

Yulefest Lunch Menu 2018

Entrée

Homemade Pesto & parmesan or Garlic Bread

\$9

Asian soup of the day served with sourdough bread

\$18

Pan Seared Scallops (G)

x.o. | pea puree | grapefruit gel | kizami nori

\$23

Gaulston Heights Pan-Fried Quail (G)

kale | shimeji mushroom | tamarind honey glaze

\$22

Peking Style Smoked Duck Breast wrapped in house made crepes (D)

cucumber | shallots | chilli | hoisin sauce

\$23

Crispy Soft- Shell Crab (D)

som tam salad | nam jim dressing

\$23

Truffled Mushroom Wontons (V)(D)

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

\$18

Main

Pan- Fried Cone Bay Barramundi Fillet (G)(D)

wilted kale | swiss brown mushrooms | garlic wild rice | lemon chili sauce

\$42

Slow cooked Turkey breast (G)

honey ginger infusion | chest nut | lobster medallion | crispy prosciutto | roasted root vegetables

\$42

Char-Grilled Hunter Valley Angus Tenderloin (G)

dauphinoise potatoes | parklands baby vegetables | szechuan pepper sauce

\$45

Cashew Nut Crust Grass-Fed Riverina Lamb Rack

mashed potato | crushed minted green peas | parsnip crisps | thyme jus

\$45

Szechuan Style Green Beans (V)(G)(D)

smoked bean curd | oyster mushrooms | scallions | lemongrass rice

\$35

Dessert

Deconstructed Mango & Sticky Rice (G)(D)

mango coulis | compote | rice crackers | coconut sorbet | soi

\$23

Traditional Plum Pudding

brandy sauce | maple walnut ice cream | cherry & berry compote

\$23

Lightly Spiced Pear Tart Tartin

cinnamon | star anise | mandarin zest | vanilla ice cream

\$23

Kaffir Lime and Lemongrass Crème Brûlée

coconut sorbet | lime and pistachio biscotti

\$23

Trio of dessert for 2

Deconstructed Mango & Sticky Rice

Traditional Plum Pudding


Kaffir Lime and Lemongrass Crème Brûlée

\$60

(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 and master card;

2.25% surcharge applies for the use of amex and diners card.

if you like classics.....

\$ 25.00

Cosmopolitan

vodka | grand marnier | cranberry juice | lime juice

Caprioska

vodka | lime | sugar

Champagne Cocktail

sparkling wine | angostura bitters | brandy

Margarita

Tequila | cointreau | lemon juice | syrup

Long Island Iced Tea

bacardi | gin | tequila | vodka | cointreau | lemon juice | coke

Rusty Nail

bourbon | drambuie

if you like creative.....

\$ 25.00

Bellini Revival

sparkling wine | peach puree | violet liqueur

Echoes Martinez

gin | sweet vermouth | cherry liqueur | orange bitters

Tiramisu Martini

vanilla vodka | baileys | cream | espresso

Marshmallow Martini

vanilla vodka | strawberry liqueur | chambord | baileys | marshmallow syrup | cream

Passion Chili Martini

vodka | passionfruit | thai chili | Bundaberg rum

Echoes Mule

gin | choya umeshu | lime juice

Winter Penicillin

whisky | lemon | honey syrup | ginger syrup | Laphroig

Smoked Fashioned

whisky | lemon | honey | egg white | cinnamon

Winter Margarita

tequila | mezcal | lime | eggwhite

Martini Moods

choose your favorite flavour of martini; ask the bartender for available flavours

if you're driving.....

\$ 12.50

Herculean Jr.

lime | strawberries | apple juice | lemonade

Echoes Iced Tea

earl grey tea | lychee syrup | lemon juice | soda water

Casablanca by Day

lemon | mint | salt | sugar | soda | lemonade

Please feel free to ask us for any traditional cocktail which may not be on this list.

if you like a kick with your coffee.....

\$ 15.00

Australian

bundaberg rum

French

brandy

Italian

frangelico

English

gin

Parisienne

grand marnier

Russian

vodka

Canadian

canadian club

Mexican

kahlua

Monks

benedictine

Scottish

scotch whisky

Roman

galliano

Orange Burst

cointreau

Amaretto

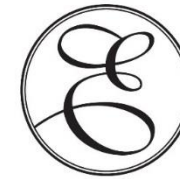
amaretto

Irish

jameson whiskey



ECHOES
BOUTIQUE HOTEL & RESTAURANT
BLUE MOUNTAINS



ECHOES
BOUTIQUE HOTEL & RESTAURANT
BLUE MOUNTAINS

History of Echoes

Echoes

*And so, we made this cliff side house where glaciers made the sight,
We thought that in these walls,
In this escarpment light,
Your world would grow in promise and grievance be set right.
Hearing the valley's vast green sea,
You should let its answer set you free.*

*Tom Keneally
Sunday, 17th March 1991*

Echoes Boutique Hotel & Restaurant was designed by architect Peter Doreen and built in 1990 as a retreat for Australian writer Thomas Keneally and his television colleagues. The current building replaced a historic homestead that was commissioned by Florence Young in the late 20's. Florence Young was a missionary who travelled extensively to the Far East and Papua New Guinea to preach Christianity and undertake missionary works.

From late 40's until mid-80's the old homestead was a retreat for the Australian Christian Nurses movement. By mid-80's the house was in a poor state of repair and became a fire hazard. Following its demolition in late 80's, the site was auctioned and the concept for Echoes guesthouse was born. The result is a 3 storey contemporary guest house that combines a sleek modern design with a touch of federation.

Built on the edge of the escarpment overlooking the Jamison Valley, Echoes was one of the first luxury guesthouses in the mountains to offer award-winning cuisine. Dining is always a focal point for the Blue Mountains and Echoes had its origins with the famous chef Claude Corne, the chef behind "Claude's" of Woollahra, who cemented Echoes as a fine dining venue in the early to mid-90's.

Over the years, Echoes has evolved from a luxury B&B to what is now a thriving Boutique Hotel with a busy award-winning restaurant, bar & lounge. Echoes remains an iconic and stylish boutique Hotel with a much sought-after location in the world heritage listed Blue Mountains national park.