

RED PLAINS DINING

Menu for weeks of
& September 14
& September 28

Set two course dinner & drink

Dinner served at **6:30pm**

Restaurant closes at **8:00pm**

Adult **\$60**

Child **\$45**

M

Sept 14
& Sept 28

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

T

Sept 15
& Sept 29

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

W

Sept 16
& Sept 30

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

T

Sept 17
& Oct 1

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

F

Sept 18
& Oct 2

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

S

Sept 19
& Oct 3

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

S

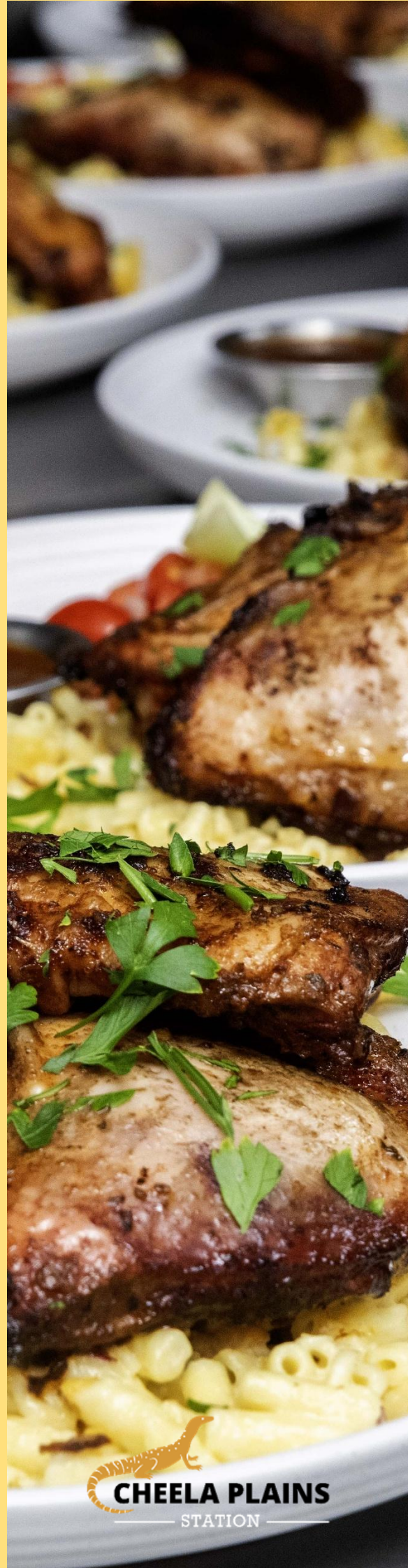
Sept 20
& Oct 4

**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 21
& October 5

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

Sept 21
& Oct 5

T

Smoked Chicken
served w/ **Bleu Sauce, Crispy Potato & Seasonal Vegetables**
Blueberry Cheesecake

Sept 22
& Oct 6

W

Pork Belly
served w/ **Curry spices, Basmati Rice & Blenched Vegetables**
Fraisier Cake

Sept 23
& Oct 7

T

Cherry Smoked Lamb Eye of Shoulder
served w/ **Tawny-Orange, Triple Roast Potato & Tyme & Honey Carrots**
Apple Crumble Tartlet

Sept 24

F

Beef Medallion
served w/ **Mushroom Sauce, Sweet Potato & Green Vegetables**
Deconstructed Creamy Caramel Custard

Sept 25

S

Chicken Fillet
served w/ **Creamy Lemon & Fresh Herb Sauce, Pasta & Green Vegetables**
Chocolate Qroquant & Cream

Sept 26

S

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

Sept 27

SPECIFIC DIETARY NEEDS

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MENU SUBJECT TO VARIATION BASED ON INGREDIENT AVAILABILITY



CHEELA PLAINS
STATION