

RED PLAINS DINING



Dinner served at **6:30 pm**
Dining room closes at **8:00 pm**

Set two course dinner w/ complimentary beverage
Please pre-book at reception; subject to availability

Adult \$53.00
Child \$26.00
Except Wednesday

MONDAY

Fried chicken with loaded wedge salad and corn rice.
Caramel cream puffs.

TUESDAY

Carnitas served with pickled shallots, fresh herbs, *chimichurri*, rice and flatbreads.
Lemon *meringue* tart.

WEDNESDAY

Campfire beef burgers (*bean pattie alternative*) with damper buns, slaw pickles, cheddar cheese.
\$13.5 (add extra pattie \$5)

THURSDAY

Lamb rump with mustard sauce, jerusalem artichoke puree and brussel chiffonade salad.
Pavlova with berries.

FRIDAY

Texas style smoked beef brisket, Kansas BBQ sauce, mac & cheese, coleslaw, corn bread and pickles.
Blueberry pie with *Chantilly* cream.

SATURDAY

Roast beef with mushroom sauce, baked kipflers, cucumber noodle salad with pumpkin seed dressing.
Chocolate *Basque* cheesecake with ganache & passionfruit.

SUNDAY

Pork katsu with Japanese curry, shredded cabbage, bulldog sauce and rice.
Custard *Gateau Basque* with cherry compote.

VEGETARIAN OPTIONS

Please enquire for vegetarian options available on the day.
All served with daily respective sides.

SPECIFIC DIETARY NEEDS

Please enquire and provide ample notice to ensure dietary needs can be met.