



ECHOES
BOUTIQUE HOTEL & RESTAURANT
BLUE MOUNTAINS

*Welcome to Echoes, please relax and enjoy the magnificent vista, whilst you make a selection from our extensive beverage range.
Peruse our luncheon selection prepared to order using the freshest ingredients by our culinary brigade.
Enjoy your stay and visit to Echoes.*

Lunch Menu

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| Pesto & parmesan bread <u>OR</u> Garlic bread | \$ 7.00 |
| Soup of the Day served with Sourdough bread | \$ 12.00 |
| Mediterranean Plate: Choice of vegetarian or meat platter served with homemade bread (for 2): | |
| - Vegetarian: Grilled eggplant, grilled zucchini, roasted capsicum, haloumi, cheddar, goats cheese, garlic mushrooms, potato salad | \$ 44.00 |
| - Meat: Prosciutto, salami, pancetta, chorizo, rare roast beef, pork, & prune terrine, grilled eggplant, grilled zucchini & potato salad | \$ 44.00 |
| Confit Duck Risotto , black truffles, mushroom ragout and shaved parmesan | E - \$ 25.00 M - \$ 35.00 |
| Rabbit and mushroom pie <u>w</u> cassoulet of beans | \$ 36.00 |
| Char grilled King Prawns , salad of asparagus & snow peas <u>w</u> kaffir lime dressing | E- \$27.00 M- \$39.00 |
| Potato Gnocchi <u>w</u> butternut pumpkin, porcini mushroom, roasted pinenuts & saffron beurre blanc | E- \$25.00 M- \$35.00 |
| Pan fried Ocean Trout <u>w</u> spinach puree & seaweed, mediterranean vine ripened tomatoes in lemon pressed oil | \$ 39.00 |
| Corn-Fed Chicken breast stuffed with Persian feta, wrapped in prosciutto & served <u>w</u> sage risotto | \$ 39.00 |
| Char-grilled Angus Tenderloin <u>w</u> roasted winter vegetables, truffle mayonaise & red wine jus | \$39.00 |

Dessert

Trio of **Crème Brulèe**
Coffee & kahlua, Tahitian vanilla, white chocolate
\$24.00

Rhubarb & Strawberry Italian Meringue **Tartlet**
\$24.00

Belgian Chocolate **Soufflé** with hot chocolate Frangelico sauce
\$24.00

Mandarin & buttermilk **Pudding** w lychee ice cream
\$24.00

Pear, apple & roast walnut **Tarte Tatin** w vanilla ice cream
\$24.00

Trio for 2:

Hazelnut **Meringue** w Belgian chocolate mousse & wild berry sorbet ;
Tahitian vanilla **crème brulèe**;
Verjuice poached **Pear & apple** w lime labneh & praline wafer
\$48.00

Sides

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| Wok fried asparagus & Bok Choy w hazelnut oil & shaved parmesan | \$13.50 |
| Echoes salad : vine ripened tomatoes, baby fennel, Corella pears petit salad w verjuice vinaigrette, | \$12.50 |
| Roasted Beetroot & parsnip w caraway seeds | \$13.50 |
| Crispy kipfler Potato , horseradish, chives & sour cream | \$13.50 |

Chef's Suggestions

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|---|-------------------------|
| Selection of Premium Australian Cheeses : | (1 pax): \$25-00 |
| Roaring 40's blue, Brie, Ashgrove Vintage cheddar, Australian mature goat's cheese & 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 |

Coffee & Tea

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

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

