



Winter in the Mountains

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

Wine Pairing: Frogmore Creek Iced Riesling, Tasmania

Glass: \$21 Bottle: \$85

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

Chocolate & Rhubarb

Chocolaté mousse | mascarpone | feuilletine

Pairing Cocktail: Espresso Martini

\$28

Vanilla Vodka, Kahlua, Espresso

Poached Apple & Cinnamon Ice Cream

beer cake | brown butter powder | granny smith apple gel

Pairing Cocktail: Tiramisu Martini

\$32

Vanilla Vodka, Baileys, Espresso, Cream

Chef's Selection Australian Cheese

lavosh | seasonal chutney | grissini

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

purple kumara | black berries | pepper berry jus

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 East Coast Yellowfin Tuna

crispy rice cracker | siracha | ponzu

Wine Pairing: Cape Mentelle Sauvignon Blanc Semillon, Margaret River

Bottle: \$90

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

Farmed Yamba Prawns & Cured Rainbow Trout

coriander vinaigrette | young mixed greens | native finger lime

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 purée

Wine Pairing: Hahndorf Hill Rosé, Adelaide Hills

Glass: \$22 Bottle: \$90

Aromatic of red cherries, apples and strawberries and natural acidity

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MAINS

Slow-Roasted Grass-Fed Lamb Back Strap

smoked eggplant | mint oil | cumin lamb jus

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

meyer lemon | torched greens | dried bonito butter

Wine Pairing: Ad Hoc Hen & Chicken Chardonnay, Pemberton

Bottle: \$80

Aromas of melon, citrus, minerals, stone fruits, toasty nuttiness and cream

Aromatic Roasted Duck Breast

5 spice caramel | burnt cucumber | cacao carrots

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

truffle jus | sweetcorn | caramelized onion

Wine Pairing: Pertaringa Undercover Shiraz, McLaren Vale

Bottle: \$85

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

Confit Globe Artichoke

chestnut | Australian chardonnay | Jerusalem artichoke | wild rocket

Wine Pairing: Mortimer Chestnut Garth Rosé, Orange

Bottle: \$70

Fresh strawberry, raspberry and tract of mint with a dry finish

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SIDES

Steamed Broccolini

fermented soybean vinaigrette | toasted sesame seeds

\$14

Sautéed Brussel's Sprouts

3yr aged balsamic & shallot glaze | Yarra Valley Parisian feta cheese

\$15

Chilli Pepper Baby Chat Potatoes

Murray River pink salt | chives

\$16



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