

# Limited Edition Menu



## Entrée

Warmed marinated olives <i>VT, V.</i>	8
Beef & mushroom terrine <i>with relish &amp; sour dough bread.</i>	16
Crispy fried chicken pieces <i>with a sweet chilli &amp; lemon dressing.</i>	16
Croquettes of the day <i>with mustard aioli.</i>	16
Pear, beetroot, hazelnut salad <i>with Meredith goats cheese. GF, VT, V*</i>	16
Marinated mediterranean vegetable salad. <i>GF, VT, V</i>	16
Thai salad <i>with crispy pork and rice noodles. GF</i>	16

## Main

The Plough gourmet dry-aged beef burger <i>with chips.</i>	28
Cottage pie <i>with dry-aged beef and creamy mash. GF*</i>	29
Kangaroo & mushroom stroganoff <i>with penne pasta &amp; shaved parmesan.</i>	29
Moroccan chicken pieces <i>with chickpeas, fresh coriander &amp; jasmine rice. GF</i>	29
Thai red beef curry <i>with jasmine rice &amp; fresh coriander. GF*, VT*, V*</i>	29
Beer-battered fish & chips <i>with mixed leaf salad &amp; lemon aioli.</i>	32
Salt & pepper calamari <i>with mixed leaf salad &amp; lemon aioli.</i>	32
Panko crumbed chicken <i>with garlic butter, bok choy &amp; creamy mash.</i>	32
Slow-cooked rolled pork <i>with roast spiced carrots, apple &amp; Spanish onion salad &amp; mustard sauce. GF</i>	34
36-hour slow-cooked Parwan Valley blade steak <i>with mash, peas, mushrooms &amp; red wine sauce. GF</i>	35

## Sides

House-baked sour-dough garlic bread	9
Mixed leaf salad with Spanish onion & tomato <i>VT</i>	9
Roast spiced carrots & beetroot <i>with Meredith goats cheese. GF, VT, V*</i>	9
Fries.	9
Sautéed mushrooms. <i>GF, VT, V</i>	9
Creamy mashed potato. <i>GF, VT</i>	9
Beer-battered onion rings <i>with aioli.</i>	9

## Desserts

Golden gaytime <i>with honeycomb &amp; caramelized peanuts. GF*, VT</i>	16
Baked chocolate pot <i>with mandarine &amp; orange-blossom fairy floss. GF*</i>	16
Lemon panna cotta <i>with berries &amp; fractured meringue. GF*</i>	16

## Kids Meals

Fish & chips	16
Calamari & chips	16
Bolognese with penne pasta & parmesan cheese	16
Chicken schnitzel with chips & salad	16
Junior steak with chips & salad	16

Full table service for your dining experience this evening.  
Your bill will be brought to you upon completion of your meal  
(EFTPOS preferred). Please, no split bills.

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

# Wines

			Glass	Bottle
NV	Yarran Sparkling Cuvée Blanc	Yenda NSW	9	45
NV	Mitchelton Sparkling Cuvée	Nagambie VIC		52
NV	Pommery Brut Royal Champagne	Reims France		160
NV	The Plough Sparkling Shiraz	McLaren Vale SA	11	55
2017	The Plough Sauvignon Blanc	Yenda NSW	9	45
2017	Rochecombe Sauvignon Blanc	Pipers Brook TAS		49
2017	Moorilla Sauvignon Blanc	Derwent Valley TAS		55
2017	Babich 'Black Label' Sauvignon Blanc	Marlborough NZ		52
2017	Rocca Ventosa Pinot Grigio	Italy		47
2015	Santa & D'Sas Ampersand Pinot Gris	Henty VIC		70
2017	Norfolk Rise Pinot Gris	Limestone Coast SA	9	45
2017	The Plough Chardonnay	Yenda NSW	9	45
2016	Arisaig Road Chardonnay	Coonawarra SA		55
2017	Yarran 'B-Series' Chardonnay	Yenda NSW		55
2017	Dalwhinnie 'Moonambel' Chardonnay	Pyrenees VIC		110
2016	Katnook Estate 'Millicent Road' Chardonnay	Coonawarra SA		48
2018	Château du Vieux Parc L'Héritage White blend	Corbières, France	10	50
2017	Mount Avoca Viognier	Pyrenees VIC		50
2016	Mitchelton Marsanne	Nagambie VIC		55
2018	The Plough Rosé	Yenda NSW	9	45
2018	Bests Great Western Riesling	Grampians VIC		63
2017	Pipers Brook Gewürztraminer	Pipers Brook TAS		50
2017	Ninth Island Pinot Noir	Tamar Valley TAS		48
2017	The Plough Merlot	Heathcote VIC	9	45
2018	Mount Avoca Merlot	Pyrenees VIC		55
2014	Black Range Estate 'Rogan' Merlot	Yea Valley VIC		48
2015	Katnook Estate Merlot	Coonawarra SA		75
2017	The Plough Grenache	North West VIC	9	45
2016	Rocca Ventosa Sangiovese	Italy		45
2014	Mount Avoca Lagrein	Pyrenees VIC		60
2017	Mount Avoca Tempranillo	Pyrenees VIC		60
2015	Haselgrove Primitivo	McLaren Vale SA		58
2016	Mitchelton Nero d'Avola	Heathcote VIC		65
2015	Yarran B-Series Durif	Yenda NSW		49
2018	Château du Vieux Parc Marselan	Corbières, France		52

# Wines

			Glass	Bottle
2018	Bests Great Western Cabernet Sauvignon	Grampians VIC		65
2014	Katnook Estate Founder's Block Cab.Sauv	Coonawarra SA	10	50
2017	Mitchelton 'Victoria Series' Cabernet Sauvignon	Nagambie VIC		47
2013	Mount Avoca Cabernet Sauvignon	Pyrenees VIC		60
2012	Dalwhinnie Cabernet Sauvignon	Pyrenees VIC		121
2017	The Plough Shiraz	Heathcote VIC		50
2017	Cameron's Estate Shiraz	Bacchus Marsh VIC		48
2016	Leopardwood Shiraz	Heathcote VIC		49
2017	Yarran 'Whole Bunch' Shiraz	Heathcote VIC		55
2016	Yarran 'B Series' Shiraz	Heathcote VIC		55
2017	Mitchelton 'Victoria Series' Shiraz	Nagambie VIC		47
2016	Nine Stones 'Hilltops' Shiraz	Hilltops NSW		52
2017	Château du Vieux Parc L'Héritage Shiraz blend	Corbières, France	10	50
2014	Château du Vieux Parc La Sélection Shiraz	Corbières, France	11	59
2015	Dalwhinnie Shiraz	Pyrenees VIC		137
2018	Mitchelton 'The Bend' Sparkling Pink Moscato	Nagambie VIC		46
NV	Yarran Estate Sparkling Pink Moscato	Yenda NSW	9	45
2010	Mount Avoca 'Cordon Cut' Sauvignon Blanc	Pyrenees VIC		*45
NV	The Plough Barrel Tawny Port	Yenda NSW	10	-

# Tea & Coffee

Temple Tea Company loose leaf tea	4.5
<i>English breakfast, earl grey, peppermint, chamomile, sencha green, lemongrass with ginger, vanilla black tea, green with jasmine flowers &amp; masala chai</i>	
Grinders coffee	4.5
<i>Flat white, long or short black, caffè latte, piccolo latte, cappuccino, short or long macchiato &amp; mocha</i>	
Hot chocolate with marshmallows	5
Soy milk	0.5

# Beer/Cider

The Plough Range:	
<i>Lager, Iron Ale, Pale Ale, Apple Cider</i>	
Pots	6
Schooners	8
Pints	11
Stubbies:	
Light	6
Local & Imported	8

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@ myrniog