



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.

Dinner Menu


Entrée

 Slow cooked crispy skin pork belly, Asian green beansprout salad, caramel tamarind chili - soy sauce
(Pork belly cooked for 12 hours in 68 degree)


Gaulston Heights pan-fried quail, kale, Shimeji mushroom, tamarind & honey glaze
(G)

 Tempura Zucchini flowers filled with Australian prawn and dill mousse, rocket, mango and avocado salsa (G) (D)


Crispy soft-shell crab and pan-fried Australian scallops with Som Tam salad
(G)(D)

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


Main

 Pan-fried Cone Bay Barramundi fillet, Thai sour curry broth with fresh Parklands vegetables finished with lime leaves
(G)(D)

Pan-fried Windsor duck breast with aromatic rice berry, bokchoy, baby carrots with black bean sauce topped with crispy ginger
(Duck cooked pink - G)

 Char-grilled Hunter Valley Angus tenderloin, onion jam, Parklands baby vegetables & Red wine glaze
(G)

Cashew nut crumbed grass fed Riverina lamb racks with parsnip Skordalia, Swiss chard, pencil leek and lemon thyme jus (D)

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

Dessert

Belgian chocolate mousse with blackberry coulis and vanilla Yoghurt crème with hazelnut chocolate filo roll

Pear and Quince tart tartin with mascarpone ice cream

Kaffir lime and lemongrass crème brulee, coconut sorbet, lime and pistachio biscotti

Selection of ice cream and sorbet (G)

Trio of dessert for 2

Belgian chocolate mousse with blackberry coulis and vanilla Yoghurt crème with hazelnut chocolate filo roll

Pear and Quince tart tartin with mascarpone ice cream

Kaffir lime and lemongrass crème brulee, coconut sorbet, lime and pistachio biscotti


Chef's suggestion

A selection of premium international and Australian cheese, crackers, apple chutney, quince paste
\$30.00

Sides

(\$12.00)

Honey roasted pumpkin with feta cheese
(G)

 Parklands organic hand-picked salad & vinaigrette (G)(D)

 Seasonal market green vegetables (G)

Shoestring fries (G)(D)

(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

2 Courses - \$85.00 pp

3 Courses - \$115.00 pp

minimum 3 courses on Saturday

A 1.5% surcharge applies for the use of visa and master cards.
2.25% surcharge applies for the use of Amex and diners cards.