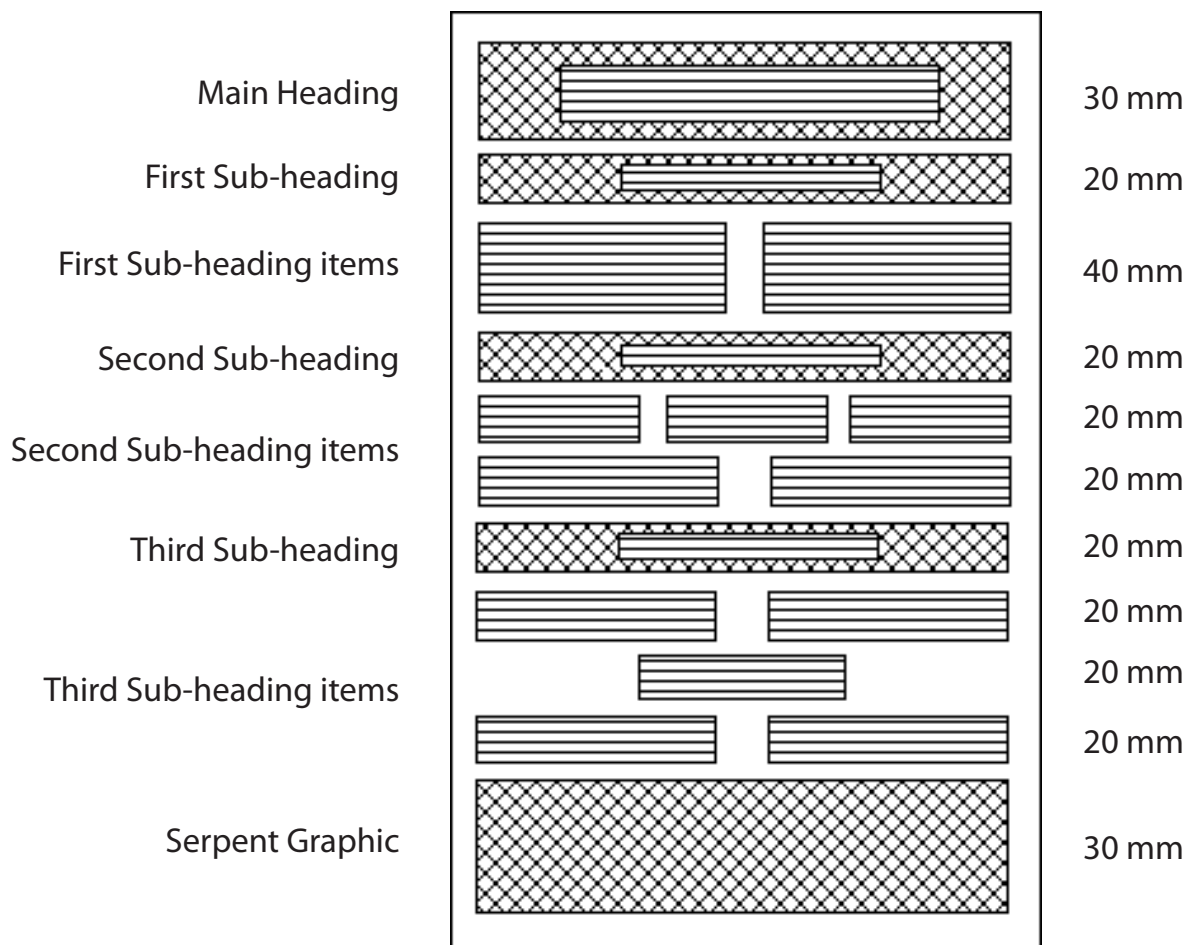# Creating Menus Using Frames

Many hotels or restaurants like to change their menus weekly, or even daily. By using a Desktop Publishing program to create the menu, the process is made much easier. The menu that you will produce for a seafood restaurant is shown on the next page. Frames will be used to place the menu items. By doing this, if the restaurant needed to alter a menu item, just the content would need to be updated, not the layout.

The thumbnail sketch for the menu is:

Main Heading		30 mm
First Sub-heading		20 mm
First Sub-heading items		40 mm
Second Sub-heading		20 mm
Second Sub-heading items		20 mm
		20 mm
Third Sub-heading		20 mm
		20 mm
Third Sub-heading items		20 mm
		20 mm
Serpent Graphic		30 mm

SERPENT'S CELLAR

Appetisers

Seafood and Avocado Cocktail $5.25
Avocado overflowing with deep sea scallops and green prawns.

Oysters Rockefeller $8.30
Half a dozen oysters topped with traditional spinach sauce.

Sardines in a Crust $5.95
Deliciously crisp served with lemon wedges

Crab In Parsley Crepes $6.75
Lightly curries and generously filled.

Calamari $7.80
Deep Pried to perfection with zesty Italian sauce.

Mushroom Mousse $4.30
Gently pureed with walnuts and lemon.

Salads and Soups

Roman Salad $3.00
A blend of romaine lettuce, seasoned croutons, anchovies, eggs and grated parmesan

Crunchy Spinach Salad $2.55
Fresh young spinach leaves topped with avocado and black olives.

Seafood Salad $10.50
A light and easy meal of prawns, crab, scallops and your favourite dressing. Ideally served with white wine.

Onion Soup with Beef and Cheese $2.65
Our own version of French onion soup topped with a generous sprinkling of grated parmesan.

Fishmonger's Special $2.95
Clam chowder served light yet creamy with added piquancy of white wine.
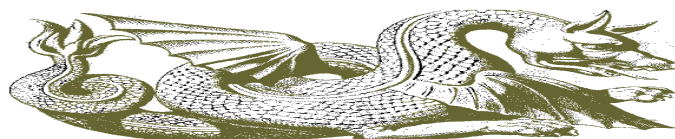
Seafood Specialties

Trout of the Jura $11.50
Whole trout poached in a jura rose. Ideally served with a fine red wine.

Prawns on a Golden Base $13.75
Green prawns sauteed in ginger, garlic and lemon juice served on a bed of pawpaw.

Scallops With Mushrooms $11.65
Sauteed in butter, garlic and parsley, served in a pair of coquille shells. Ideally served with the house white wine.
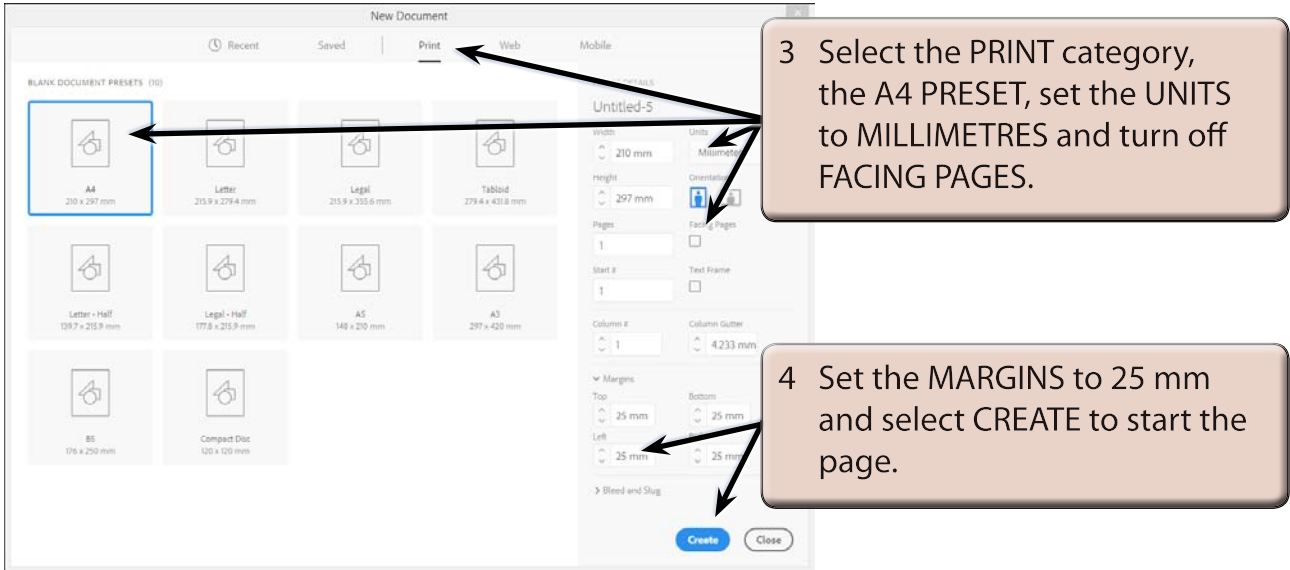
Lobster With Herb Butter $19.45
Whole lobster baked in butter and fresh herbs and served with a squeeze of lemon

Gratin of Fish of the Day with Sauces $9.55
Fillets gently broiled and served with a combination of béchamel and fresh tomato sauce.

Starting a New Publication

1   Load Adobe InDesign or close the current documents.

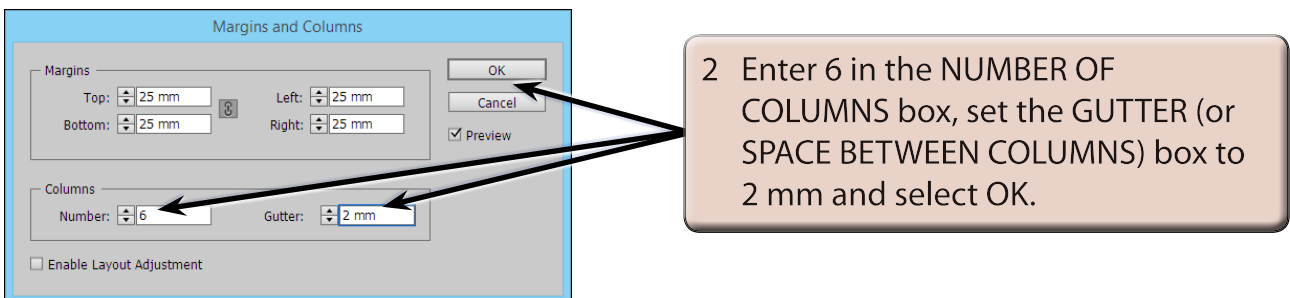2   Select NEW in the WELCOME screen to start a new document.

3 Select the PRINT category, the A4 PRESET, set the UNITS to MILLIMETRES and turn off FACING PAGES.

4 Set the MARGINS to 25 mm and select CREATE to start the page.

Laying out the Page

For this publication we can use a six column page with a 2 mm gap between the column guides. This is a more efficient method than setting six vertical ruler guides. A series of horizontal ruler guides will then be set.
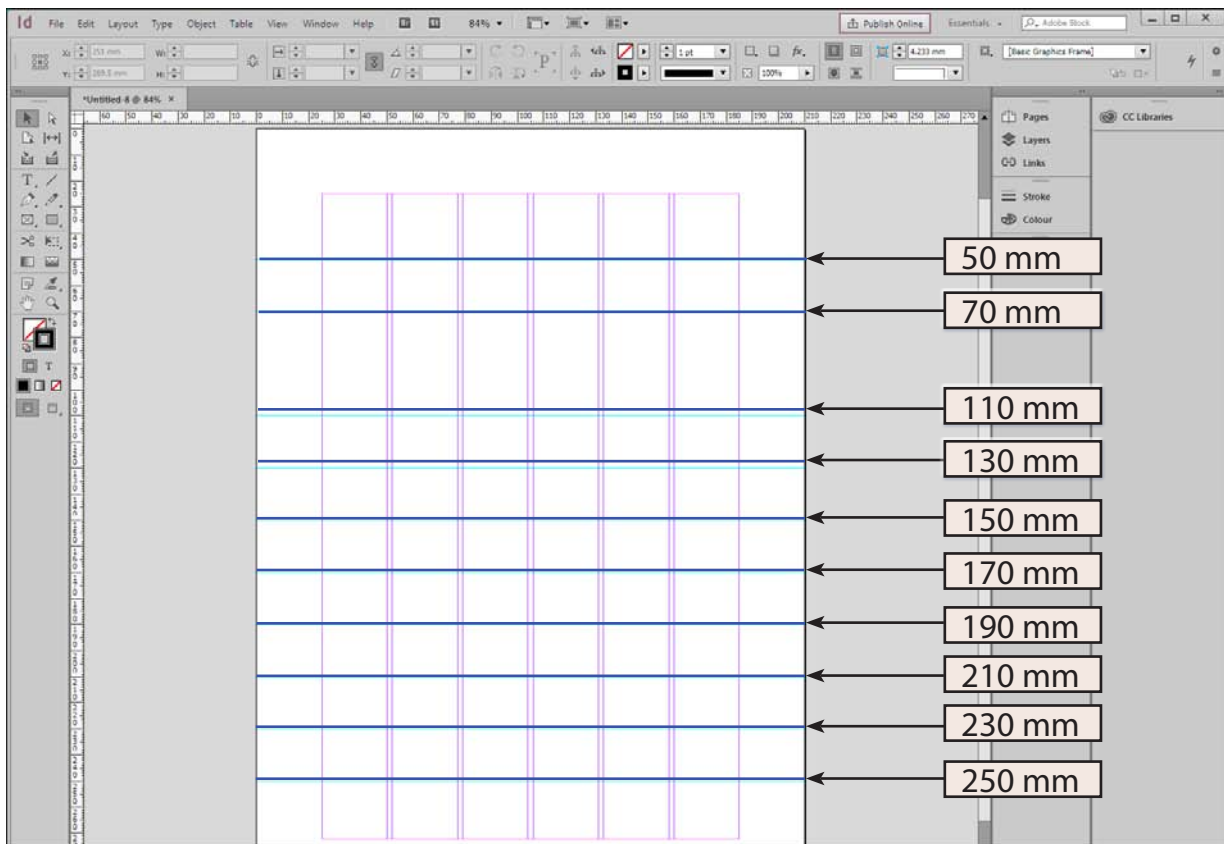
A   Inserting the Column Guides

1   Display the LAYOUT menu and select MARGINS AND COLUMNS.

2 Enter 6 in the NUMBER OF COLUMNS box, set the GUTTER (or SPACE BETWEEN COLUMNS) box to 2 mm and select OK.

B   Setting the Ruler Guides

Ten HORIZONTAL RULER GUIDES can be set to complete this more complex page structure.

Drag HORIZONTAL RULER GUIDES in line with the following measurements in the left Ruler: 50 mm, 70 mm, 110 mm, 130 mm, 150 mm, 170 mm, 190 mm, 210 mm, 230 mm and 250 mm.
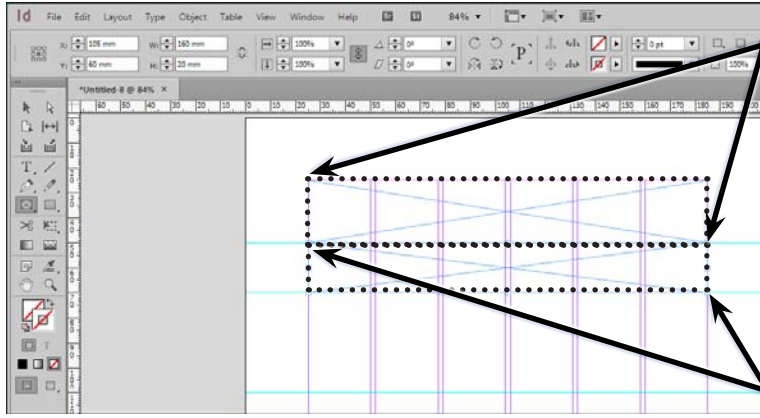

Setting the Frames

A large number of frames will need to be placed between the Ruler and Column guides on the page to create the structure of the page.

A   The Headings

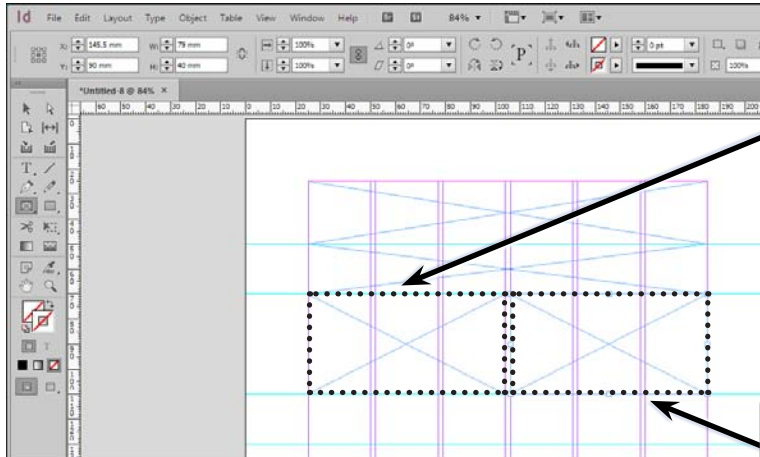1   Select the RECTANGLE FRAME TOOL in the TOOLS panel.

2 Drag a frame for the main heading from:

(25,25) to (185,50)

3 Drag a second frame for the first sub-heading from:

(25,50) to (185,70)

B   The Appetiser Items

Two frames will be required for the Appetiser items. Each of these frames will be three columns wide.

1 Drag a frame from (25,70) to (104,110).

2 Drag a second frame from (106,70) to (185,110).