

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 or
Prepared by our chef and cooked by the guests using the fully equipped kitchen.***

*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

\$150.00 /GUEST - PRIVATE CHEF \$330.00/GUEST

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**
- Coconut curry, lentil soup **g/f, v**
- Hungarian mushroom soup **g/f, v**
- Chilled gazpacho with crab, mirepoix and avocado
- Beetroot and parsnip, fetta and yoghurt **g/f, v**
- Chicken and white bean **g/f**

Entrée

Served with a bread roll and butter medallion

- Murray cod crudo, pickled pineapple, coriander, native lime **g/f**
- Slow cooked lamb ribs, chilli caramel, Asian herb slaw **g/f**
- Pan baked prawns, cauliflower, café de paris butter **g/f**
- Woodside goats curd croquette, beets, pecan, farm leaves, pecorino
- Scallops, burnt butter, romesco, pancetta, apple fennel salad **g/f**
- Duck confit croquette, duck breast, quandong
- Wood roasted eggplant, pomegranate, harissa, yoghurt **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**
- Murray Cod, pan fried, cauliflower, kale, almond, lemon gremolata
- Beef fillet, carrot puree, baby carrots, potato gratin, jus **g/f**
- Lamb rump, salsa verde, celeriac, jus **g/f**
- Grass fed striploin, burnt butter bearnaise, confit tomato, red onion jam **g/f**
- Chicken supreme, crisp polenta, mushroom, chard, porcini jus **g/f**
- Quince glazed chicken mignon, pumpkin puree and leek and fig tart
- Ricotta and herb gnocchi, mushrooms, herbs, native greens, crème fraiche, truffle oil **v**
- Wood roasted eggplant, eggplant parmigiana, braised fennel, baby vegetables **g/f, v**

Additional sides for main courses

\$12.00 per bowl will be enough for 4 guests.

- Rustic roast potatoes, rosemary, and garlic **g/f, v**
- Roasted pumpkin, sweet potato thyme and goat's curd **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

- Chocolate and orange oil brownie, cherry confit, macerated strawberries, chocolate and almond gelato **g/f**
- Quandong, apple pie pannacotta, double cream
- Tiramisu, arrosto gelato
- Riverland pecan salted tart, maple syrup and pecan brittle gelato
- Lemon posset, crème fraiche, strawberries, citrus meringue crisp
- Strawberry shortcake, Turkish delight gelato, berries, floss
- Australian cheeses with local dried fruits, nuts, and wafers
- Trio of LIPS Gelato, wafer

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

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