

# 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

# Choose 1 dish from each of the following options.\*

(Each Gourmet BBQ pack serves 2 people)

#### **PICK A POULTRY**

- Lemon, oregano, chicken skewer, pine nut and herb crumble
- Lemongrass, chilli, chicken, spiced peanut

#### **PICK A SEAFOOD**

- Prawns on skewer with lime, chilli, mint
- Coorong mullet, with tomato salsa

#### **PICK A MEAT**

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

#### 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
- Zucchini, haloumi skewers, mint dressing

### **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