

MENU

Two courses \$85pp

Three courses \$110pp



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

Coconut Panna Cotta

Port Wine | Grape Compote | Cocoa Nib

Recommend Wine Pairing: Frogmore Creek Iced Riesling, Tasmania

Glass: \$21 Bottle: \$85

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

Chef's Selection Cheese Platter

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

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

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

54% Dark Chocolate Mousse

Poached Rhubarb | Mascarpone | Feuilletine Crumble

Recommend Pairing Cocktail: Espresso Martini
\$28

Vanilla Vodka, Kahlua, Espresso

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

ENTRÉE

Grilled Yamba Prawn

Coriander Vinaigrette | Young Greens | 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

Wine Pairing: Hahndorf Hill Rose, Adelaide Hills

Glass: \$22 Bottle: \$90

Aromatic of red cherries, apples, strawberries and natural acidity

Australian Black Angus Beef Tartare

Crispy Rice Cracker | Salted Peanut | Quail Egg

Wine Pairing: Château Peybonhomme-les-Tours Côtes de Blaye
AOC, France

Bottle: \$115

Red plum, chewy tannin, herbal bay leaf aroma

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MAINS

Steamed Ocean Trout Fillet

Caramelized Onion Puree | Torched Greens | 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

Mint Zucchini Risotto

Baby Courgette | Mascarpone | Mint Oil

Recommend Wine Pairing: Josef Chromy Pinot Gris, Tasmania

Bottle: \$95

Aromatic and complex with fruity flavour, subtle oak & spicy finish

Soft Herb Crusted Chicken

Sweet Potato & Maple | Fioretto | Peppercorn Jus

Recommend Wine Pairing: Brangayne Pinot Grigio, Orange

Bottle: \$75

Crunchy pear & green apple aromas, crisp, light chalky & mineral finish

Char-Grilled Wagyu Beef MBS 4 +

Green peppercorn Jus | Charred Broccolini | Roasted Parsnip

Recommend Wine Pairing: Pertaringa Under Cover Shiraz,
McLaren Vale, SA

Bottle: \$85

Dark plum, oak spice, full bodied palate, rich tannin

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SIDES

Charred Butternut Pumpkin

miso vinaigrette | toasted sesame seeds

\$15

Sauteed Brussels Sprouts

Balsamic Shallot reduction | Feta cheese

\$15

Chilli Pepper Baby Chat Potatoes

Murray river pink salt | chives

\$16



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