

The Plough

@ myrniong

Cocktails & Mocktails*

Fruity Mocktail*	Orange juice, raspberry, cherry (alcohol-free)	13.5
Gingerberry Fizz*	Dry Ginger, cranberry & orange juice (alcohol-free)	13.5
Lyres Whisky Sour**	Lyres Highland Malt NA, lemon juice, aquafaba	19.5
Lyres Cosmo**	Gin NA, Lyres Orange Sec NA, cranberry	19.5
Birthday Martini	Vanilla vodka, cranberry juice, cuvée, sprinkles	21.5
Cosmopolitan	Cointreau, vodka, cranberry	19.5
Espresso Martini	Kahlua, vodka, espresso coffee	20.5
French Martini	Chambord, vodka, pineapple juice	21.5
Fruit Tingle	Blue Curacao, vodka, lemonade, raspberry	20.5
Grinch Martini	Midori, vodka, pineapple juice	20.5
Long Island Iced Tea	Cointreau, Tequilla, Vodka, Gin, Bacardi, Pepsi	22.5
Negroni, Darling?	Darling Gin, Sweet Vermouth, Campari	20.5
Toblerone	Frangelico, Kahlua, Crème De Cacao, cream	22.5
Tropical Sunrise	Midori, Vodka, orange juice	20.5

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

Tap Beer

- Full strength Draught
- Mid strength Lager
- Pot 7.5
- Schooner 10.5
- Pint 13.5
- Jug 26

Stubbies

- Carlton Zero (alcohol-free) 6.5
- Light Beer 9.5
- Carlton Draught • Carlton Dry 10.5
- Furphy • Great Northern 10.5
- Corona • Apple Cider 12.5
- Guinness Extra Stout 14.5

Tea & Coffee


- Pot of **tea** (black, green, fragrant, herbal) 5.5
- Barista **coffee** Reg. 5.75 Mug 7.75
- Mocha/Hot chocolate** 6.75
- ADD: Soy milk, Extra shot, Decaf 1.0

Please view our

Wine
Lover's
Guide

for our full range

Wines by the glass

 Organic  Vegan

NV	Sparkling Cuvée Blanc 	Yarran, Yenda NSW	12.5
2023	Sparkling Prosecco	The Plough, Murray Darling NSW	13.5
	Sparkling Prosecco Zero Alcohol	Brown Bros, Milawa VIC 200mL Piccolo	16
NV	Sparkling Shiraz	The Plough, McLaren Vale SA	14.5
NV	Moscato	Yarran, Yenda NSW	12.5
2024	Sauvignon Blanc 	Yarran, Yenda NSW	12.5
2024	Pinot Grigio  	The Plough, Yenda NSW	13.5
2024	Chardonnay  	Yarran, Yenda NSW	13.5
2023	Rosé	Yarran, Yenda NSW	12.5
2021	Pinot Noir 	Pyrenees VIC	14.5
2023	Merlot 	Yarran, Yenda NSW	12.5
2022	Cabernet Sauvignon	Yarran, Yenda NSW	13.5
2024	Shiraz 	The Plough, Yenda VIC	14.5
NV	Tawny Port	The Plough barrel, Yenda NSW	13.5
NV	Mulled Wine	The Plough house recipe	11.5

Entrée & Sharing

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

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

Chicken liver & barrel port **parfait** with shiraz jelly & focaccia 21.5

Lamb & vegetable **arancini** with mustard aioli (6 pieces) 20.5

Italian **meatballs** with char-grilled focaccia 20.5

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 33.5

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

House-made **gnocchi** & chicken with spinach, basil & cream VT* 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 31.5

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

Rolled **chicken** with carrot, green veg & creamy mash GF 39.5

36-hour slow-cooked Parwan Valley **blade steak**
with mash, peas, mushrooms & red wine sauce GF 41.5

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 41.5

Steaks from the grill

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

300g Scotch fillet dry-aged for 49 days GF* 75.5

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

250g Porterhouse GF* 47.5

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

For the table 13.5 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

Beef tallow **Chips**

Sautéed **mushrooms** GF, VT, V

Creamy mash potato GF, VT

House-made beer-battered **onion wedges** lightly spiced

♥ 6-Course Chefs Menu

An elegant six-course expression of our kitchen's craft, complemented by optional wine pairings and a few unspoken delights along the way. Designed for slow conversation, laughter, and a couple of hours of true culinary connection.

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

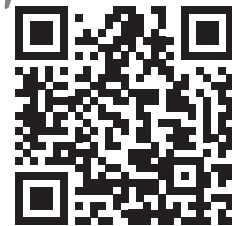
Sorry, this menu is not suitable for Vegans, Dairy-free, Fructose intolerant or FODMAP diets

Please allow around 2 hours for our 6-Course Chefs Menu experience. For this reason, orders cannot be taken after 1pm (lunch) or 7pm (dinner).

Are you a member of The Plough?
It is FREE to join!

Simply scan this QR-Code to discover the many benefits of being a member of The Plough.

Please allow 3 days for processing



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.

Dessert Lovers Wish List

ALL MADE
IN-HOUSE

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

Fresh, fruity and dangerously refreshing — dessert's guilt-free rebel.

Caramel **panna cotta** with honeycomb GF 18.5

Silky, sultry caramel meets golden crunch — a love story best served chilled.

Affogato Espresso, ice cream, liqueur (Chauffeur's Deal available) VT 20.5

Hot meets cold, coffee meets liqueur — pure Italian mischief in a glass.

🍷 Warm chocolate **brownie** with brownie ice-cream & fudge sauce 21.5

Chocolate on chocolate on chocolate — because restraint is overrated.

Golden **gaytime** with honeycomb & caramel VT 20.5

Retro, naughty and oh-so-nice — a golden throwback that still knows how to party.

Bombe Alaska Baileys & choc ice-cream with meringue & choc sauce GF 21.5

Classic, creamy and a little bit naughty — Baileys and chocolate ice cream under toasted meringue, finished with a pour of warm chocolate bliss.

Grazing **platter** Duo of cheese with fruit, jam, walnuts & crackers GF* 20.5

Perfect for those who take their dessert with a hint of restraint (and perhaps a splash of port).

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** Toppings: strawberry, chocolate, caramel, sprinkles 8.5

Trading Hours

Thursday, Friday, Saturday DINNER 5.30pm–10pm

Friday, Saturday, Sunday LUNCH 12pm–3pm

Functions & Accommodation ANYTIME

TAKEAWAY: Thursday, Friday, Saturday (order via our online store)

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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🍷 CHEF'S SELECTION