



ECHOES
BOUTIQUE HOTEL & RESTAURANT
BLUE MOUNTAINS

New Year's Eve Menu

Degustation Menu

First

Sydney rock Oysters, bird's eye chilli & coriander
bubbles, confetti coriander.

Second

Soy & ginger cured salmon, pickled cucumber,
caper berries, cilantro crème fraiche, salmon roe.

Third

Confit pork cheek, caramelized baby leeks,
saffron potato cream, pineapple emulsion.

Fourth

Lamb loin, five spiced braised lamb belly,
pea puree, heirloom carrot, mint jus.

Fifth

Lychee cheesecake, honey flakes,
passionfruit jelly, lychee sorbet, flowers.

Petit Fours