

# The Plough

@ myrniong

## Cocktails & Mocktails\*

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

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

## Tap Beer

Mid-strength Lager	
Full-strength Draught	
• Pot	7.5
• Schooner	10
• Pint	12.5

## Stubbies

Carlton Zero ( <i>alcohol-free</i> )	Stubby 6.5
James Boag Light	8
Carlton Draught, Carlton Dry, Furphy, Great Northern	10
Corona, Apple Cider	11

## Wines by the glass

V Vegan

NV Sparkling Cuvée Blanc V	Yarran, Yenda NSW	10.5
2021 Sparkling Pink Prosecco D.O.C.	Milan ITALY	13.5
NV Sparkling Shiraz	The Plough, McLaren Vale SA	12.5
NV <b>NEW</b> Moscato	Yarran, Yenda NSW	10.5
2022 Sauvignon Blanc V	Yarran, Yenda NSW	10.5
2022 Pinot Grigio	The Plough, Yenda NSW	11.5
2023 Chardonnay V	Yarran, Yenda NSW	11.5
2023 Rosé	Yarran, Yenda NSW	10.5
2021 Pinot Noir V	Pyrenees VIC	13.5
2020 Merlot V	Yarran, Yenda NSW	10.5
2020 Cabernet Sauvignon	Yarran, Heathcote VIC	11.5
2016 Durif	Yarran, Yenda NSW	12.5
2020 Shiraz V	The Plough, Heathcote VIC	13.5
NV Tawny Port	The Plough barrel, Yenda NSW	11.5

## Tea & Coffee

Loose-leaf pot of tea	5.5
Grinders coffee	5.5
<b>Hot chocolate</b> with marshmallow	6.0
ADD: Soy milk, Extra shot	0.75

Please view our  
**Wine List**  
for the full range  
of beverages

## Entrée & Sharing

Warmed marinated **olives**. GF, VT, V 9

**Oyster** ice-cream in it's natural environment (2 pieces). 10

Truffle mushroom **bruschetta** with parmesan (2 pieces). VT, V\* 17

Trio of **dips** with shards of house-made, char-grilled ciabatta bread. VT 17

Tomato & cheese **arancini** with lemon aioli. VT 17

House-cured salami **croquettes** with mustard aioli. 17

Italian **meatballs** with char-grilled ciabatta bread. 17

Slow-cooked pork **terrines** with pickled vegetables & char-grilled ciabatta. 17

**Beetroot party** inviting goats cheese, walnut & beet sorbet. VT\*, V\*, GF\* 18

**Tasting board** house-cured meats, terrines, vegetables, crispy bread. GF\* 36

## Pasta

Spaghetti & Italian **meatballs** with shaved parmesan. 29.5

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

with preserved lemon, a hint of garlic & topped with Meredith goats cheese. VT, V\* 30.5

Slow-cooked beef **ragu** with spinach, tagliatelle pasta & shaved parmesan. 33.5

House-made **gnocchi** & chicken with mushrooms & cream. 34.5

Seafood **linguini** with calamari, salmon, barramundi, prawns. 36.5

## Mains

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. 34.5

Slow-cooked rolled **pork**

with roast spiced carrots, apple & Spanish onion salad & mustard sauce. GF 36.5

Rolled **chicken** with carrot, roast cauliflower & creamy mash. GF 36.5

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

with mash, peas, mushrooms & red wine sauce. GF 38.5

**Duo of beef** with mash, spinach, mushrooms & truffle sauce. GF 42.5

## Steaks from the grill

Our char-grilled steaks<sup>†</sup> 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\* 60.5

**300g Scotch fillet** dry-aged for 49 days. GF\* 68.5

<sup>†</sup>Parwan Valley, Black Angus, grass-fed, finished on grain for 82 days

## Sides 11.5 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.

## Desserts

ALL HOUSE-MADE

Selection of house-made **sorbets**. GF\*, VT, V, DF 17.5

Chilled **chocolate pot** with mandarine & fairy floss. GF\* 17.5

Caramel **panna cotta** with honeycomb. GF\* 17.5

**Affogato** Espresso coffee, ice cream, choice of liqueur (Chauffeur's Deal available) 18.5

Warm chocolate **brownie** with brownie ice-cream & fudge sauce. 19.5

Golden **gaytime** with honeycomb & caramelized peanuts. GF\*, VT 19.5

**Bombe Alaska** Baileys & chocolate ice-cream with meringue & choc sauce. GF 19.5

## Kids Meals

UNDER 12 YEARS OF AGE

Crispy **calamari** strips & chips. 16.5

**Bolognese** with penne pasta & parmesan cheese. 16.5

**Chicken schnitzel** with chips & slaw. 16.5

Vanilla **Ice-Cream** Choice of topping: strawberry, chocolate, caramel, sprinkles. 7.5

## Daily Specials

Check our Daily Specials Menu for additional dishes available.

## Trading Hours

Thursday, Friday, Saturday DINNER

Friday, Saturday, Sunday LUNCH

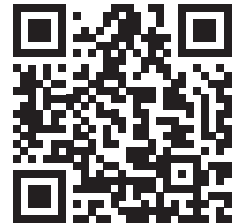
Functions ANYTIME

## Are you a member of The Plough?

It is FREE to join!

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

Please allow 3 days for processing



Please include our hashtag when posting your photos: #theploughmyrning

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

Full table service for your dining experience.

You are most welcome to Split your Bill if required.

V = Vegan VT = Vegetarian GF = Gluten Free \* = Option

Please discuss options for all dietary requirements with our Wait staff.

# 5-Course Chefs Menu

\$90 / \$125 WITH WINE

## FIRST COURSE

Beetroot party GF, VT\*  
SPARKLING SHIRAZ

## SECOND COURSE

House-cured tasting board GF\*, VT\*  
PINOT GRIGIO

## THIRD COURSE

House-made gnocchi & chicken  
CHARDONNAY

## FOURTH COURSE

Duo of beef with truffle sauce GF, VT\*  
SHIRAZ

## FIFTH COURSE

Warm chocolate brownie with fudge sauce VT, GF\*  
BARREL PORT OR TEA/COFFEE

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VT = vegetarian GF = gluten free \* = Option available

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