

# RED PLAINS DINING

Menu for weeks of  
March 30 & April 13

Set two course dinner & drink  
Dinner served at **6:30pm**  
Restaurant closes at **8:00pm**

Adult **\$60**  
Child **\$45**

**M** **OPENING SOON**

**T** **OPENING SOON**

**W**

**Braised Lamb Shank**  
served w/ **Sweet Potatoes & Jus**  
Pineapple Tartlet

**T**

**Rustic Braised Beef on the Bone**  
served w/ **Carrot, Potato & Leeks**  
Crispy Apple Tart

**F**

**Smoked BBQ Beef Ribs**  
served w/ **Fresh Salsa & Mac & Cheese**  
French Custard Tart

**S**

**Pork Striploin**  
served w/ **Whole Grain Mustard Sauce & Garden**  
**Vegetables**  
Triple Chocolate Passion

**S**

**Campfire Beef Burgers w/ Lettuce, Tomatoes, Dill**  
**Pickles, Red Onions & Cheddar Cheese**  
*(bean pattie alternative)*  
**\$17**

## **SPECIFIC DIETARY NEEDS**

**Advise specific dietary requirements when booking. Gluten free, vegetarian and dairy free meals can be accommodated. Additional requests may be limited.**

**MENU SUBJECT TO VARIATION BASED ON INGREDIENT AVAILABILITY**



# RED PLAINS DINING

Menu for weeks of  
April 6 & April 20

Set two course dinner & drink

Dinner served at **6:30pm**

Restaurant closes at **8:00pm**

Adult **\$60**

Child **\$45**

## M

**Slow-Cooked Beef Brisket**  
served w/ **Fresh Salsa & Cowboy Beans**  
Chocolate Brownie & Custard

## T

**Chicken Breast Blanquette**  
served w/ **Creamy Mashed Potatoes**  
Fresh Apricot Charlotte w/ Ladyfinger Biscuits

## W

**Lamb Rump**  
served w/ **Lemony Beurre Blanc & Garden Carrots**  
Paris Brest

## T

**Roast Beef with Bourguignonne Sauce**  
served w/ **Steamed Potatoes & Fresh Baby Vegetables**  
Creamy Cottage Cheese & Salted Butter Caramel Biscuit  
Crumble

## F

**Smoked Cajun Chicken Thigh**  
served w/ **Fresh Salsa & Mac & Cheese**  
Cheesecake w/ Red Berry Coulis

## S

**Candied Roast Pork Belly**  
served with **green lentils, carrots & onions**  
Fresh Strawberry Tartlet served w/ Pastry Cream

## S

**Campfire Beef Burgers w/ Lettuce, Tomatoes, Dill  
Pickles, Red Onions & Cheddar Cheese**  
*(bean pattie alternative)*  
**\$17**

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# RED PLAINS DINING

Menu for weeks of  
April 27<sup>th</sup>, May 11<sup>th</sup> &  
May 25<sup>th</sup>

Set two course dinner & drink

Dinner served at **6:30pm**

Restaurant closes at **8:00pm**

Adult **\$60**

Child **\$45**

## M

### Pulled Pork

served w/ Mac & Cheese, Coleslaw & Corn Ribs  
BBQ Pineapple & Mascarpone Cream

## T

### Roast Beef

served w/ Confit Sweet Potato, Béarnaise Sauce &  
Garden Vegetables  
Brookie & Ice Cream

## W

### Chicken Corden Bleu

served w/ Italian Sauce & Mashed Potatoes  
Rice Pudding w/ Caramel Sauce

## T

### Maryland Smoked Chicken

served w/ Green Herb Salad, Flatbread, Pickled Onion,  
Cucumber & Jalapeño  
Butter Cake w/ Passionfruit & Lime Cream

## F

### Lamb Rump

served w/ Potato Gratin, Green Salad & Chimichurri  
Sauce  
Lemon Meringue Pie

## S

### Panko Pork

served w/ Cowboy Beans, Mayonnaise & Spicy Relish  
Chocolate Mousse

## S

Campfire Beef Burgers w/ Lettuce, Tomatoes, Dill  
Pickles, Red Onions & Cheddar Cheese

*(vegetarian option available)*

**\$17**

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**CHEELA PLAINS**  
STATION

# RED PLAINS DINING

Menu for weeks of  
May 4 & May 18

Set two course dinner & drink

Dinner served at **6:30pm**

Restaurant closes at **8:00pm**

Adult **\$60**

Child **\$45**

## M

**Slow-Cooked Beef Brisket**  
served w/ **Fresh Salsa & Cowboy Beans**  
BBQ Pineapple w/ Mascarpone Cream

## T

**Roast Chicken**  
served w/ **Chive Cream Sauce, Pilaf Rice & Green Vegetables**  
Traditional Coffee & Mascarpone Tiramisu

## W

**Slow Cooked Lamb**  
served w/ **Butter Beans & Carrots**  
Poire Belle- Hélène

## T

**BBQ Beef Kofta**  
served w/ **Green Herb Salad, Crispy Potatoes & Pickled Onion, Cucumber & Jalapeño**  
Tropical Eton Mess w/ Cream

## F

**Butter Chicken**  
served w/ **Potatoes & Broccoli**  
Lemon Panna Cotta

## S

**Roast Beef**  
served w/ **Seasonal Vegetables, Smashed Sweet Potato & Aioli Sauce**  
Chocolate Fondant

## S

**Campfire Beef Burgers w/ Lettuce, Tomatoes, Dill Pickles, Red Onions & Cheddar Cheese**  
*(vegetarian option available)*  
**\$17**

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**MENU SUBJECT TO VARIATION BASED ON INGREDIENT AVAILABILITY**

