

RED PLAINS DINING



Dinner served at 6:30 pm
Dining room closes at 8:00 pm

Set two course dinner w/ complimentary beverage
Please pre-book at reception; subject to availability

Adult \$53.00
Child \$26.00
Except Wednesday

MONDAY

Fried chicken, corn rice, Shichimi mayo and cucumber sesame salad.
Cherry *frangipane* tart with *Chantilly* cream.

TUESDAY

Carnitas served with pickled shallots, fresh herbs, *chimichurri*, rice and flatbreads.
Chocolate cheesecake with chocolate sauce & strawberries.

WEDNESDAY

Campfire beef burgers (*bean pattie alternative*) with damper buns, slaw pickles, cheddar cheese.
\$13 (add extra pattie \$5)

THURSDAY

Lamb rump with mustard sauce, potato *polpettes* and flash fried brussels sprouts with parmesan.
Pavlova with mangoes and passionfruit sauce.

FRIDAY

Texas style smoked beef brisket, Kansas BBQ sauce, mac & cheese, coleslaw, corn bread and pickles.
Blueberry pie with vanilla cream.

SATURDAY

Roast beef with thrice baked potato, blanched green beans with lemon, capers and parsley.
Opera Cake.

SUNDAY

Pork katsu with, shredded cabbage, Japanese curry and rice.
Lemon *meringue* tart.

VEGETARIAN OPTIONS

Please enquire for vegetarian options available on the day.
All served with daily respective sides.

SPECIFIC DIETARY NEEDS

Please enquire and provide ample notice to ensure dietary needs can be met.