



ECHOES
BOUTIQUE HOTEL & RESTAURANT
BLUE MOUNTAINS

Dinner Menu

Entrée

Roasted Pinenut & Goat's curd **Tartlet** w swiss brown mushrooms w lemon pressed oil

Yellow box honey cured Tasmanian **Salmon** fillet w seaweed salad & tomato pickle

Confit of **Duck** Breast w bok choy & asparagus in a orange poppy seed dressing

Pan Fried Australian **King Prawns** w tempura vegetables & lemongrass ginger glaze

Trio for 2: - Oven roasted fresh **Fig** w goats milk cheese, palm sugar dressing
- Chargrilled King **Prawns**, salad of asparagus & snow peas w kaffir lime dressing
- Sichuan char-grilled **Quail** on a warm salad of grapes & white asparagus, cabbage & black bean jus

Main

Angus **Tenderloin** cooked on rock salt w roasted baby vegetables and garlic aioli

Double roasted Barbary **Duck** w poached apple,
dauphinoise potato, honey & coriander sauce (*signature dish*)

Slow roasted Wig Ham **Pork Belly** w sea scallops, cauliflower puree and raisins

Pan fried **John Dory Fillet** w butternut pumpkin, potato gnocchi
& saffron ber blanc

Macadamia & Herb crusted rack of **Lamb** w sage risotto & sautéed broccolini

Mediterranean vegetable, celeriac & risotto **Timbale**
w steamed asparagus, carrot & ginger emulsion

Dessert

Trio of Crème Brûlée

Coffee & kahlua, Tahitian vanilla, white chocolate

Classic shortcrust **Tartlet** with roasted fig and spiced honey ice cream

Belgian Chocolate **Soufflé** with hot chocolate Frangelico sauce

Chocolate Box, Rhubarb & Strawberry compote w lime labneh

Pear, apple & roast walnut **tarte tatin** w vanilla ice cream

Trio for 2:

Hazelnut **Meringue** w Belgian chocolate mousse & wild berry sorbet ;
Tahitian vanilla crème brûlée;

Verjuice poached Pear & apple w lime labneh & praline wafer

2 COURSE - \$75.00 pp

3 COURSE - \$95.00 pp

****2 Course minimum****

Sides

Wok fried green beans & **Bok Choy**, hazelnut oil, shaved parmesan **\$13.50**

Echoes salad : vine ripened tomatoes, baby fennel, Corella pears
petit salad w verjuice vinaigrette, **\$12.50**

Fresh Fig Salad: Fresh figs, pancetta, creamy Greek feta, baby
mixed lettuce with roasted walnuts **\$15.50**

Crispy kipfler **Potato**, horseradish, chives & sour cream **\$13.50**

Chef's Suggestions

Selection of **Premium Australian Cheeses**:

Charleston Jersey Brie, Roaring 40's blue; Ashgrove Vintage cheddar **(1 pax): \$25-00**
Australian mature goat; Heidi gruyere **(2 pax): \$45-00**

Dessert Wines

	Glass/Bottle
bc Ruby Cabernet dessert wine	\$ 8.00 /\$ 35.00
Cookoothama Botrytis Semillon	\$11.00 /\$ 45.00
De Bortoli Noble One Botrytis Semillon	\$14.00 /\$ 55.00
Spring Vale Louisa Gewurztraminer	\$11.00 /\$ 45.00
Heggies Botrytis Riesling	\$14.00 /\$ 55.00
Dutschke The Tokay	\$15.00 /\$ 60.00

Coffee & Tea

Selection of tea or coffee	\$5.00
Liqueur Coffee	\$15.00

A 3% surcharge applies for the use of American Express & Diners Cards

