

THE FRAMOS

LUXURY IN THE RIVERLAND

Three Course Meal (Without Chef) \$190 per couple

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

Served with a bread roll and butter medallion

- Blue swimmer and barramundi cake, Australian prawns, roasted capsicum remoulade and micro herbs
- Crisp coated pork, cider jus, celeriac, apple
- Beetroot cured Murray cod, citrus, caper leaf, horseradish crème fraiche and finger lime caviar (cold)
- Vietnamese prawn salad, coriander, mint, shoots, crisp shallots, peanuts, lime and coconut dressing. gf
- Pickled octopus, ricotta, broad beans, almond
- Fiore di burrata, lovage, sorrel, mint, fresh garden peas, snow pea tendrils, first press olive oil
- Pumpkin gnocchi, shallot, sun dried tomato, spinach creamy sauce v

Main

Served with a green leaf, radicchio, dill and buttermilk dressing salad

- Chicken breast roasted, chicken, manchego and leek croquette, garlic and cider jus
- Maple glazed spiced pumpkin, chicken breast, sour yoghurt
- Quince glazed chicken mignon, pumpkin puree and leek and fig tart.
- Sticky lamb shank, jus, leek puree and parsnip.
- Confit duck leg, red cabbage, candied pecan, speck butternut puree
- Grass fed porterhouse, miso glazed eggplant, Asian greens
- 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
- Pork fillet, peppered mascarpone, leek fondue, apple and cider jus. gf
- Barramundi, blood orange, beets, fennel frond, saltbush spice and yoghurt
- Murray cod, macadamia crusted, braised fennel, olive beurre blanc
- Miso glazed salmon, green tea noodles Asian greens broth
- Eggplant stack, pan fried gnocchi sauce verge, braised fennel v
- Adelaide hills camembert and onion relish tart, mushroom, almonds and sage butter v

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
- Roasted almond cake, apricot sorbet, apricot compote, sabayon
- Profiteroles filled with wattleseed, pecan and quince icecream, salted caramel sauce
- Chocolate brownie, arrostto coffee gelato and chocolate salami
- Chocolate, date and Kahlua pudding, chocolate kumquat gelato
- Australian cheeses with local dried fruits, nuts and wafers.