



## Cocktails & Mocktails\*

<b>Fruity Mocktail*</b>	Orange juice, raspberry, cherry ( <i>alcohol-free</i> )	12.5
<b>Gingerberry Fizz*</b>	Dry Ginger, cranberry & orange juice ( <i>alcohol-free</i> )	12.5
<b>Lyres Whisky Sour**</b>	Lyres Highland Malt NA, lemon juice, aquafaba	19.5
<b>Lyres Cosmo**</b>	Gin NA, Lyres Orange Sec NA, cranberry	19.5
<b>Orange Spritz**</b>	Orange Sec NA, Blood Orange NA, juice, soda	19.5
<b>Birthday Martini</b>	Vanilla vodka, cranberry juice, cuvée, sprinkles	21.5
<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	20.5
<b>Grinch Martini</b>	Midori, vodka, pineapple juice	20.5
<b>French Martini</b>	Chambord, vodka, pineapple juice	21.5
<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>	Frangelico, Kahlua, Crème De Cacao, cream	21.5
<b>Tropical Sunrise</b>	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
• Pint	12.5
• Jug	25

## Stubbies

Carlton Zero ( <i>alcohol-free</i> )	Stubby 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. 5.75 Mug 7.75
<b>Mocha/Hot chocolate</b>	6.75
ADD: Soy milk, Extra shot, Decaf	1.0

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

## Entrée & Sharing

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

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 (6 pieces) 19.5

Spicy carrot **cones** with carrot pearls (2 pieces) VT, GF 18.5

Italian **meatballs** with char-grilled ciabatta bread 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<sup>†</sup> are served with slaw, chips & your choice of sauce: Red Wine, Garlic Butter, Mushroom or Pepper.

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

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

**250g Porterhouse** GF\* 47.5

<sup>†</sup>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

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**\$95**PP

**\$130**PP WITH MATCHED WINE

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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

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 & caramel 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

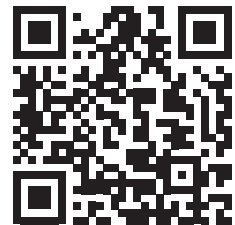
Functions or Accommodation ANYTIME

## 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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