

THE FRAMES

LUXURY IN THE RIVERLAND

3-COURSE FORMAL MENU

WORLD CLASS GOURMET DINING IN THE PRIVACY OF YOUR RETREAT

Dining at The Frames is a culinary experience showcasing the very best of Riverland and Australian produce, with gourmet chefs creating dishes that will give you a flavour experience to remember.

The Frames are romantic, luxurious retreats for couples and in-retreat dining is part of the magical experience.

Prepared and cooked by our private chef in your retreat

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**Subject to availability*

PLEASE FORWARD YOUR MENU SELECTIONS TO CATHY@THEFRAMES.COM.AU
MINIMUM 2 WEEKS PRIOR TO YOUR ARRIVAL DATE.

FOR ENQUIRIES CALL CATHY OR RICK EDMONDS ON 0418 862 260

3-COURSE FORMAL MENU

Choose 1 dish each from 3 of the 4 courses available and have your meals prepared and cooked by our private chef or delivered for you at your retreat.*

Soup

- Roasted pumpkin, soy and cashew **g/f, v, vegan**
- Classic minestrone, almond and basil pesto, panini croute **v**
- White Bean and Chilli **g/f, v**
- Carrot and coconut soup **g/f, v**
- Chilled gazpacho with crab, mirepoix and avocado
- Beetroot and parsnip, fetta and yoghurt **g/f, v**
- Potato and Leek **g/f**

Entrée

Served with a bread roll and butter medallion

- Murray cod crudo, pickled pineapple, coriander, native lime **g/f**
- Beef fillet tataki, wasabi avocado emulsion, crisp garlic, ponzu **g/f**
- Pan baked prawns, cauliflower, café de paris butter **g/f**
- Woodside goats curd croquette, beets, pecan, farm leaves, pecorino
- Scallops, saffron orange emulsion, salmon pearls **g/f**
- South Australian baby squid salad, chickpeas, romensco, green leaves **g/f**
- Ricotta gnocchi, cherry tomato, sugo, cream pangratatto **v**

Mains and Something Sweet on the following page >

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Mains

- Pan roast salmon, zucchini, cherry tomato, shallot salsa, tapenade, beetroot ricotta **g/f**
- Barramundi, parsnip puree, cauliflower steak, lemon myrtle beurre blanc **g/f**
- Roast Lamb rump, smoked eggplant, pea, edamame, jus **g/f**
- Grass fed striploin, burnt butter bearnaise, confit tomato, red onion jam **g/f**
- King Henry pork cutlet, seeded mustard cream, fennel braised, asparagus **g/f**
- Quince glazed chicken mignon, pumpkin puree and leek and fig tart
- Miso Mushrooms and barley, confit duck, greens
- Kangaroo fillet, prosciutto, pepper berry, beetroot and native greens risotto, herbed creme fraiche **g/f**
- Wood roasted eggplant, eggplant parmigiana, braised fennel, baby vegetables **g/f, v**

Additional sides for main courses

1 bowl will be enough for 2 guests.

- Rustic roast potatoes, rosemary, and garlic **g/f, v**
- Charred broccolini, almonds, nut brown butter **g/f, v**
- Heirloom tomatoes, basil, pangaratto, vincotto **v**
- Baby gem lettuce, parmesan, radishes, buttermilk **g/f, v**
- Chefs seasonal garden salad, sherry vinaigrette **g/f, v**
- Baby carrots, honey and pomegranate, thyme, fetta **g/f, v**

Something Sweet

- Almond, date and fig pudding, pecan and maple syrup gelato
- Orange curd, meringue, kumquat, blood orange sorbet
- Quandong, apple pie pannacotta, double cream
- Tiramisu, arrostato gelato
- Riverland pecan salted tart, maple syrup and pecan brittle gelato
- Lemon posset, crème fraiche, strawberries, citrus meringue crisp
- orange cheesecake, orange curd, white chocolate, oat, cinnamon almond crumb
- Australian cheeses with local dried fruits, nuts, and wafers
- Trio of LIPS Gelato, wafer

v = vegetarian **gf** = gluten free **vegan**

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