

# 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**

### **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  
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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requests may be limited.**

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