

# LETTERBOX

R E S T A U R A N T

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

## MENU

**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

**FIRST COURSE**

Beetroot, walnut &amp; baby radish salad

w crème fraîche, sour cherries & watercress***Pinot Grigio, T'Gallant Juliet, Mornington Peninsula VIC 2011***GF  
V**SECOND COURSE**Lemon scented chilled prawn & crab filo tart w

chilli &amp; coriander mango salsa &amp; avocado ice

***Riesling, Leo Buring, Eden Valley, SA 2010***

GF option

**THIRD COURSE**

Trio of:

Yellow fin tuna &amp; Huon River salmon;

Sashimi w a wasabi roe;

Asian style ceviche;

Crumbed in panko

***Chardonnay, Dr. Richard Hamilton Almondgrove, Mc Laren Vale SA 2010***

GF option

**FOURTH COURSE**Char grilled kangaroo fillet on a salad of wild  
rosella flowers, macadamia nut dukkah & feta***Pinot Noir, Tamar Ridge, West Tamar TAS 2009***

GF

**FIFTH COURSE**Beef tartare w caramelized onion & pancetta brioche,  
pickled cucumbers, petit herbs & horseradish aioli***Blue Pyrenees, Pyrenees VIC 2009***

GF option

**PALATE REFRESHER**Hazelnut praline ice-cream & gooey chocolate filled mini cone  
& chef's own homemade Baileys liqueur

GF

**SIXTH COURSE**Seasonal cheese plate w Maggie Beer quince paste, baby

Iranian figs, fresh &amp; dried fruit &amp; lavosh wafers

***Shiraz, Rufus Stone, Heathcote VIC 2009*****6 COURSES 95   w WINE 135**

**LETTERBOX STARTERS**
**BREADS: 2 slices per serve**

All breads are hand rolled & made on premise by the chefs

Toasted gluten free bread aged balsamic & Tuscan olive oil	<b>GF V</b>	<b>6.00</b>
Seasoned garlic & herb bread	<b>V</b>	<b>8.00</b>
Bruschetta of ripe roma tomato, basil, garlic & Binorrie Dairy feta	<b>V</b>	<b>15.00</b>
Char grilled olive & rosemary bread <u>w</u> aged balsamic & Tuscan olive oil	<b>V</b>	<b>\$6.00</b>
Caramelised onion & pancetta brioche <u>w</u> salted spinach butter & parmesan		<b>12.00</b>

**REGIONAL ROCK OYSTERS: when available**

Natural	<b>GF</b>	<b>3.50 ea</b>
<u>w</u> Kilpatrick	<b>GF</b>	<b>3.50 ea</b>
<u>w</u> Mango pearls & flying fish roe	<b>GF</b>	<b>3.50 ea</b>
<u>w</u> Chilli, coriander & lime	<b>GF</b>	<b>3.50 ea</b>
<u>w</u> Sesame wakame & mirin	<b>GF</b>	<b>3.50 ea</b>
<u>w</u> Virgin bloody mary	<b>GF</b>	<b>3.50 ea</b>
<b>Yellowglen Yellow Piccolo - 200ml</b>		

**ask waiter about your dietary requirements**

## LETTERBOX ENTREES

Lemon scented chilled prawn & crab filo tart <u>w</u> chilli & coriander mango salsa & avocado ice <b>Riesling, Leo Buring, Eden Valley, SA 2010</b>	<b>GF option</b>	<b>22</b>
Char grilled kangaroo fillet on a salad of wild rosella flowers, macadamia nut dukkah & feta <b>Pinot Noir, Tamar Ridge, West Tamar TAS 2009</b>	<b>GF</b>	<b>22</b>
Beetroot, walnut & baby radish salad <u>w</u> crème fraîche, sour cherries & watercress <b>Pinot Grigio, T'Gallant Juliet, Mornington Peninsula VIC 2011</b>	<b>GF</b> <b>V</b>	<b>20</b>
Trio of: Yellow fin tuna & Huon River salmon Sashimi <u>w</u> a wasabi roe Asian style ceviche Crumbed in panko <b>Chardonnay, Dr. Richard Hamilton Almondgrove, Mc Laren Vale SA 2010</b>	<b>GF option</b>	<b>23</b>
Beef tartare <u>w</u> caramelized onion & pancetta brioche, pickled cucumbers, petit herbs & horseradish aioli <b>Blue Pyrenees, Pyrenees VIC 2009</b>	<b>GF option</b>	<b>22</b>

## SOMETHING TO SHARE

The Bread Board – our selection of breads	<b>GF / V option</b>	<b>\$38</b>
Tapas platter – dips & accompaniments	<b>GF / V option</b>	<b>\$38</b>

**all entrees can be adapted to your dietary requirements**

**LETTERBOX MAINS**

Pan fried chicken breast in fresh coconut & chili nut butter <u>w</u> a rock melon, prosciutto & buffalo mozzarella salad <i>Chardonnay, Dr. Richard Hamilton Almondgrove, Mc Laren Vale SA 2010</i>	<b>GF</b>	<b>37</b>
Confit of aromatic duck breast & leg <u>w</u> eschallots, kiln dried cherries, chat potatoes & finished w Cumberland glaze <i>Pinot Noir, Tamar Ridge, West Tamar TAS 2009</i>	<b>GF</b>	<b>40</b>
MSA beef fillet <u>w</u> a ragout of oxtail, wild & local mushrooms, crushed kipfler potatoes & horseradish dumpling <i>Shiraz, Rufus Stone, Heathcote VIC 2009</i>	<b>GF option</b>	<b>40</b>
Seared salmon fillet <u>w</u> a warm salad of asparagus, artichoke, radicchio, fennel & tea raisins <i>Sauvignon Blanc, Secret Stone, Marlborough NZ 2010</i>	<b>GF</b>	<b>37</b>
Char grilled pork cutlet <u>w</u> cauliflower & vanilla bean mash finished <u>w</u> roast apple jam & rosemary crumble <i>Riesling, Leo Buring, Eden Valley, SA 2010</i>	<b>GF option</b>	<b>37</b>

**all mains can be adapted to your dietary requirements**

**SIDES**

Seasonal vegetables	<b>GF</b>	<b>V</b>	<b>\$9</b>
Crunchy fried chat potatoes <u>w</u> seven spices	<b>GF</b>	<b>V</b>	<b>\$9</b>
Shoe-string fries <u>w</u> sea-salt pearls		<b>V</b>	<b>\$7</b>
Rocket, pear and parmesan <u>w</u> seeded mustard vinaigrette	<b>GF</b>	<b>V</b>	<b>\$12</b>
Greek salad <u>w</u> a balsamic vinaigrette	<b>GF</b>	<b>V</b>	<b>\$13</b>

**VEGETARIAN MENU**

Toasted gluten free bread aged balsamic & Tuscan olive oil	<b>GF</b>		<b>6</b>
Seasoned garlic & herb bread			<b>8</b>
Bruschetta of ripe roma tomato, basil, garlic & Binorrie Dairy feta			<b>15</b>
Char grilled olive & rosemary bread <u>w</u> aged balsamic & Tuscan olive oil		<b>V</b>	<b>6</b>
Tian of local Swiss browns pan fried in lemon garlic butter <u>w</u> pesto, buffalo mozzarella & red pepper salad <i>Pinot Noir, Tamar Ridge, West Tamar TAS 2009</i>	<b>GF</b>	<b>20</b>	<b>35</b>
Beetroot, walnut & baby radish salad <u>w</u> crème fraiche, sour cherries & watercress <i>Pinot Grigio, T'Gallant Juliet, Mornington Peninsula VIC 2011</i>	<b>GF</b>	<b>20</b>	<b>35</b>
Warm salad of asparagus, spinach, feta ,artichoke, radicchio, fennel & tea raisins <i>Sauvignon Blanc, Secret Stone, Marlborough NZ 2010</i>	<b>GF</b>	<b>20</b>	<b>35</b>
Sauté of Asian vegetables <u>w</u> wakame, pickled ginger, soba noodles & finished in honey bbq glaze <i>Cabernet Sauvignon, Tim Gramp, Clare Valley SA 2009</i>		<b>20</b>	<b>35</b>

**all mains can be adapted to your dietary requirements**

**SIDES**

Seasonal vegetables	<b>GF</b>	<b>V</b>	<b>\$9</b>
Crunchy fried chat potatoes <u>w</u> seven spices & parsley	<b>GF</b>	<b>V</b>	<b>\$9</b>
Shoe-string fries <u>w</u> sea-salt pearls		<b>V</b>	<b>\$7</b>
Rocket, pear and parmesan <u>w</u> seeded mustard vinaigrette	<b>GF</b>	<b>V</b>	<b>\$12</b>
Greek salad <u>w</u> a balsamic vinaigrette	<b>GF</b>	<b>V</b>	<b>\$13</b>

## DESSERTS

Our signature dessert - Hazelnut chocolate roulade w hazelnut praline ice-cream & chocolate ganache <b>Chefs own Baileys liqueur</b>	GF	16
Coconut pannacotta, passion fruit jelly & caramel foam w honey macadamia nut soil & vanilla bean ice-cream <b>'The Sticky', Botrytised Semillon, Glenguin Hunter Valley NSW 2009</b>	GF	15
Warm raspberry & cream cheese swirled flourless chocolate cake w raspberry coulie, tuile & dark chocolate ice-cream <b>Highland liqueur coffee</b>	GF	15
Affogato - a scoop of hazelnut praline ice-cream, short black & chefs own Baileys liqueur	GF	15

## A LITTLE MORE SPECIAL

Selection of ice-creams w gooey chocolate & raspberry coulie centered mini cones & petit garnishes <b>'The Sticky', Botrytised Semillon, Glenguin Hunter Valley NSW 2009</b>		20
Seasonal cheese plate w Maggie Beer quince paste, baby Iranian figs, fresh & dried fruit & lavosh wafers <b>Shiraz, Rufus Stone, Heathcote VIC 2009</b>		18
Chefs selection of 3 - Tasting plate for 2		36

## DESSERT WINES

Glenguin 'The Sticky' Botrytised Semillon, Hunter Valley 2009	Glass 7	33
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## NUMERO UNO COFFEE

Cappuccino, Café Latte, Flat White, Long Black, Macchiato, Mocha, Vienna or Hot Chocolate, Short Black or Ristretto		4
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## TEAS

English Breakfast, Earl Grey, Chamomile, Green, Lemon or Peppermint		4
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## 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
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## LETTERBOX ACCOMMODATION

Available for Holiday Letting:

Self contained, 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  
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Website: [www.letterboxrest.com.au](http://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