

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

Choose 1 dish from each of the following options.*

(Each Gourmet BBQ pack serves 2 people)

PICK A POULTRY

- Tandoori chicken skewer, mint, tomato, cucumber, green goddess
- Lemongrass, chilli, chicken, fish sauce vinaigrette

PICK A SEAFOOD

- Lemon Oregano pancetta, prawn cutlets, black garlic aioli
- Salmon, caper yoghurt, saltbush crumb, sorrel

PICK A MEAT

- Grass fed rump, caramelised onion
- Sirloin steak, vincotto, thyme and garlic

PICK A SAUSAGE (served with tomato relish)

- Beef chipolata
- Chicken
- Pork and fennel

PICK ONE OF THESE SIDES

- BBQ corn, lime and harissa mayonnaise
- Tomato and haloumi kebabs, basil oil

All BBQ packs served with these.

- Panzanella, mixed tomatoes, shallot, croutons, sherry vinaigrette
- Butter & baby gem lettuce, cucumber, radish, chives, mint, chardonnay vinaigrette
- Classic tossed salad
- Sliced sourdough, butter, pink salt

*Subject to availability