

The Plough

@ myrniong

Cocktails & Mocktails*

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| Fruity Mocktail* | Orange juice, raspberry, cherry (<i>alcohol-free</i>) | 12.5 |
| Cosmo Mocktail* | Cranberry & orange juice, soda water (<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 | 18.5 |
| Grinch Martini | Midori, vodka, pineapple juice, touch of Christmas | 20.5 |
| Lamington | Malibu, Crème De Cacao, raspberry jam, cream | 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

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

Stubbies

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| 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

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|-------------------------------------|------------------------------|------|
| 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 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 |
| 2021 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 |
| NV Warm mulled wine | The Plough house recipe | 10.5 |

Tea & Coffee

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| Loose-leaf pot of tea | 5.5 |
| Grinders coffee | 5.5 |
| Hot chocolate 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

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

Slow-cooked pork **terrine** 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

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

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

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

Seafood **linguini** with calamari, salmon, barramundi, prawns 37.5

House-made **gnocchi** & chicken with mushrooms & cream 35.5

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

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 34.5

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

Slow-cooked rolled **pork**

with roast spiced carrots, apple & Spanish onion salad & mustard sauce GF 37.5

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* 60.5

300g Scotch fillet dry-aged for 49 days GF* 72.5

[†]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

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

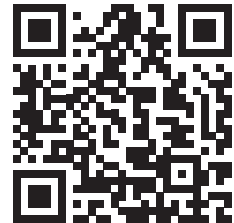
Functions or Accommodation ANYTIME

Are you a member of The Plough?

It is FREE to join!

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