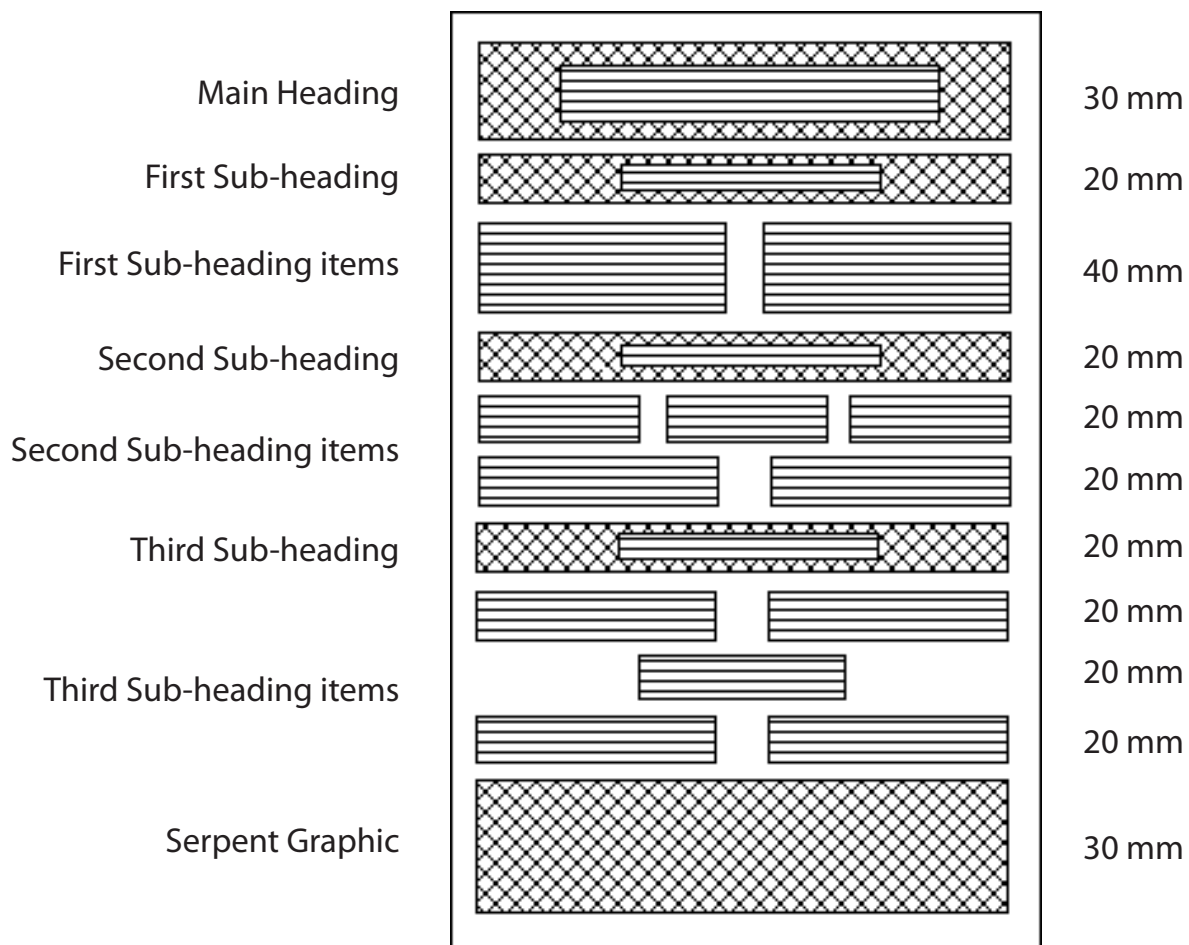


## Creating Menus Using Frames

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:



# 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 Fried 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

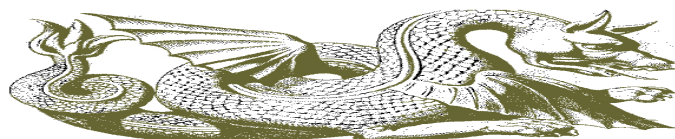
**Trout of the Jura \$11.50**  
Whole trout poached in a jura rose. Ideally served with a fine red wine.

**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.

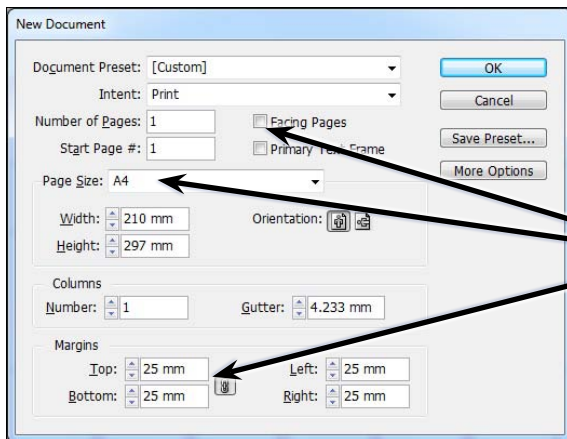
**Lobster With Herb Butter \$19.45**  
Whole lobster baked in butter and fresh herbs and served with a squeeze of lemon

**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 document.
- 2 Display the FILE menu and select NEW - DOCUMENT or select DOCUMENT in the CREATE NEW section of the WELCOME SCREEN.



3 In the NEW DOCUMENT dialogue box set the PAPER SIZE box to A4, turn off FACING PAGES and set the MARGINS to 25 mm.

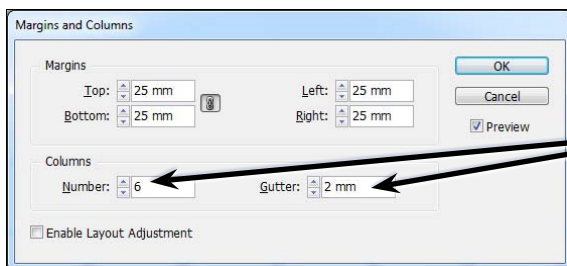
- 4 Select OK and the InDesign work page should be displayed.

## 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.



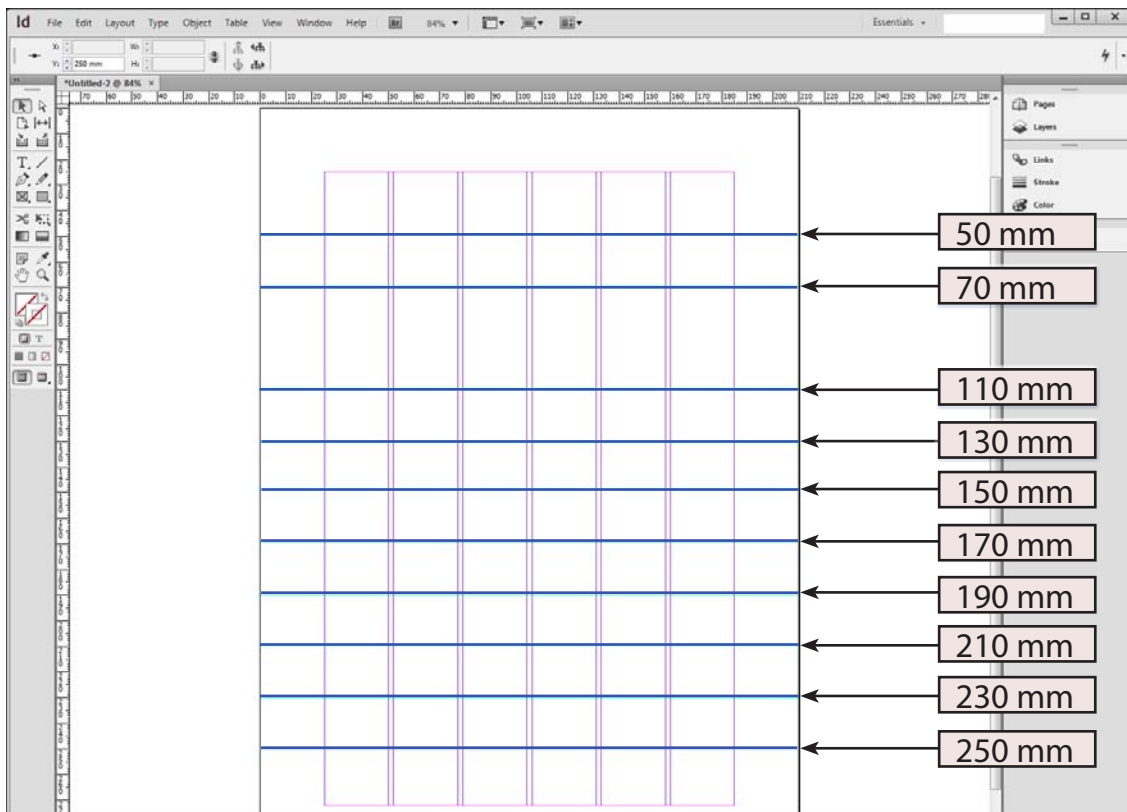
2 Enter 6 in the NUMBER OF COLUMNS box and set the GUTTER (or SPACE BETWEEN COLUMNS) box at 2 mm.

- 3 Select OK and the column guides should be placed on the page.

## B Setting the Ruler Guides

A series of ten HORIZONTAL RULER GUIDES can be set to show you how to complete this more complex page structure.

- 1 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.

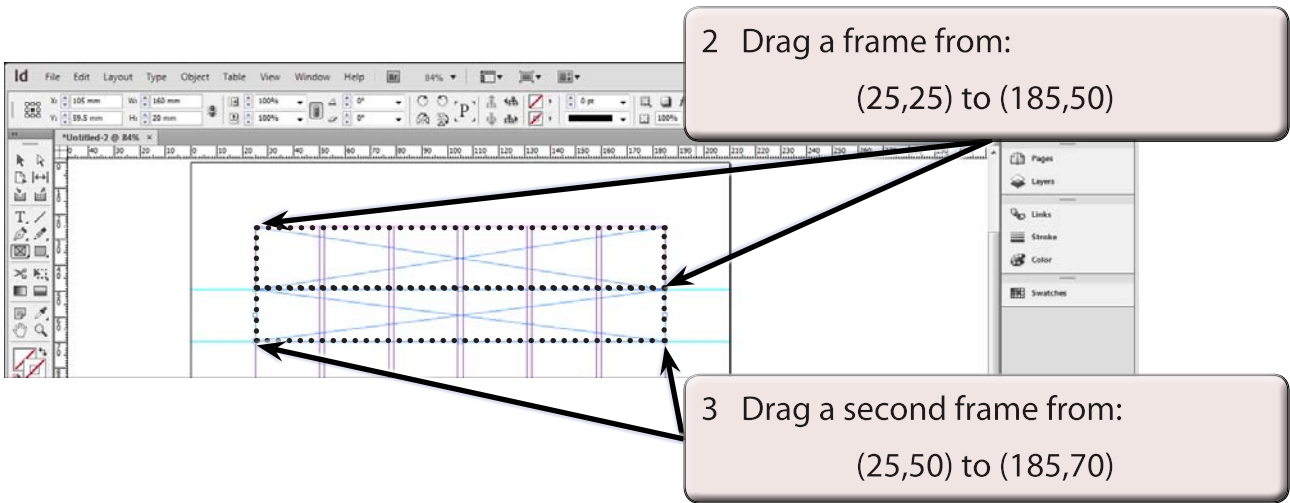


## Setting the Frames

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 Click on the RECTANGLE FRAME TOOL in the TOOLS panel.



## B The Appetiser Items

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

