

The Plough

@ myrning

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	18.5
Lyres Cosmo**	Gin NA, Lyres Orange Sec NA, cranberry	18.5
Orange Spritz**	Orange Sec NA, Blood Orange NA, juice, soda	18.5
Birthday Martini	Vanilla vodka, cranberry juice, cuvée, sprinkles	20.5
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	20.5
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		10.5
2023	Sparkling Prosecco	The Plough, Murray Darling NSW		11.5
NV	Sparkling Shiraz	The Plough, McLaren Vale SA		12.5
NV	Moscato	Yarran, Yenda NSW		10.5
2024	Sauvignon Blanc	Yarran, Yenda NSW		10.5
2024	Pinot Grigio	The Plough, Yenda NSW		11.5
2023	Chardonnay	Yarran, Yenda NSW		11.5
2023	Rosé	Yarran, Yenda NSW		10.5
2021	Pinot Noir	Pyrenees VIC		13.5
2020	Merlot	Yarran, Yenda NSW		10.5
2022	Cabernet Sauvignon	Yarran, Yenda NSW		11.5
2021	Cabernet Malbec	Parker Estate, Coonawarra SA		12.5
2020	Shiraz	The Plough, Heathcote VIC		13.5
NV	Tawny Port	The Plough barrel, Yenda NSW		11.5
NV	Sangria (<i>chilled red wine</i>)	The Plough house recipe		10.5

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 our
Wine List
for the 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

Tomato & cheese **arancini** with lemon aioli VT 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* 61.5

300g Scotch fillet dry-aged for 49 days GF* 73.5

[†]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

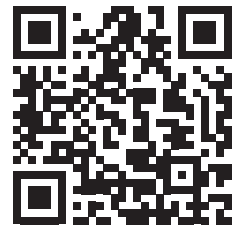
Functions or Accommodation ANYTIME

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: #theploughmyrning

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

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.