

History of Echoes

Echoes

*And so we made this cliff side
house where glaciers made the
sight,
We thought that in these walls,
In this escarpment light,
Your world would grow in
promise and grievance be set
right.
Hearing the valley's vast
green sea,
You should let its answer set
you free.*

Tom Keneally

Sunday, 17th March, 1991

Echoes Boutique Hotel & Restaurant was designed by architect Peter Doreen and built in 1990 as a retreat for Australian writer Thomas Keneally and his television colleagues. The current building replaced a historic homestead that was commissioned by Florence Young in the late 20's. Florence Young was a missionary who travelled extensively to the Far East and Papua New Guinea to preach Christianity and undertake missionary works.

From late 40's until mid 80's the old homestead was a retreat for the Australian Christian Nurses movement. By mid 80's the house was in a poor state of repair and became a fire hazard. Following its demolition in late 80's, the site was auctioned and the concept for Echoes guesthouse was born. The result is a 3 storey contemporary guest house that combines a sleek modern design with a touch of federation.

Built on the edge of the escarpment overlooking the Jamison Valley, Echoes was one of the first luxury guesthouses in the mountains to offer award-winning cuisine. Dining is always a focal point for the Blue Mountains and Echoes had its origins with the famous chef Claude Corne, the chef behind "Claude's" of Woollahra, who cemented Echoes as a fine dining venue in the early to mid 90's.

Over the years, Echoes has evolved from a luxury B&B to what is now a thriving Boutique Hotel with a busy award winning restaurant, bar & lounge. Echoes remains an iconic and stylish boutique Hotel with a much sought after location in the world heritage listed Blue Mountains national park.

Dinner Menu

Entrée

Chilli caramel crispy skinned pork belly, son
in law egg, Thai basil & peanut
(Slow cooked for 14hrs at 72 degrees)

(G)(D)

Gaulston Heights pan-fried quail, kale,
Shimeji mushroom, tamarind & honey glaze

(G)

Grilled fresh Clarence River octopus, snow
pea shoots, wild rocket and wakame
salad, spicy lime dressing **(G)(D)**

Fig salad with compressed rock melon,
Persian feta cheese, black olives puree and
hazelnut crumbs **(G)(V)**

Crispy soft-shell crab and pan-fried
Tasmanian scallops with Som Tam salad

(G)(D)

Main

Pan-fried New Zealand John Dory fillet, Thai
sour curry broth with fresh Parklands
vegetables finished with lime leaves

(G)(D)

Crispy skinned Windsor duck confit, egg
noodles, bok choy, Thai basil & Vietnamese
mint broth **(D)**

Char-grilled Hunter Valley Angus tenderloin,
onion jam, Parklands baby vegetables &
Red wine glaze

(G)

Cashew nut crumbed grass fed Riverina
lamb racks with parsnip Skordalia, Swiss
chard, pencil leek and lemon thyme jus

Mushroom risotto, smoked vine ripened
tomato, green asparagus & Béarnaise

sauce
(G)(V)

Dessert

Pedro Ximenez prune and pecan brownie
with toffee pears and mascarpone ice
cream

Peach and elderflower cream tartlet with
almond praline ice cream

Passionfruit brulee, coconut sorbet and
ginger & pistachio biscotti

Selection of ice cream and sorbet **(G)**

Trio of dessert for 2

Pedro Ximenez prune and pecan brownie
with toffee pears and mascarpone ice
cream

Peach and elderflower cream tartlet with
almond praline ice cream

Passionfruit brulee, coconut sorbet and
ginger & pistachio biscotti

Chef's suggestion

A selection of premium international and
Australian cheeses, crackers, apple
chutney, quince paste
\$35.00

Sides

(\$12.00)

Honey roasted pumpkin with feta cheese
(G)

Parklands organic hand-picked salad &
vinaigrette **(G)(D)**

Seasonal market green vegetables **(G)**

Shoestring fries **(G)(D)**

(G) Gluten free
(V) Vegetarian

(D) Dairy free

2 Courses - \$85.00 pp

3 Courses - \$115.00 pp

**** Minimum 2 course****

A 1.5% surcharge applies for the use of visa and master cards.
3% surcharge applies for the use of Amex and diners cards.