

## Entrée

### Pan Seared Scallops (G)

x.o. | pea puree | finger lime gel | kizami nori

### Gaulston Heights Pan-Fried Quail (G)

kale, shimeji mushroom | tamarind honey glaze

### Poached Lobster Tail (G)

kimchi puree | shaved parmesan | cucumber

### Crispy Soft- Shell Crab (D)

som tam salad | nam jim dressing

### Truffled Mushroom Wontons (V)(D)

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

## Main

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

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

### Confit Duck Maryland (G)

honey ginger infusion | taro root puree | water spinach

### Char-Grilled Hunter Valley Angus Tenderloin (G)

dauphinoise potatoes | parklands baby vegetables | szechuan pepper sauce

### Cashew Nut Crust Grass-Fed Riverina Lamb Rack

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

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

smoked bean curd | oyster mushrooms | scallions | lemongrass rice

## Dessert

### Deconstructed Mango & Sticky Rice (G)(D)

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

### Lychee Panna Cotta (G)

freeze dried lychee | raspberry gel | sorbet | crumble

### Pandan Crepes

grated coconut | overripe bananas | lavender honey | honey flakes

### Kaffir Lime and Lemongrass Crème Brûlée

coconut sorbet | lime and pistachio biscotti

## Trio of dessert for 2

### Deconstructed Mango & Sticky Rice

### Lychee Panna Cotta

### Kaffir Lime and Lemongrass Crème Brûlée

## Chef's suggestion

### Selection of Premium International and Australian Cheese

crackers | apple chutney | quince paste

\$30.00

## Sides

Parklands organic hand-picked salad | thai dressing

seasonal market green vegetables (G)

truffle seasoned shoestring fries (G)(D)

\$12.00

**2 Courses - \$85.00 pp**


**3 Courses - \$115.00 pp**

**\*\*minimum 3 courses on Saturday\*\***

(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

### Lychee Sangria

white wine | dry vermouth | lychee liqueur | fresh berries | basil

### 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

### Three Sisters

vodka | lime | mint | apple

### Chi

rum | lime | lemongrass | lemongrass | soda water

### Cherry Blossom

rum | maraschino | almond syrup | apple | lemon | sprite

### 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

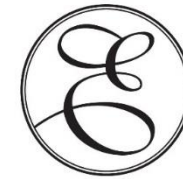
amaretto

### Irish

jameson whiskey



ECHOES  
BOUTIQUE HOTEL & RESTAURANT  
BLUE MOUNTAINS



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## *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.*