



ECHOES
BOUTIQUE HOTEL & RESTAURANT
BLUE MOUNTAINS

Echoes Christmas Degustation 2018

First Course

Sydney rock oysters tempura, wasabi aioli, micro wasabi

Second Course

Beetroot & vodka cured Tasmanian ocean trout, yuzu wakame salad,
prawn crisp, scallions

Third Course

Slow roasted Turkey supreme, pressed pork belly, Sweet & Sour greens,
sweet potato puree, hoisin glaze

Fourth Course

Lamb rack, almond crust, miso eggplant puree, oyster mushrooms,
pickled daikon

Fifth Course

Zokoko chocolate mousse cake, cherry meringue,
compote, hazelnut soil

Petit fours