

# RED PLAINS DINING

Menu for weeks of  
June 1 & June 15

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/ **Butternut Mac & Cheese, Apple Mustard**  
**Seed Slaw & Chimichurri**  
Berry Cheesecake

## T

**Forest Chicken**  
served w/ **Mushroom Sauce, Crispy Rice & Fresh**  
**Vegetable Salad**  
Blueberry Crumble

## W

**Flemish Beef Stew w/ Beer**  
served w/ **Fries & Garden Vegetables**  
Peach Melba

## T

**Crispy Pork Chop**  
served w/ **Miso Butter, Fennel Mustard Seed Pickle**  
**& Parsnip Puree**  
Cheesecake w/ Honey & Roasted Nuts

## F

**Rack of Lamb**  
served w/ **Rich Jus, Sweet Potatoes & Peas**  
Chocolate Roulade w/ Raspberries

## S

**Garlic Confit Chicken Medallion**  
served w/ **Roasted Potatoes & Heritage Vegetables**  
Honey-Baked Sour Cream Cake

## S

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



**CHEELA PLAINS**  
STATION

# RED PLAINS DINING

Menu for weeks of  
June 8 & June 22

Set two course dinner & drink

Dinner served at **6:30pm**

Restaurant closes at **8:00pm**

Adult **\$60**

Child **\$45**

## M

**Smoked Pulled Lamb**  
served w/ Ratatouille, Butternut, Chimichurri,  
Crispy Potato & Green Salad  
Malva Pudding

## T

**Normandy-Style Pork Sauté**  
served w/ Carrot & Apple Variations  
Lemon Meringue Tart

## W

**Tempura Chicken & Hand Cut Chips**  
served w/ Tartar Sauce & Salad  
Apple Crumble

## T

**Smoked Beef Cheeks**  
served w/ Red Wine Jus, Parsnip Potato Puree, Red  
Onion Pickle & Roasted Seasonal Vegetables  
Crème Brûlée

## F

**Crispy Caramel Chicken**  
served w/ Sushi Rice & Steamed Seasonal Vegetables  
Coconut Panna Cotta w/ Mango & Lime Coulis

## S

**Pepper Beef Steak**  
served w/ Mashed Potato, Carrot & Green  
Vegetables  
Sticky Toffee Pudding

## S

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

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vegetarian and dairy free meals can be accommodated. Additional  
requests may be limited.**

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**CHEELA PLAINS**  
STATION