



THE BARN AT

Redstone

2026 MENU

THE BARN AT *Redstone* Your Love Story

Deserves a menu as special as your day.
We craft every dish with passion and the
freshest ingredients of the season.
While the images reflect our signature style,
small changes may happen to ensure peak
freshness.
We can't wait to bring flavors of joy to your
celebration.





An intimate and abundant offering of hand-crafted loaves, lovingly baked and meant for sharing.

Guests are invited to tear, dip, and savour an assortment of thoughtfully curated dips, spreads, and butters.

The Bread Table

becomes a warm gathering place — where the simple act of breaking bread marks the beginning of something beautiful.

Canapés

1. Asian chicken kebabs
2. Greek meatball pitas
3. Biltong spirals
4. Quiche (Ham or Spinach)
5. Calamari
6. Mac & Cheese balls
7. Falafel & hummus



Starters



CRUDO

Smoked Trout with a fresh salsa



CHICKEN PARCEL

Flavorful chicken wrapped in a golden phyllo served on a spinach bechamel



SUMMER SQUASH

Squash royale served with a vibrant rocket salad & zesty cream



CHILLED CARROT & FETA

Herbacious Carrot on top of a
savoury crumble topped with feta



ARANCINI

Cheesy Arancini served on
pomodoro



BEEF SOUVLAKI

Rump Souvlaki with a spicy
tzatziki



LAMB SHANK

Served with cous cous, seasonal
veg & pumpkin puff



PORK BELLY

Served with Mash and Mustard
Sauce



TUSCAN CHICKEN

Creamy Tomato Sauce with
Tagliatelle



BEEF FILLET

Beef Fillet served with potato wedges, roast beetroots, garlic mushrooms and pepper sauce



FISH

Line Fish served with a creamy lemon orzo and peas



RIBEYE

Beef Ribeyes served with potato pave, pepper sauce and seasonal green veg

STUFFED PORK



Pork stuffed with spinach,
sundried tomatoes & mozzarella.
Served with polenta & Brussels
sprouts



Chicken Cordon Bleu served with
potato wedges, vegetables &
pepper sauce

CORDON BLEU





Sweet

DESSERT BAR

Chef's selection of
the day

