

# **LETTERBOX 'SHEER INDULGENCE' TASTING MENU**

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## **First Course**

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

**Riesling, Maverick, Trial Hill Eden Valley SA 2007**

## **Second Course**

Charred kangaroo loin encrusted in seven spice & nuts on honey & cinnamon chickpeas & topped w a toasted cumin, capsicum & walnut yogurt - **GF**

**Pinot Noir, Tamar Ridge, West Tamar TAS 2005**

## **Third Course**

Seared Japanese scallops w Chinese BBQ pork on a potato puree, bok Choy & tamarind, ginger & chilli cucumber ribbons - **GF**

**Sauvignon Blanc, Bremerton, Langhorne Creek SA 2007**

## **Fourth Course**

Sage & hazelnut rolled pork wrapped in prosciutto w roasted smashed Sweet potato & balsamic quince cream sauce - **GF**

**Riesling, Maverick, Trial Hill Eden Valley SA 2007**

## **Fifth Course**

Sorbet of the day - **V - GF**

## **Sixth Course**

Chef 's special dessert platter

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

6 Courses \$89; 6 Courses w wine \$129