

# THE FRAMOS

LUXURY IN THE RIVERLAND

Please select one dish for each person from **3 of the 4 courses offered**

## **Soups**

- Roasted pumpkin, soy and cashew
- Cauliflower, white bean, almond and cheese
- Chilled cucumber and radish soup with wasabi crème fraiche
- Chilled gazpacho with crab, mirepoix and avocado
- Watercress soup with Greek yoghurt and chervil
- Cream of green asparagus with fromage blanc.
- Pumpkin and apple
- Almond and white bean and herb foam soup
- Asparagus and lardon

## **Entrée**

- Blue swimmer and barramundi cake, Australian prawns, roasted capsicum remoulade and micro herbs
- Spiced saltbush pancake, cured Murray cod, beets, pickled onion
- Beetroot cured Murray cod, citrus, caper leaf, horseradish crème fraiche and finger lime caviar (cold)
- Pan seared whiting- linguine, pine nuts, dill, lemon myrtle butter sauce.
- Vietnamese prawn salad, coriander, mint, shoots, crisp shallots, peanuts, lime and coconut dressing. gf
- Crisp Riverland pork belly, chilli, herbs and fish sauce vinaigrette. gf
- Red roasted chicken thigh, Malaysian almond milk and coconut spiced sauce Thai salad
- Coorong mullet, miso glazed, Asian greens
- Double baked goats cheese and roasted capsicum soufflé, greenleaf and pecan salad v,

Served with a bread roll and butter medallion

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## Main

- Quince glazed chicken mignon, pumpkin puree and leek and fig tart.
- Slow braised lamb shank, prosciutto, gnocchi and sticky jus. **(inhouse with chef only)**
- Quandong glazed duck breast, ancient grains, pomegranate, caper and yoghurt
- Riverland lamb rump rubbed with Harissa, with almond, preserved lemon cous cous
- Beef fillet pan cooked, roast baby tomato's, sweet and sour onions, béarnaise gf
- Beef fillet, mushroom, kale, crème fraiche, jus and duchess potato gf
- Local farmed beef tenderloin, oxtail, barley, carrot emulsion
- Kangaroo fillet beetroot tarte tatin, caramelised onion, fetta, smoked almonds
- Pork fillet, peppered mascarpone, leek fondue, apple and cider jus. gf
- Murray cod, prosciutto, roast baby carrots, caramelised shallot olive beurre blanc
- Murray cod, macadamia crusted, braised fennel, olive beurre blanc
- Eggplant stack, pan fried gnocchi sauce verge, braised fennel v
- Adelaide hills camembert and onion relish tart, mushroom, almonds and sage butter v

Served with a green leaf, pear and parmesan salad

## Sweet

- Crème fraiche and lemon myrtle panna cotta, orange and mint sorbet
- Chocolate preline tart, raspberry sorbet, raspberry puree
- Riverland pecan, quandong and almond tart, dried fig parfait, wattleseed sabayon
- Smashed lemon meringue, vanilla cream, curd, candied lemon
- Profiteroles filled with wattleseed, pecan and quince icecream, salted caramel sauce
- Quandong crumble tart, green apple sorbet
- Turkish delight parfait, sundried Riverland fruit compote, almond cake
- Australian cheeses with local dried fruits, nuts and wafers.