

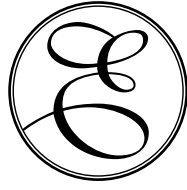
Art OF LUNCH



ECHOES
BOUTIQUE HOTEL & RESTAURANT
BLUE MOUNTAINS

THE WORKS OF NORMAN LINDSAY

Sunday 26th May 2019



ECHOES
BOUTIQUE HOTEL & RESTAURANT

BLUE MOUNTAINS

Amuse Bouche

Tomato Garden - tomato water gel, basil infusion, marinated tomato,
olives crumble, mozzarella sphere, micro basil.

Entrée

Tuna & avocado salad-tuna carpaccio, avocado mousse,
pickled ginger granite, yuzu emulsion, golden endive.

Main

Slow roasted Riverina Angus Rib fillet - heirloom carrots & potato
gratin, asparagus cream, bearnaise foam, tarragon dust.

Dessert

“The Magic Pudding”-Progressive...
Blanc aneo 34% panna cotta, Ceiba 64% smoky dome, blueberry gel,
strawberry coulis, blackberry crisp, soil.

Petit fours