

Dinner Menu



ECHOES
BOUTIQUE HOTEL & RESTAURANT
BLUE MOUNTAINS

Entrée

Pan Seared Scallops (G)

x.o. | pea puree | grapefruit gel | kizami nori

Gaulston Heights Pan-Fried Quail

kale | shimeji mushroom | tamarind honey glaze

Genmaicha Duck Breast

sautéed lentils | heirloom carrots | golden ginseng glaze

Pernod-Cured Salmon (G)

salmon | tapioca pearls | wakame salad | wasabi mousse | pickled ginger | confetti
coriander

Truffled Mushroom Wonton Broth (V)(D)

traditional asian herb broth | a hint of lemon juice | oyster mushrooms

Main

Pan Seared Snapper

kataifi prawn | stuffed zucchini flower w/ prawn & preserved lemon mousse |
semi-dried heirloom tomato | moilee sauce

Confit Duck Maryland (G)

honey ginger infusion | taro root puree | water spinach

Char-Grilled Hunter Valley Angus Tenderloin (G)

roasted beetroot puree | dauphinoise potato | trumpet mushroom | soy ginger glaze

Sundried Tomato Crust Grass-Fed Riverina Lamb Rack (G)

sugar snap tempura | spiced cauliflower cream | teriyaki glaze

Thai Curry Gnocchi(D)

sweet potato | medley tomato | shimeji mushroom | tofu | broccoli crisp | Thai basil

Dessert

Lightly spiced Bilpin Apple Tarte Tartin

cinnamon | star anise | mandarin zests | apple and apricot puree | caramel & yoghurt
ice cream

Strawberry & Lychee Cheesecake

strawberry & lychee jelly | strawberry coulis | strawberry carpaccio | raspberry & lychee
sorbet

Yuzu-Inspired Valrhona Mousse Cake

feuilletine | yuzu glaze | pistachio | fairy floss

Matcha Crème Brûlée

macadamia | manuka honey ice cream | matcha macadamia biscotti

Chef's suggestion

Selection of Premium International and Australian Cheese

crackers | apple chutney | quince paste
\$35.00

Sides

heirloom tomato salad | pumpkin seed | feta cheese | citrus dressing (G)

sautéed baby bokchoy | white sesame oil (G)(D)

leek mash | crispy leeks (G)

\$12.00

2 Courses - \$85.00 pp

3 Courses - \$115.00 pp

****minimum 3 courses on Saturday****

(G) Gluten free

(V) Vegetarian

(D) Dairy free

(R) Local & Regional (LR) Sourced within the radius of 100 miles, with

80% containing local or regional ingredients

1.5% surcharge applies for the use of visa; master; amex; diners card

if you like classics.....

\$ 25.00

Cosmopolitan

vodka | grand marnier | cranberry juice | lime juice

Caprioska

vodka | lime | sugar

Champagne Cocktail

sparkling wine | angostura bitters | brandy

Margarita

Tequila | cointreau | lemon juice | syrup

Long Island Iced Tea

bacardi | gin | tequila | vodka | cointreau | lemon juice | coke

Rusty Nail

bourbon | drambuie

if you like creative.....

\$ 30.00

Lychee Sangria

white wine | dry vermouth | lychee liqueur | fresh strawberry

Tiramisu Martini

vanilla vodka | baileys | cream | espresso

Passion Chili Martini

vodka | passionfruit | thai chili | Bundaberg rum

Echoes Mule

gin | choya umeshu | lime juice

Three Sisters

vodka | lime | mint | apple

Smoked Fashioned

whisky | lemon | honey | egg white | cinnamon

Cherry Blossom

rum | maraschino | almond syrup | apple | lemon

Midtea

vodka | midori | pineapple juice | lemon | crème de menthe

if you're driving.....

\$ 15.00

Herculean Jr.

lime | strawberries | apple juice | lemonade

Echoes Iced Tea

earl grey tea | lychee syrup | lemon juice | soda water

Casablanca by Day

lemon | mint | salt | sugar | soda | lemonade

Please feel free to ask us for any traditional cocktail which may not be on this list.

if you like a kick with your coffee.....

\$ 15.00

Australian

bundaberg rum

French

brandy

Italian

frangelico

English

gin

Parisienne

grand marnier

Russian

vodka

Canadian

canadian club

Mexican

kahlua

Monks

benedictine

Scottish

scotch whisky

Roman

galliano

Orange Burst

cointreau

Amaretto

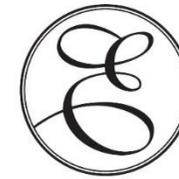
amaretto

Irish

jameson whiskey

2 Courses - \$85.00 pp 3 Courses - \$115.00 pp

****minimum 3 courses on Saturday**. Excludes Special Events.**



ECHOES
BOUTIQUE HOTEL & RESTAURANT
BLUE MOUNTAINS

History of Echoes

Echoes

*And so, we made this cliff side house where glaciers made the sight,
We thought that in these walls,
In this escarpment light,
Your world would grow in promise and grievance be set right.
Hearing the valley's vast green sea,
You should let its answer set you free.*

*Tom Keneally
Sunday, 17th March 1991*

Echoes Boutique Hotel & Restaurant was designed by architect Peter Doreen and built in 1990 as a retreat for Australian writer Thomas Keneally and his television colleagues. The current building replaced a historic homestead that was commissioned by Florence Young in the late 20's. Florence Young was a missionary who travelled extensively to the Far East and Papua New Guinea to preach Christianity and undertake missionary works.

From late 40's until mid-80's the old homestead was a retreat for the Australian Christian Nurses movement. By mid-80's the house was in a poor state of repair and became a fire hazard. Following its demolition in late 80's, the site was auctioned and the concept for Echoes guesthouse was born. The result is a 3 storey contemporary guest house that combines a sleek modern design with a touch of federation.

Built on the edge of the escarpment overlooking the Jamison Valley, Echoes was one of the first luxury guesthouses in the mountains to offer award-winning cuisine. Dining is always a focal point for the Blue Mountains and Echoes had its origins with the famous chef Claude Corne, the chef behind "Claude's" of Woollahra, who cemented Echoes as a fine dining venue in the early to mid-90's.

Over the years, Echoes has evolved from a luxury B&B to what is now a thriving Boutique Hotel with a busy award-winning restaurant, bar & lounge. Echoes remains an iconic and stylish boutique Hotel with a much sought-after location in the world heritage listed Blue Mountains national park.