



Winter in the Mountains

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

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 of Australian Cheese

Lavosh | seasonal chutney | grissini

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

Pairing Cocktail: Espresso Martini

\$28

Vanilla Vodka, Kahlua, Espresso

Cinnamon Ice Cream Affogato

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

ENTRÉE

Grilled Yamba Prawn

coriander vinaigrette | young greens | 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 Rose, Adelaide Hills

Glass: \$22 Bottle: \$90

Aromatic of red cherries, apples and 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 | torched greens | bonito butter

Wine Pairing: Brangayne Sauvignon Blanc, Orange, NSW

Bottle: \$90

Aroma of grapefruit, tropical fruit, juicy mid plate flavour and crispy balanced finish

Wild Mushroom Risotto

truffle | mascarpone | chives | wild greens

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 | pepper corn jus

Wine Pairing: Brangayne Pinot Grigio, Orange

Bottle: \$75

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

Char-Grilled Wagyu Beef MBS 4 +

pepperberry jus | charred broccolini | artichoke

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 Brussel's Sprouts

3yrs aged balsamic shallot glaze | Yarra Valley Persian feta cheese

\$15

Chilli Pepper Baby Chat Potatoes

Murray river pink salt | chives

\$16



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