
LETTERBOX

R E S T A U R A N T

& A C C O M M O D A T I O N

SUMMER MENU 2011

Our mouth watering meals are available:
Dinner Monday Saturday from 6pm
Group Bookings for Lunch
Sunday by appointment

SHEER INDULGENCE
RELAX, UNWIND & ENJOY
YOUR DINING EXPERIENCE

'SHEER INDULGENCE' TASTING MENU

Amuse Bouche

FIRST COURSE

Garlic, chilli & preserved lemon scented squid & chorizo tossed in fettuccine, asparagus & tomatoes w chardonnay butter
Reisling, Leo Buring, Clare Valley SA 2010

GF Ask waiter

SECOND COURSE

Chicken liver & sweet port pate w warm walnut bread, sour cherries & fresh fig salad
Pinot Noir, Tamar Ridge, West Tamar TAS 2008

GF Ask waiter

THIRD COURSE

Seafood tart w fresh cooked QLD prawns, smoked salmon & mango pearls finished w a citrus foam.
Sauvignon Blanc, Secret Stone, Marlborough, NZ 2009

GF Ask waiter

FOURTH COURSE

Twice cooked & pressed pork belly w a gentle braise of shitaki mushrooms, shallots, Israeli cous cous & soy beans.
Cabernet Sauvignon, Yering Station, Yarra Valley VIC 2008

PALATE CLEANSING SORBET

GF

FIFTH COURSE

Chefs handmade ice cream platter
'The Sticky', Botrytised Semillon, Glenguin Hunter Valley NSW 2009

GF Ask waiter

6 COURSES 90 W WINE 130

LETTERBOX STARTERS

BREADS

All breads made on premise

Garlic, herbs & parmesan bread	V	8
Bruschetta topped <u>w</u> garlic mushrooms & Binorie Dairy Feta	V	13
Bruschetta topped <u>w</u> creamy smoked salmon & caper rillette		14
Tapas platter – dips & accompaniments	GF Ask waiter	36

REGIONAL OYSTERS:

Sydney rocks or Pacific

Natural

w Mango pearls

w Chilli, coriander & lime

w Kilpatrick

when available

GF 3.35 ea

GF 3.50 ea

GF 3.50 ea

3.50 ea

LETTERBOX ENTREES

Seafood tart <u>w</u> fresh cooked QLD prawns, smoked salmon & mango pearls finished <u>w</u> a citrus foam. <i>Sauvignon Blanc, Secret Stone, Marlborough, NZ 2009</i>	25 GF	38 Ask waiter
Roast Mediterranean vegetable & haloumi terrine <u>w</u> pomegranate dressing & finished <u>w</u> a baby herb salad <i>Chardonnay, Richard Hamilton Almondgrove, Mc Laren Vale SA 2009</i>	23 V	35 GF
Twice cooked & pressed pork belly <u>w</u> a gentle braise of shitaki mushrooms, shallots, Israeli cous cous & soy beans <i>Cabernet Sauvignon, Yering Station, Yarra Valley VIC 2008</i>	24	37
Seared kangaroo fillet in a garden of wild Rosella flower, macadamia dukka, binorie dairy feta & baby herbs. <i>Pinot Noir, Tamar Ridge, West Tamar TAS 2008</i>	23	GF 35
Chicken liver & sweet port pate <u>w</u> warm walnut bread, sour cherries & fresh fig salad <i>Pinot Noir, Tamar Ridge, West Tamar TAS 2008</i>	22 GF	Ask waiter
Garlic, chilli & preserved lemon scented squid & chorizo tossed in fettuccine, asparagus & tomatoes <u>w</u> chardonnay butter <i>Reisling, Leo Buring, Clare Valley SA 2010</i>	23 GF	37 Ask waiter

LETTERBOX MAINS

Hazelnut chicken breast <u>w</u> a sweet potato roesti, crisp prosciutto then finished <u>w</u> sage & fig buerre noisette <i>Chardonnay, Richard Hamilton Almondgrove, Mc Laren Vale SA 2009</i>	GF	37
Confit of BBQ free range duck breast & leg drizzled <u>w</u> honey & chilli glaze <u>w</u> a nest of potato noodles & sesame slaw <i>Pinot Noir, Tamar Ridge, West Tamar TAS 2008</i>	GF Ask waiter	40
Char grilled pasture fed msa beef fillet served <u>w</u> garlic swiss brown mushroom, potato gallette & textured onions <i>Shiraz, Rufus Stone, Heathcote VIC 2008</i>	GF	39
Seared Huon River salmon fillet <u>w</u> kipfler potato, broccolini, feta & red sweet peppers sautéed in lemon & thyme vinegar <i>Reisling, Leo Buring, Clare Valley SA 2010</i>	GF	38
Chef's market picked seafood When available check specials board	market price GF ask waiter	

SIDES

Poached seasonal vegetables in a lemon thyme vinaigrette	V GF	9
Crunchy fried chat potatoes <u>w</u> seven spices & parsley	V GF	9
Shoe-string fries <u>w</u> sea-salt pearls	V	7
Rocket, pear & parmesan <u>w</u> seeded mustard vinaigrette	V GF	12
Greek salad <u>w</u> a balsamic vinaigrette	V GF	13

VEGETARIAN MENU Available in Entrée & Main Sizes

All Entrées **23**
 All Mains **35**

Kipfler potato, broccolini, binorie dairy feta & red sweet peppers
 sautéed in lemon & thyme vinegar **GF**
Pinot Grigio, T' Gallant Juliet, Mornington Peninsula VIC 2009

Local garlic swiss brown mushrooms, potato galette
 & textured onions w sage & fig buerre noisette **GF**
Shiraz, Rufus Stone, Heathcote VIC 2008

Garlic, chilli & preserved lemon scented fettuccine tossed
w asparagus, spinach & tomatoes w chardonnay butter **GF Ask waiter**
Reisling, Leo Buring, Clare Valley SA 2010

Roast Mediterranean vegetable & haloumi terrine
w pomegranate dressing & finished w a baby herb salad **GF**
Chardonnay, Richard Hamilton Almondgrove, Mc Laren Vale SA 2009

Sesame wakame, pickled ginger & asian slaw salad w a
 nest of potato noodles & honey & chilli glaze **GF**
Pinot Noir, Tamar Ridge, West Tamar TAS 2008

Warm sweet potato, tomato, feta & pinenut tart
w pesto & baby herbs
Chardonnay, Richard Hamilton Almondgrove, Mc Laren Vale SA 2009

Vegetarian Tapas platter – dips & accompaniments **GF Ask waiter**

DESSERTS All

15

Our signature dessert - Hazelnut & chocolate roulade
w our fresh frangelico ice-cream & chocolate ganache
Grandfather Port

GF

Pistachio, white chocolate & cranberry Cassata
on a choc nut biscuit
Lingerie cocktail

Yoghurt Pannacotta w Persian love cake, rose turkish
delight & citrus olive oil ice cream
'The Sticky', Botrytised Semillon, Glenguin Hunter Valley NSW 2009

Affogato - A scoop of frangelico ice-cream, short black
& chefs own Bailey's liqueur

GF

A LITTLE MORE SPECIAL

Chocolate & maple delice w Framboise`
mousse & white chocolate sorbet
Kaluhua coffee

18

Chefs selection of 5 hand-made seasonal ice creams
'The Sticky', Botrytised Semillon, Glenguin Hunter Valley NSW 2009

18

Seasonal cheese plate w in-house made accompaniments
Cabernet Sauvignon, Yering Station, Yarra Valley VIC 2008

18

Chefs selection of 3 - Tasting plate for 2

36

DESSERT WINES

Glenguin 'The Sticky' Botrytised Semillon, Hunter Valley

Glass 7

33

NUMERO UNO COFFEE

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

4

TEAS

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

4

LIQUEUR COFFEE

Irish Coffee Jamieson Irish Whiskey, Mexican Coffee Kahlua
Highland Coffee Drambuie, Monte Christo Coffee Grand Marnier
Jamaican Coffee Tia Maria, Roman Coffee Galliano

11

LETTERBOX ACCOMMODATION

Available for Holiday Letting:

Selfcontained, 2 Bedroom Flat with Kitchen, Bathroom, Large Living Area and 2 Balconies with spectacular views of Terrigal Beach. The flat is located above the Letterbox Restaurant.

LETTING RATES:

LOW SEASON MAY TO OCTOBER

2 People MidWeek	\$160 per night
4 People MidWeek	\$180 per night
2 People Weekend	\$200 per night
4 People Weekend	\$220 per night

HIGH SEASON NOVEMBER TO APRIL

2 People MidWeek	\$180 per night
4 People MidWeek	\$200 per night
2 People Weekend	\$220 per night
4 People Weekend	\$240 per night

Phone: 02 4385 4222
Mobile: 0419 269 350
Email: info@letterboxrest.com.au
Website: www.letterboxrest.com.au

All prices include GST and are subject to change

The above tariffs are not available during Christmas, Easter, NSW School Holidays or on Long Weekends
All guest rooms are nonsmoking. Smoking in rooms will incur a \$200 cleaning fee

No Pets Allowed