

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.


Lunch menu

Homemade Pesto & parmesan bread OR
Garlic bread
\$9.00

Soup of the day served with sourdough
bread **(G)**
\$18.00


Linguine Pasta with smoked salmon,
Zucchini & dill **(D)**
Main size: \$32.00 Entrée size: \$24.00

Wagyu beef & Guinness pie
\$30.00

 Mushroom risotto, smoked vine ripened
tomato, green asparagus & béarnaise
sauce **(G) (V)**
\$24.00

Cashew nut crumbed grass fed Riverina
lamb racks with parsnip Skordalia, Swiss
chard, pencil leek and lemon thyme jus
\$42.00


Pan roasted Cone bay barramundi on
wilted kale & shoestring fries **(G)**
\$42.00

 Char-grilled Hunter Valley Angus tenderloin,
asparagus spears, dauphinoise potato &
creamy mushroom sauce **(G)**
\$45.00

Selection of farmhouse cured and roast
meats, grilled vegetables, Australian
cheese, tomato relish, sourdough bread
(Vegetarian option also available)
For 2: \$59.00

Dessert

Belgian chocolate mousse with blackberry
coulis and vanilla Yoghurt crème with
hazelnut chocolate filo roll
\$26.00

 Meringue with passionfruit Chantilly mango
and lychee salad and mango sorbet
\$26.00

Kaffir lime and lemongrass crème brulee,
coconut sorbet, lime and pistachio biscotti
\$26.00

Selection of ice cream and sorbet **(G)**
\$26.00

Trio of dessert for 2

\$60.00

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

 Meringue with passionfruit Chantilly mango
and lychee salad and mango sorbet

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

Chef's suggestion

A selection of premium international and
Australian cheeses, 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
(D) Dairy free
(V) Vegetarian

 *Local & Regional*
(LR) Sourced within the radius of
100 miles, with 80% containing
local or regional ingredients

A 1.5% surcharge applies for the use of visa and master cards.
3% surcharge applies for the use of Amex and diners cards.