

THE FRAMES

LUXURY IN THE RIVERLAND

SUPREME BBQ 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 our supreme BBQ packs, giving you a flavour experience to remember.

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

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

SUPREME BBQ MENU

\$95.00 /GUEST + GST

Choose 1 dish from each of the following options.*

(Each Supreme BBQ pack serves 2 people)

PICK A POULTRY

- Moroccan chicken skewers, yoghurt, almonds
- Lemongrass, chilli, chicken, spiced peanut
- Lemon, oregano, chicken skewer, pine nut and herb crumble

PICK A SEAFOOD

- Murray river cod, red miso, ginger and finger lime vinaigrette
- Coorong mullet, with tomato salsa.
- Prawns on skewer with lime, chilli, mint
- Baby squid, roast eggplant

PICK A MEAT

- Mini beef fillet mignons, thyme, garlic and vincotto, caramelised onion
- Sirloin steak, mushroom, garlic and vincotto
- Hanger steak, caramelised onion
- Pork belly, fennel, thyme and garlic crusted, asparagus, fennel and radish slaw

PICK A SAUSAGE (Served with tomato relish)

- Beef chipolata
- Pork and fennel
- Chorizo

PICK ONE OF THESE SIDES

- BBQ corn, lime and harissa mayonnaise
- Tomato and haloumi kebabs, basil oil
- Eggplant, goats curd, mint, pomegranate.
- Cauliflower steak, chimmi churri

BBQ packs served with these.

- Green leaves, buttermilk, mint, radishes
- Chickpea, fetta, sundried tomato, sherry vinaigrette
- Grilled capsicum, eggplant, crouton salad, sherry vinaigrette
- Sliced sourdough, butter, pink salt

*Subject to availability

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