



ECHOES
BOUTIQUE HOTEL & RESTAURANT
BLUE MOUNTAINS

Dinner Menu

Entrée

Pan Seared Scallops

sambal butter | charred sweetcorn | celeriac | yuzu white soy | nori oil | prosciutto crisp | corn cress

Gaulston Heights Pan-Fried Quail

kale | shimeji mushroom | tamarind honey glaze

Kangaroo Tataki (G)

ponzu sauce | cauliflower puree | marinated tofu | nashi pear | hazelnut

Pernod-Cured Salmon (G)

salmon | tapioca pearls | wakame salad | wasabi mousse | pickled ginger | confetti coriander

Truffled Mushroom Wonton Broth (V)(D)

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

Main

Slow Cooked Ocean Trout with Pink Pepper & Chives (G)

medley tomato | diamond shell clams | kipfler potato | asparagus | wilted mizuna

Confit Duck Maryland (G)

taro root puree | wilted baby spinach | bok choy | yellow bean sauce

Char-Grilled Hunter Valley Angus Tenderloin (G)

roasted beetroot puree | dauphinoise potato | trumpet mushroom | soy ginger glaze

Grass-Fed Riverina Lamb Rack (G)

sundried tomato crust | spiced parsnip cream | miso edamame puree | snap pea | pickled daikon | teriyaki glaze

Thai Curry Gnocchi (V)(D)

sweet potato | medley tomato | shimeji mushroom | tofu | broccoli crisp | Thai basil

Dessert

Lightly Spiced Bilpin Apple Tarte Tartin

cinnamon | star anise | mandarin zests | apple & apricot puree | caramel & yoghurt ice cream

Strawberry & Lychee Cheesecake

strawberry & lychee jelly | strawberry coulis | strawberry carpaccio | raspberry & lychee sorbet

Valrhona Passion Fruit Inspiration Mousse

mango sorbet | pandan sponge | marshmallow | passion fruit gel

Mountain Honey, Guava & Meringue

mountain honey & guava curd | guava compote | honey guava sorbet | rice crisp | macadamia | meringue

Chef's suggestion

Selection of Premium International & Australian Cheese

crackers | apple chutney | quince paste

\$35.00

Sides

heirloom tomato salad | pumpkin seed | feta cheese | citrus dressing (G)

sautéed baby bok choy | white sesame oil (G)(D)

leek mash | crispy leeks (G)

\$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, Master Card, Amex & Diners' Card

Union Pay, JCB & Diners Club – 2.25%