

LETTERBOX STARTERS

Our Own fresh baked bread w garlic, herbs and Parmesan
(2 slices) - **V** 4.50

Brushetta topped w roma tomato, Spanish onion & fetta &
drizzled with balsamic caramel (2 slices) - **V** 9.50

LETTERBOX ENTREES

Antipasto of mushroom & spinach frittata, braised octopus, cured **E** 19.95
prosciutto, Cumberland shot & accompaniments - **GF** **M** 29.95

Pinot Grigio, T ' Gallant Juliet, Mornington Peninsula VIC 2007

Preserved lemon, chilli & garlic scented Queensland king prawns **E** 22.50
tossed w organic linguine, semi sundried tomatoes, asparagus, **M** 32.50
rocket pesto & a white wine butter sauce

Riesling, Maverick, Trial Hill Eden Valley SA 2007

Charred kangaroo loin encrusted in seven spices and nuts on **E** 19.95
honey & cinnamon chickpeas & topped w a toasted cumin,
capsicum & walnut yogurt - **GF** **M** 33.95

Pinot Noir, Tamar Ridge, West Tamar TAS 2005

Cabernet Sauvignon, Yering Station, Yarra Valley VIC 2005

Seared Japanese scallops w Chinese BBQ pork on a potato **E** 23.95
puree, bok choy & tamarind, ginger & chilli cucumber ribbons **M** 36.95

Sauvignon Blanc, Bremerton, Langhorne Creek SA 2007

Warm salad of braised Greek-style octopus w pan fried spicy **E** 20.95
chorizo, kalamata olives & organic fetta finished w fried eggplant **M** 31.95
& gremolata - **GF**

Pinot Grigio, T ' Gallant Juliet, Mornington Peninsula VIC 2007

Tarragon infused risotto of sautéed fennel crispy pancetta & **E** 19.95
peas finished w creamy gorgonzola - **GF** **M** 30.95

Chardonnay, Dr Richard Hamilton Almondgrove, McLaren Vale SA 2007

Sydney Rock Oysters: Served natural OR Kilpatrick OR w chilli, (8) 20.00
coriander, ginger & lime dressing - **GF** (14) 35.00

Riesling, Maverick, Trial Hill Eden Valley SA 2007

V - Vegetarian w - With G - Gluten Free

10% Surcharge Sunday & Public Holidays

No Split Bills Please

\$8 per bottle service fee

\$2.50pp byo cake

LETTERBOX MAINS

Slow cooked veal shank w roma tomatoes, Spanish onion, oregano & olive on herb and parmesan polenta - GF <i>Cabernet Sauvignon, Yering Station, Yarra Valley VIC 2005</i>	35.95
Pan fried chicken breast on a root vegetable mash w honey cashews, goats cheese & semi sundried tomatoes - GF <i>Chardonnay, Dr Richard Hamilton Almondgrove, MnClaren Vale SA 2007</i>	34.95
Sage & hazelnut rolled pork wrapped in prosciutto w roasted smashed sweet potato and balsamic quince cream sauce - GF <i>Riesling, Maverick, Trial Hill Eden Valley SA 2007</i>	34.95
Charred grilled beef fillet on butternut pumpkin and parsnip galette & three way onions w a seeded mustard & mushroom jus - GF <i>Shiraz Tennat, Glenguin Stoneybroke, Hunter Valley NSW 2003</i>	36.95
Confit of aromatic duck breast and leg w sauté baby potatoes & orange, redcurrant and port wine glaze - GF <i>Pinot Noir, Tamar Ridge, West Tamar TAS 2005</i>	36.95
Crispy skin Atlantic salmon on a shallot and spec potato mash w kaffir lime leaf & red capsicum beurre blanc - GF <i>Sauvignon Blanc, Bremerton, Langhorne Creek SA 2007</i>	35.95

SIDES

Sautéed baby potatoes - V - GF	6.95
Steamed seasonal vegetables tossed in honey and oyster sauce	8.00
Steamed asparagus w tarragon and pistachio beurre noisette - V - GF	9.95

SALADS

Rocket, pear and parmesan salad w seeded mustard dressing - V - GF	11.95
Fetta, olive, roma tomato & toasted pine nuts spinach salad w balsamic vinaigrette - V - GF	12.95

LETTERBOX VEGETARIAN MENU

Antipasto plate of marinated vegetables, mushroom & spinach	E	18.95
frittata, organic fetta, kalamata olives & Cumberland shot - GF	M	28.95
Honey & cinnamon spiced chick peas, asparagus, watercress <u>w</u>	E	16.95
a toasted cumin, capsicum & walnut yogurt - GF	M	26.95
Preserved lemon, chilli & garlic, tossed <u>w</u> organic linguine,	E	18.95
semi sundried tomato, asparagus & rocket pesto	M	28.95
Tarragon infused risotto of sautéed fennel, green peas & creamy	E	17.95
gorgonzola - GF	M	27.95
Honey glazed cashews, goats cheese & semi sundried tomatoes	E	18.95
<u>w</u> a roasted smashed sweet potato & caramelised onion - GF	M	28.95

SIDES

Sautéed baby potatoes - GF	6.95
Steamed seasonal vegetables tossed in honey and oyster sauce	8.00
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SALADS

Rocket, pear and parmesan salad <u>w</u> seeded mustard dressing - GF	11.95
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LETTERBOX DESSERTS

14.50

Our signature dessert - Hazelnut & chocolate roulade w our fresh frangelico gelato - **V - GF**

Tokay, Baileys of Glenrowan

Poached quince in rose syrup w a buttermilk pannacotta & pistachio fairy floss - **V - GF**

' The Sticky ', Botrytised Semillon Glenguin, Hunter Valley NSW 2006

Warm chocolate & amaretto pudding w butterscotch sauce & macadamia rocky road ice cream -**V**

Muscat, Baileys of Glenrowan

' Celebration of Rhubarb ' - A trio plate of rhubarb soufflé, rhubarb compote & rhubarb ice cream - **V - GF**

.V.S.O.P. Courvoisier Cognac

Seasonal cheese plate w in-house made accompaniments

Cabernet Sauvignon, Yering Station, Yarra Valley VIC 2005

Affogato - A scoop of vanilla bean ice cream, short black & your choice of liqueur

DESSERT WINES

Glenguin ' The Sticky ' Botrytised Semillon, Hunter Valley NSW 2006

Glass 6.50 32.50

Hollick ' The Nectar ' , Coonawarra SA 2006

37.95

NUMERO UNO COFFEE

Cappuccino, Café Latte, Flat White, Long Black, Macchiato, Mocha, Vienna or Hot Chocolate

4.00

Short Black or Ristretto

3.50

TEAS

3.50

English Breakfast, Earl Grey, Chamomile, Green, Lemon or Peppermint

Loose Leaf Teas - China White or Sunshine Green

LIQUEUR COFFEE

10.50

Irish Coffee - Jamieson Irish Whiskey

Mexican Coffee - Kahlua

Highland Coffee - Drambuie

Monte Christo Coffee - Grand Marnier

Jamaican Coffee - Tia Maria

Roman Coffee - Galliano

V - Vegetarian **w - With** **G - Gluten Free**