



**ECHOES**  
BOUTIQUE HOTEL & RESTAURANT  
BLUE MOUNTAINS

## Lunch Menu

### Entrée

**Homemade Pesto & Parmesan or Garlic Bread**

**\$9**

**Asian Soup of the day Served with Sourdough Bread**



### Pan Seared Scallops

sambal butter | charred sweetcorn | celeriac | yuzu white soy | nori oil | prosciutto crisp | corn cress

### Gaulston Heights Pan-Fried Quail

kale | shimeji mushroom | tamarind honey glaze

### Seared Blue Fin Tuna (GF)

Sesame Crust | Quail Egg | Bird Eye Chilli Aioli | Wasabi Mousse | Semi Dried Tomato | Olive crumble | Soy Mirin Drizzle

### Truffled Mushroom Wonton Broth (V)(D)

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

### Main

### Slow Cooked Ocean Trout with Pink Pepper & Chives (G)

medley tomato | diamond shell clams | kipfler potato | asparagus | wilted mizuna

### Confit Duck Maryland (G)

taro root puree | wilted baby spinach | bok choy | yellow bean sauce

### Char-Grilled Hunter Valley Angus Tenderloin (G)

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

### Grass-Fed Riverina Lamb Rack (GF)

Red Pepper Herb Crust | Pressed Lamb Belly | Jerusalem Artichoke Cream | Smoked Red Pepper Puree | Peas | Yuzu Kosho Emulsion

### Thai Curry Gnocchi (V)(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 & apricot puree | caramel & yoghurt ice cream

### Dark Chocolate Fondant

70% Dark Chocolate Fondant | Gold Cremeux | Milk Chocolate Hazelnut Feuilletine Crumbs | Mandarin Textures | Roasted Hazelnut Praline Gelato

### Banana Foster Burnt Cheesecake (GF)

Vanilla Mascarpone Mousse | Almond Sable | Banana Sponge | Ginger Cinnamon Crumbs | Wattle seed & Macadamia Gelato

### Matcha Crème Brûlée (GF)

Black Sesame Crumbs | Almond Pistachio & Cranberry Wafer | Sesame Infused Vanilla Ice Cream

### Sides

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

sautéed baby bok choy | white sesame oil (G)(D)

leek mash | crispy leeks (G)

\$12.00

**Minimum Two Course \$ 75.00**

**Three Course \$ 105.00**

(G) Gluten free

(V) Vegetarian

(D) Dairy free



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 Card, Amex & Diners' Card

Union Pay, JCB & Diners Club – 2.25%