

RED PLAINS DINING

Menu for weeks of

August 31
& September 14

Set two course dinner & drink

Dinner served at **6:30pm**

Restaurant closes at **8:00pm**

Adult **\$60**

Child **\$45**

M

Aug 31
& Sept 14

T

Sept 1
& Sept 15

W

Sept 2
& Sept 16

T

Sept 3
& Sept 17

F

Sept 4
& Sept 18

S

Sept 5
& Sept 19

S

Sept 6
& Sept 20

Smoked Pulled Beef

served w/ Loaded Sweet Potato Jacket,
Charred Corn & Tomato-Jalapeno Salsa
Pecan Maple Syrup Tart

Lamb Rack Roast

served w/ Basil Sauce, Potato Purée & Confit
Vegetables
Pear, Chocolate & Ice Cream

Maryland Chicken

served w/ Cheddar Sauce & Risotto w/ Tomato &
Green Vegetables
Panna Cotta w/ Passion Fruit

Smoked Boneless Pork Ribs

served w/ Coopers Dark Ale & Maple Glaze, Creamy
Horseradish Mash, Brussel Sprouts & Apple Slaw
Pavlova

Beef Cheek Bourguignon

served w/ Roast Potato, Steamed Carrots & Peas
Berry Cheesecake

Creamy Mustard Chicken

served w/ Pasta & Chef's Special Green Vegetables
Chocolate Fondant

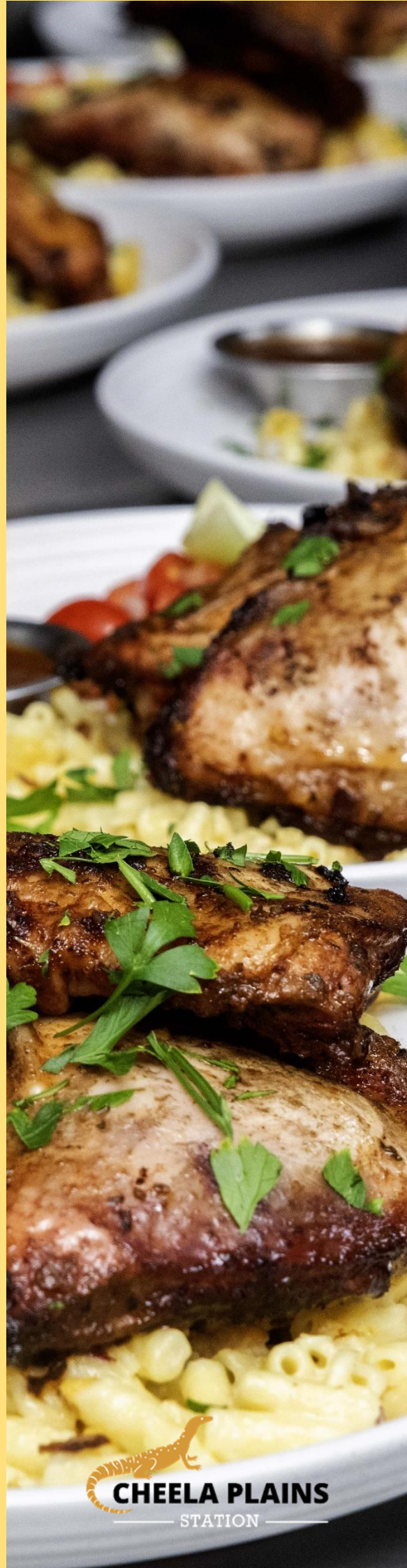
**Campfire Beef Burgers w/ Lettuce, Tomatoes, Dill
Pickles, Red Onions & Cheddar Cheese**
(vegetarian option available)

\$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



CHEELA PLAINS
STATION

RED PLAINS DINING

Menu for weeks of

September 7
& September 21

Set two course dinner & drink

Dinner served at **6:30pm**

Restaurant closes at **8:00pm**

Adult **\$60**

Child **\$45**

M

Smoked Beef Brisket

served w/ BBQ Corn, Fresh Salsa & Cowboy Beans

Chocolate Mousse & Marshmallow

Sep 7
& Sept 21

T

Smoked Chicken

served w/ Bleu Sauce, Crispy Potato & Seasonal
Vegetables

Blueberry Cheesecake

Sep 8
& Sept 22

W

Pork Belly

served w/ Curry spices, Basmati Rice & Blenched
Vegetables

Fraisier Cake

Sep 9
& Sept 23

T

Cherry Smoked Lamb Eye of Shoulder

served w/ Tawny-Orange, Triple Roast Potato &
Tyme & Honey Carrots

Apple Crumble Tartlet

Sep 10
& Sept 24

F

Beef Medallion

served w/ Mushroom Sauce, Sweet Potato & Green
Vegetables

Deconstructed Creamy Caramel Custard

Sep 11
& Sept 25

S

Chicken Fillet

served w/ Creamy Lemon & Fresh Herb Sauce, Pasta
& Green Vegetables

Chocolate Qroquant & Cream

Sep 12
& Sept 26

S

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

(vegetarian option available)

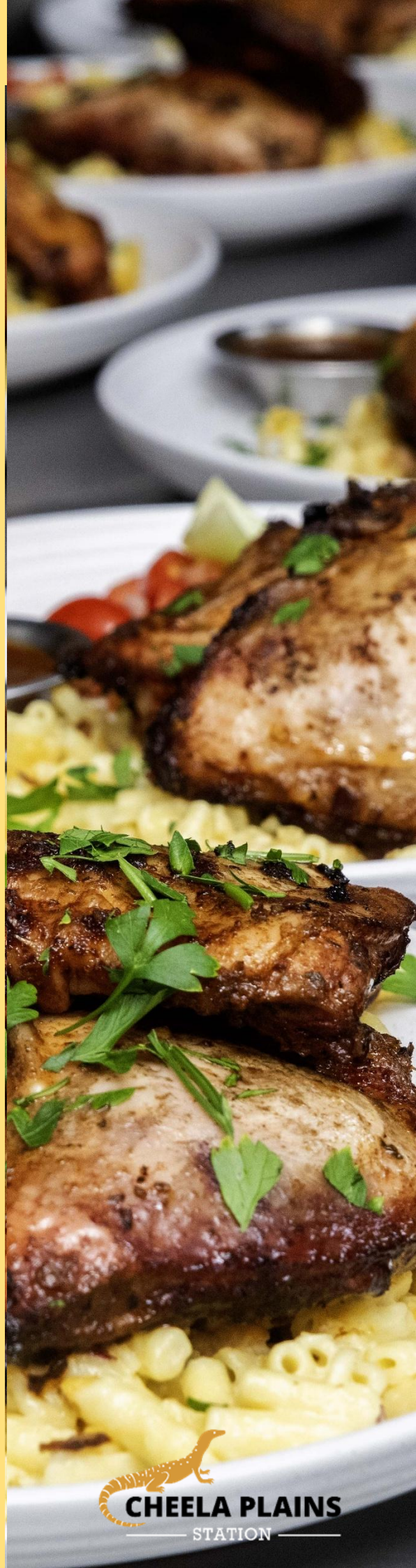
\$17

Sep 13
& Sept 27

SPECIFIC DIETARY NEEDS

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

MENU SUBJECT TO VARIATION BASED ON INGREDIENT AVAILABILITY



CHEELA PLAINS
STATION