

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**
- Tender Beef Fillet rare, baby beets, tomato confit, whipped goat's cheese, Pagnotta crisp
- Thai prawn salad, Asian herbs, crisp shallots, caramel chilli dressing **g/f, cold**
- Whole baby squid, escabeche, panini, tarragon mayo **chef only**
- Scallops, burnt butter, romesco, pancetta, apple fennel salad **g/f chef only**
- Beef tartare, crumpet, burnt butter bearnaise, crisp shallot
- Pumpkin gnocchi, pumpkin puree, ricotta, herb oil **v**

Mains and Something Sweet on the following page >

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Mains

- Murray cod, pan seared, bouillabaisse sauce, romesco aioli **g/f**
- Atlantic salmon, Sicilian caponata, charred sugarloaf cabbage, buttermilk, citrus **g/f**
- Grass fed striploin, miso and ginger glazed, edamame, baby corn, Asian greens **g/f**
- Beef fillet, leek, jus, café de Paris butters **g/f**
- Grass fed striploin, burnt butter bearnaise, confit tomato, red onion jam **g/f**
- Lamb rump, artichoke, cherry tomato, jus **g/f**
- Quince glazed chicken mignon, pumpkin puree and leek and fig tart
- Chicken supreme, herbs, roasted pumpkin, goats curd, thyme **g/f**
- Wood roasted eggplant, eggplant parmigiana, braised fennel, baby vegetables **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, pangarattato, vincotto **v**
- Baby gem lettuce, parmesan, radishes, buttermilk **g/f, v**
- Chefs seasonal garden salad, sherry vinaigrette. **g/f, v**

Something Sweet

- Lemon posset, citrus meringue, strawberries, crème fraiche **gf**
- Chocolate and cherries, chocolate kumquat gelato
- Tiramisu, Arrosto gelato
- Chocolate brownie, chocolate mousse, pink salt chocolate gelato.
- Australian cheeses with local dried fruits, nuts, and wafers.
- Quandong and macadamia panna cotta, crumble, quandong gelato
- Trio of LIPS Gelato, wafer
- Tea and coffee with chocolate dipped strawberries \$5.50

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

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