



ECHOES
BOUTIQUE HOTEL & RESTAURANT
BLUE MOUNTAINS

New Year's Eve menu 2017

\$169.00 per person

5 course degustation with a glass of sparkling on arrival

Homemade bread roll with herb butter

Canape

Crispy potato wrapped prawn with peri peri mayonnaise (G)

Creamy celeriac soup shot (G) (V)

Entrée

Warm house smoked duck breast with Asian salad, sweet and sour black current sauce (G)(D)

Or

Fresh Western Australian prawn and lobster with truffle aioli salad, green mango salsa (G) (D)

Or

Truffled mushroom wontons in traditional Asian herb broth, a hint of lemon juice and oyster mushrooms (D) (V)

****Lemon & Lime sorbet** (G)**

Main

Char grilled Hunter Valley Angus tenderloin and tempura scallops served with roasted root vegetables and morel mushroom sauce (G)

Or

Pan roasted ocean trout, spicy red quinoa baby bokchoy, green curry sauce ginger and crispy leek, young watercress (G)

Or

South Thailand chili coconut broth with rice noodles, tofu, vegetables infused with galangal, lemongrass and turmeric topped with coriander and mint (G) (D)(V)

Dessert

Belgian chocolate mousse with blackberry coulis and vanilla Yoghurt crème with hazelnut chocolate filo roll (G-on request)

Or

Blueberry and lemongrass crème brulee, coconut sorbet, lime and pistachio biscotti (G-on request)

Or

Seasonal fruit platter (V)