
LETTERBOX

R E S T A U R A N T

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

WINTER MENU 2010

Our mouth watering meals are available:
Dinner Monday Saturday from 6pm
Group Bookings for Lunch (10 people or more)
Sunday by appointment

SHEER INDULGENCE
RELAX, UNWIND & ENJOY
YOUR DINING EXPERIENCE

'SHEER INDULGENCE' TASTING MENU

In house baked olive & rosemary bread

FIRST COURSE

Warm salad of baby winter vegetables w aged balsamic butter,
cherry tomatoes & marinated feta

Chardonnay, Richard Hamilton Almondgrove, Mc Laren Vale SA 2009

SECOND COURSE

Cold creamy smoked salmon & pine nut tart w petit herbs, baby caper
& chive salsa in lemon grapeseed oil

Sauvignon Blanc, Secret Stone, Marlborough, NZ 2009

GF ask waiter

THIRD COURSE

Carparccio of smoked & seared kangaroo loin w wild rosella
flower chutney, Binorie dairy feta & macadamia dukka

Pinot Noir, Tamar Ridge, West Tamar TAS 2008

GF

FOURTH COURSE

Ravioli stuffed w wild Macleay Valley rabbit, braised leek
& scallions in a Stout consume

Cabernet Sauvignon, Yering Station, Yarra Valley VIC 2008

FIFTH COURSE

Chefs palate cleansing sorbet

V GF

SIXTH COURSE

Chef's special dessert platter

'The Sticky', Botrytised Semillon, Glenguin Hunter Valley NSW 2009

6 COURSES 90 W WINE 130

LETTERBOX STARTERS

All breads made on premise

Garlic, herbs & parmesan bread V 8

Bruschetta topped w sautéed garlic field mushrooms & Binorie dairy feta w rocket pesto V 12

REGIONAL OYSTERS:

w lemon & lime 3.35 ea

w chilli, coriander & lime GF

Kilpatrick GF

Yellowglen Yellow Piccolo 200ml

LETTERBOX ENTREES

Garlic, chilli & preserved lemon scented prawns tossed in fettuccini, asparagus & cherry tomatoes w chardonnay butter E 23 M 36
Riesling, Maverick, Trial Hill Eden Valley SA 2008 GF ask waiter

Cold creamy smoked salmon & pine nut tart w petit herbs, baby caper & chive salsa in lemon grapeseed oil E 23 M 33
Sauvignon Blanc, Secret Stone, Marlborough, NZ 2009 GF ask waiter

Warm salad of baby winter vegetables w aged balsamic butter, cherry tomatoes & marinated feta E 21 M 32
Chardonnay, Richard Hamilton Almondgrove, Mc Laren Vale SA 2009 V GF

Carparccio of smoked & seared kangaroo loin w wild rosella flower chutney, Binorie dairy feta & macadamia dukka E 21 M 31
Pinot Noir, Tamar Ridge, West Tamar TAS 2008 GF

Chicken risotto w black fungus, swiss brown mushroom, scallions & pistachio finished w truffle oil E 22 M 34
Merlot, Blue Pyrenees, Pyrenees VIC 2008 GF

Ravioli stuffed w wild Macleay Valley rabbit, braised leek & scallions in a Stout consume E 22 M 34
Cabernet Sauvignon, Yering Station, Yarra Valley VIC 2008

LETTERBOX MAINS

Moroccan & lemon scented Chicken Breast supreme <u>w</u> a warm salad of braised fennel, kalamata olives, blood orange & chervil <i>Sauvignon Blanc, Secret Stone, Marlborough, NZ 2009</i>	35 GF
Confit of Chinese BBQ free range duck breast & leg drizzled <u>w</u> honey & chilli glaze <u>w</u> a nest of potato noodles & sesame seaweed slaw <i>Pinot Noir, Tamar Ridge, West Tamar TAS 2008</i>	40 GF ask waiter
Pan roasted pork cutlet atop creamed leek mash <u>w</u> beetroot puree, buttered lentils & a honey mustard hollandaise <i>Pinot Grigio, T' Gallant Juliet, Mornington Peninsula VIC 2008</i>	36 GF
Chargrilled MSA Grain fed beef fillet over roasted sweet potato mash, caramelised cashew, chevre` cheese & cherry tomatoes <i>Shiraz, Rufus Stone, Heathcote VIC 2008</i>	39 GF
Seared Huon River salmon fillet over sautéed bok choy, scallions, radish & local swiss browns in an asian master stock broth <i>Riesling, Maverick, Trial Hill Eden Valley SA 2008</i>	37 GF ask waiter
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
Shoestring fries <u>w</u> seasalt pearls		7
Rocket, pear & parmesan salad <u>w</u> seeded mustard vinaigrette dressing	V GF	12
Greek salad – olives, feta, capsicum & cherry tomato <u>w</u> balsamic vinaigrette	V GF	12

VEGETARIAN MENU Available in Entrée & Main Sizes

All Entrées	21
All Mains	32

Warm salad of baby winter vegetables w aged balsamic butter,
cherry tomatoes & marinated feta GF ask waiter
Chardonnay, Dr Richard Hamilton Almondgrove, Mc Laren Vale SA 2009

Garlic, chilli & preserved lemon tossed in fettuccine, asparagus
& cherry tomatoes w chardonnay butter
Riesling, Maverick, Trial Hill Eden Valley SA 2008

Risotto w black fungus, swiss brown mushroom, scallions
& pistachio finished w truffle oil GF
Merlot, Blue Pyrenees, Pyrenees VIC 2008

Moroccan vegetables w a warm salad of braised fennel,
kalamata olives, blood orange & chervil GF
Sauvignon Blanc, Secret Stone, Marlborough, NZ 2009

Potato noodles & sesame seaweed slaw drizzled w honey
& chilli glaze GF
Pinot Grigio, T' Gallant Juliet, Mornington Peninsula VIC 2008

Sautéed bok choy, scallions, radish & local swiss browns
in an Asian master stock broth
Cabernet Sauvignon, Yering Station, Yarra Valley VIC 2006

DESSERTS All

15

Our signature dessert Hazelnut & chocolate roulade w our fresh frangelico icecream & chocolate ganache
Grandfather port

GF

Warm lady grey tea soaked apples & short bread disc w rum & raisin ribbon ice cream
Kahlua coffee

GF ask waiter

Rosewater scented strawberry & cream tart w yoghurt & strawberry swirl sorbet
champagne cocktail

Seasonal fruit tart tatin w vanilla bean icecream (Cooked Fresh to Order in 20 mins)
'The Sticky', Botrytised Semillon, Glenguin Hunter Valley NSW 2009

Affogato A scoop of frangelico icecream, short black & chefs own Bailey's liqueur

GF

Chocolate delice w warm chocolate doughnut, coco popping soft cream & mocha cone
Tia maria

17

Seasonal cheese plate w inhouse 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