

MENU

Two courses \$95pp

Three courses \$120pp

Minimum Three Courses on Saturday & Sunday Dinner



ECHOES
BOUTIQUE HOTEL

Please note we are a cashless venue and accept payment by debit or credit card.

A 1.5% surcharge applies for the use of Visa, Mastercard & American Express.

A 2.25% surcharge applies for the use of Diners.

DESSERTS

Seasonal Citrus Tart

Lemon Curd | Macerated Citrus | Mandarin Sorbet

Recommend Wine Pairing: Frogmore Creek Iced Riesling, Tasmania
Glass: \$21 Bottle: \$85

Light green gold tints, freshness with floral aromas, delicate citrus, lemongrass mineral

54% Chocolate & Rhubarb

Chocolate Mousse | Mascarpone | Feuilletine Crumble

Recommend Pairing Cocktail: Espresso Martini
\$28

Vanilla vodka, kahlua, espresso

Blue Mountain Honey Cake

Fig | Rosemary Ice Cream | Elderflower Gel

Recommend Pairing Cocktail: Tiramisu Martini
\$32

Vanilla vodka, baileys, espresso, cream

Chef's Selection Cheese Platter

Selection of Premium International & Australian Cheese | Crackers | Seasonal Chutney | Grissini Sticks

Recommend Pairing Port Wine: Penfold's 'Grandfather' Tawny, SA
\$32 per 30ml

Intense raisin fruits, fruitcake, liquorice, roasted walnuts, vanilla & oak flavours

Kindly inform our team if you have any dietary restrictions or allergies.

ENTRÉES

Venison loin

Sweet Potatoes | Blackberry | Boysenberry Jus

Recommend Wine Pairing: Penny's Hill 'Malpas Road' Merlot, McLaren Vale
Glass: \$20 Bottle: \$90

Assorted nut aroma, dark plum, dried herb, with succulent fruit intensity

Marinated Fresh Yellowfin Tuna

Crispy Rice Cracker | Sriracha | Amazu Ponzu

Recommend Wine Pairing: Cape Mentelle Sauvignon Blanc Semillon, Margaret River
Bottle: \$90

Tropical fruit aromas, passionfruit, citrus with subtle honeydew melon and grapefruit

Farmed Yamba Prawns & Cured Rainbow Trout

Coriander Dressing | Young Mixed Greens | Native Finger Lime

Recommend Wine Pairing: 42 Degree South Pinot Grigio, Tasmania
Bottle: \$90

Fresh aromas of sweet pear, delicate tropical fruits & dry rich, generous texture

Salt Baked Beetroot

Puffed Wild Rice | Medjool Dates | Chickpea Mousse

Recommend Wine Pairing: Hahndorf Hill Rosé, Adelaide Hills
Glass: \$22 Bottle: \$90

Aromatic of red cherries, apples, strawberries and natural acidity

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MAINS

Grass-Fed Riverina Lamb Back Strap

Smoked Eggplant | Mint oil | Cumin Lamb jus

Recommend Wine Pairing: Curator Cabernet Sauvignon, Barossa Valley

Bottle: \$90

Crème de cassis, dark plum, cacao and cedar with a hint of tobacco

Poached Red Snapper Fillet

Meyer Lemon | Torched Greens | Dried Bonito Butter

Recommend Wine Pairing: Black Star Sauvignon Blanc, Marlborough, New Zealand

Bottle: \$80

Crisp and refreshing taste, hint of tropical fruit and citrus notes with smooth finish

Aromatic Roasted Duck Breast

5 Spice Caramel | Burnt Cucumber | Cacao Carrots

Recommend Wine Pairing: Yering Station Pinot Noir, Yarra Valley

Bottle: \$105

Black cherry and earthy undertone with hint of spice, lavender & vanilla cedar

Char-Grilled Australian Wagyu Beef MB4+

Red Wine Jus | Asparagus | Caramelized Onion

Recommend Wine Pairing: Pertaringa Undercover Shiraz, McLaren Vale

Bottle: \$85

Dark plum, black pepper, ripe blackberry with smoky vanilla and black olives

Charred Butternut Squash

Macadamia | Pickled Radish | Wilted Spinach

Recommend Wine Pairing: Mirabeau Classic Rose ‘, Provence, France

Bottle: \$85

Berry notes, succulent and juicy red cherries, raspberries and strawberries, silky and crisp finish

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SIDES

Charred Broccolini

Miso Glazed | Roasted Sesame

\$14

Sautéed Brussels Sprouts

Balsamic Shallot Reduction | Feta Cheese

\$15

Chilli Pepper Baby Chat Potatoes

Murray River pink salt | chives

\$16



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