 'Verde'		23		Equipo Navazos Bota 43 Brandy	32
Scarlet 'Radice'		23			
Scarlet 'Fernet'		26			
Elixir Di San Bernardo Amaro		26			
Beechworth Bitters Amaro					
'Beetlejuice'		17			
'A Walk in The Black Forest'		17			
M. Jozo 'Hanatomoe' Umeshu (60ml)		17	NON ALC.	Heaps Normal - XPA	10
				Strangelove - Very Mandarin Soda	8

