

The Plough

@ myrniong

Cocktails & Mocktails*

- Fruity Mocktail*** Orange juice, raspberry, cherry (*alcohol-free*) 13.5
Gingerberry Fizz* Ginger, cranberry & orange juice (*alcohol-free*) 13.5
Lyres Whisky Sour** Lyres Highland Malt, lemon juice, aquafaba 19.5
Lyres Cosmo** Gin NA, Lyres Orange Sec, 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 Stubbies

- | | |
|------------------------------|--|
| Full strength Draught | Carlton Zero (<i>alcohol-free</i>) 6.5 |
| Mid strength Lager | Light Beer 9.5 |
| • Pot 7.5 | Carlton Draught • Carlton Dry 10.5 |
| • Schooner 10.5 | Furphy • Great Northern 10.5 |
| • Pint 13.5 | Corona • Apple Cider 12.5 |
| • Jug 26 | 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

Wines by the glass

 Organic  Vegan

- Sparkling Cuvée Blanc**  Yarran, Yenda NSW 13.5
Sparkling Prosecco The Plough, Murray Darling NSW 14.5
Sparkling Prosecco 0% Alc. Brown Bros, Milawa VIC 200mL 16
Sparkling Shiraz The Plough, McLaren Vale SA 14.5
Moscato Yarran, Yenda NSW 13.5
Sauvignon Blanc  Yarran, Yenda NSW 13.5
Pinot Grigio   The Plough, Yenda NSW 14.5
Chardonnay   Yarran, Yenda NSW 14.5
Rosé Yarran, Yenda NSW 13.5
Pinot Noir  Pyrenees VIC 14.5
Grenache Camerons Estate, Darley VIC 15.5
Merlot  Yarran, Yenda NSW 13.5
Cabernet Sauvignon Yarran, Yenda NSW 14.5
Shiraz  The Plough, Yenda VIC 15.5
Tawny Port The Plough barrel, Yenda NSW 13.5
Mulled Wine The Plough house recipe 11.5

Please view our
*Wine
Lover's
Guide*
for our full range

Entrée & Sharing

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

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

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

✓ Spaghetti & Italian **meatballs** with shaved parmesan 33.5

Spinach, broccoli, zucchini, pesto & **penne pasta** with preserved lemon, a hint of garlic & topped with Meredith goats cheese VT, V* 33.5

Seafood **linguini** with calamari, salmon, barramundi, prawns (M) 39.5

House-made **gnocchi** & chicken with spinach, basil & cream VT* 37.5

Beef & mushroom **stroganoff** with penne & shaved parmesan VT* 34.5

Mains

Pan-fried Australian **toothfish** served with asian vegetables (A) 62.5

Cottage **pie** with dry-aged beef & creamy mash, served in ramekin GF* 29

The Plough gourmet dry-aged beef **burger** served with chips 31.5

Salt & pepper **calamari** with slaw & lemon aioli, served with chips (I) 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

✓ 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



CHEF'S SELECTION Seafood origin: (A) Australia, (I) Imported, (M) Mixed

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

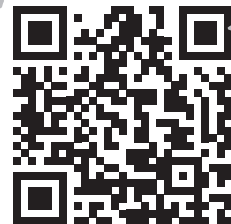
Sorry, this menu is not suitable for Vegans, Dairy-free,
Fructose intolerant or FODMAP diets

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.

 CHEF'S SELECTION

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 21.5

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 (I) 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

Seafood origin: (A) Australia, (I) Imported, (M) Mixed

DESSERT LOVERS WISH LIST

KIDS MEALS

TRADING HOURS