

GOURMET 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 gourmet 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

GOURMET BBQ_MENU \$85.00 / GUEST + GST

The FramSs

Choose 1 dish from each of the following options.*

(Each Gourmet BBQ pack serves 2 people)

PICK A POULTRY

- Buttermilk chicken, charred zucchini tomato salsa
- Lemongrass, chilli, chicken, spiced peanut

PICK A SEAFOOD

- Prawns on skewer with lime, chilli, mint
- Lemon myrtle spiced barramundi
- Charred squid, ginger lime chilli

PICK A MEAT

- Hanger steak, caramelised onion
- Striploin steak, mushroom, garlic and vincotto
- Kangaroo, pepperberry prosciutto mignon

PICK A SAUSAGE (served with tomato sauce)

- Beef Chipolata
- Pork and Fennel
- Chorizo

PICK ONE OF THESE SIDES

- BBQ corn, spiced Korean gochujang sour cream and mayo sauce
- Tomato and haloumi kebabs, basil oil
- Grilled zucchini with miso and sesame seeds

VEGETARIAN (vegetarian only)

- Vegetarian sausage
- Spiced cauliflower and quinoa burger
- Beetroot burger, yoghurt.
- Grilled mushroom, umami butter

All BBQ packs served with these.

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

*Subject to availability

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