



Cocktails & Mocktails*

Fruity Mocktail*	Orange juice, raspberry, cherry (<i>alcohol-free</i>)	12.5
Gingerberry Fizz*	Dry Ginger, cranberry & orange juice (<i>alcohol-free</i>)	12.5
Lyres Whisky Sour**	Lyres Highland Malt NA, lemon juice, aquafaba	19.5
Lyres Cosmo**	Gin NA, Lyres Orange Sec NA, cranberry	19.5
Orange Spritz**	Orange Sec NA, Blood Orange NA, juice, soda	19.5
Birthday Martini	Vanilla vodka, cranberry juice, cuvée, sprinkles	21.5
Cosmopolitan	Cointreau, vodka, cranberry	18.5
Espresso Martini	Kahlua, vodka, espresso coffee	20.5
Fruit Tingle	Blue Curacao, vodka, lemonade, raspberry	20.5
Grinch Martini	Midori, vodka, pineapple juice	20.5
French Martini	Chambord, vodka, pineapple juice	21.5
Long Island Iced Tea	Cointreau, Tequilla, Vodka, Gin, Bacardi, Pepsi	22.5
Negroni, Darling?	Darling Gin, Sweet Vermouth, Campari	20.5
Toblerone	Baileys, Kahlua, Crème De Cacao, cream	21.5
Tropical Sunrise	Midori, Vodka, orange juice	20.5

** Non-alcoholic (NA) <0.5% ABV

Tap Beer

Full strength Draught	
• Pot	7.5
• Schooner	10
• Pint	12.5
• Jug	25

Stubbies

	Stubby
Carlton Zero (<i>alcohol-free</i>)	6.5
Light Beer	8
Carlton Draught • Carlton Dry	
Furphy • Great Northern	10
Corona • Apple Cider	11
Guinness Extra Stout	14.5

Wines by the glass

		Organic	Vegan	
NV	Sparkling Cuvée Blanc	✓		Yarran, Yenda NSW 11.5
2023	Sparkling Prosecco			The Plough, Murray Darling NSW 12.5
	Sparkling Prosecco Zero Alcohol			Brown Bros, Milawa VIC 200mL Piccolo 15
NV	Sparkling Shiraz			The Plough, McLaren Vale SA 13.5
NV	Moscato			Yarran, Yenda NSW 11.5
2024	Sauvignon Blanc	✓		Yarran, Yenda NSW 11.5
2024	Pinot Grigio	✓	✓	The Plough, Yenda NSW 12.5
2024	Chardonnay	✓	✓	Yarran, Yenda NSW 12.5
2023	Rosé			Yarran, Yenda NSW 11.5
2021	Pinot Noir	✓		Pyrenees VIC 14.5
2023	Merlot	✓		Yarran, Yenda NSW 11.5
2022	Cabernet Sauvignon			Yarran, Yenda NSW 12.5
2024	Shiraz	✓		The Plough, Heathcote VIC 14.5
NV	Tawny Port			The Plough barrel, Yenda NSW 12.5
NV	Mulled Wine (warm)			The Plough house recipe 11.5

Tea & Coffee

Loose-leaf pot of tea	5.5
Grinders coffee	Reg. 5.5 Mug 7.5
Mocha/Hot chocolate	6.5
ADD: Soy milk, Extra shot	0.75

Please view the
Wine List
for our full range
of beverages

Entrée & Sharing

Warmed marinated **olives** GF, VT, V 10

Oyster ice-cream in it's natural environment (2 pieces) 11

Truffle mushroom **bruschetta** with parmesan (2 pieces) VT, V* 19.5

Trio of **dips** with shards of house-made, char-grilled ciabatta bread VT 19.5

Lamb & vegetable **arancini** with mustard aioli 19.5

Italian **meatballs** with char-grilled ciabatta bread 19.5

Slow-cooked pork **terrine** with pickled vegetables & char-grilled ciabatta 19.5

Beetroot party inviting goats cheese, walnut & beet sorbet VT*, V*, GF* 21

House-cured **tasting board** (serves 2-3) meats, terrines, vegetables, crispy bread GF* 42

Pasta

Spinach, broccoli, zucchini, pesto & **penne pasta**

with preserved lemon, a hint of garlic & topped with Meredith goats cheese VT, V* 33.5

Spaghetti & Italian **meatballs** with shaved parmesan 30.5

Seafood **linguini** with calamari, salmon, barramundi, prawns 39.5

House-made **gnocchi** & chicken with mushrooms & cream 37.5

Beef & mushroom **stroganoff** with penne & shaved parmesan VT* 34.5

Main

Cottage **pie** with dry-aged beef & creamy mash, served in ramekin GF* 26

The Plough gourmet dry-aged beef **burger** served with chips 29.5

Salt & pepper **calamari** with slaw & lemon aioli, served with chips 36.5

Rolled **chicken** with carrot, green veg & creamy mash GF 38.5

36-hour slow-cooked Parwan Valley **blade steak**

with mash, peas, mushrooms & red wine sauce GF 40.5

Duo of beef with mash, spinach, mushrooms & truffle sauce GF 44.5

Slow-cooked rolled **pork**

with roast spiced carrots, apple & Spanish onion salad & mustard sauce GF 39.5

Steaks from the grill

Our char-grilled steaks[†] are served with slaw, chips & your choice of sauce: Red Wine, Garlic Butter or Pepper.

250g Porterhouse GF* 47.5

300g Porterhouse dry-aged for 49 days GF* 62.5

300g Scotch fillet dry-aged for 49 days GF* 74.5

[†]Parwan Valley, Black Angus, grass-fed, finished on grain for 82 days

Sides 12.5 EACH

Crunchy **slaw** with lemon & garlic dressing GF, VT, V

Roast spiced **carrots** & beetroot with Meredith goats cheese GF, VT, V*

Sautéed **Asian vegetables** GF*, VT, V

Chips

Sautéed **mushrooms** GF, VT, V

Creamy mash potato GF, VT

Beer-battered **onion rings** with aioli

6-Course Chefs Menu

FIRST COURSE

Truffle mushroom **bruschetta** VT

SECOND COURSE

Beetroot **party** GF, VT*
Sparkling Shiraz

THIRD COURSE

House-cured **tasting board** GF*, VT*
Pinot Grigio

FOURTH COURSE

House-made **gnocchi** with rolled chicken GF*, VT*
Chardonnay

FIFTH COURSE

Duo of **beef** with truffle sauce GF, VT*
Shiraz

SIXTH COURSE

Warm chocolate **brownie** with fudge sauce VT, GF*
Barrel Port OR Tea / Coffee

\$95PP

\$130PP WITH MATCHED WINE

VT = vegetarian GF = gluten free * = Option available

Sorry, this menu is not suitable for Vegans, Dairy-free,
Fructose intolerant or FODMAP diets

While we strive to accommodate your requirements, we cannot guarantee completely
allergy-free meals due to potential of trace allergens in our kitchens and supplied ingredients.
Please discuss this with our Wait Staff.

Desserts

ALL HOUSE-MADE

Selection of house-made **sorbets** GF*, VT, V, DF 18.5

Caramel **panna cotta** with honeycomb GF* 18.5

Affogato Espresso coffee, ice cream, choice of liqueur (Chauffeur's Deal available) 20.5

Warm chocolate **brownie** with brownie ice-cream & fudge sauce 20.5

Golden **gaytime** with honeycomb & caramelized peanuts GF*, VT 20.5

Bombe Alaska Baileys & chocolate ice-cream with meringue & choc sauce GF 20.5

Kids Meals

UNDER 12 YEARS OF AGE

Crispy **calamari** strips & chips 17.5

Bolognese with penne pasta & parmesan cheese 17.5

Chicken schnitzel with chips & slaw 17.5

Vanilla **Ice-Cream** Choice of topping: strawberry, chocolate, caramel, sprinkles 8.5

Daily Specials

Check our Daily Specials Menu for additional dishes available.

Trading Hours

Thursday, Friday, Saturday DINNER 5.30pm–10pm

Friday, Saturday, Sunday LUNCH 12pm–3pm

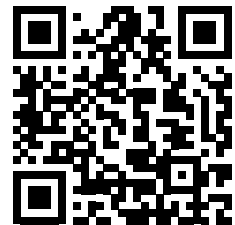
Functions or Accommodation ANYTIME

Are you a member of The Plough?

It is FREE to join!

Simply scan this QR-Code to see the many benefits & how to become a member of The Plough.

Please allow 3 days for processing



Please include our hashtag when posting your photos: #theploughmyrniong

Music: exclusively PHIL & TILLEY, available from all platforms.

Full table service will be offered for your dining experience.
You are most welcome to Split your Bill as required.

V = Vegan VT = Vegetarian GF = Gluten Free DF = Dairy Free * = Option

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