



To share

Chicken-liver parfait with grilled ciabatta bread & Shiraz jelly.	14
Pork rillettes with grilled ciabatta bread.	14
Pork & pistachio terrine with apple jelly & tomato relish.	14
Trio of dips with grilled ciabatta bread.	15
Crispy fried chicken ribs with a sweet chilli & lemon dressing.	15
Sher Wagyu pastrami with grilled ciabatta bread & chutney.	16
Charcuterie board – A selection of cured meats, terrines & parfait.	26

Entrée

Salt & pepper calamari with green beans & pomegranate.	16
Roast butterfish with avocado, citrus & soft herbs.	16
Margherita arancini bites with basil aioli.	14
Roast beetroot, walnut & Meredith goats feta salad, topped with a beet sorbet.	15
Panko crumbed chicken parcel, served on chive cream sauce.	16
Beef carpaccio with basil, parmesan, roast hazelnuts & soft herbs.	14

Main

Pie of the Day with mashed potato, peas & red wine sauce.	28
Roast pumpkin linguini with flaked almonds & a hint of chilli.	28
Pan-fried salmon fillet with roast carrot, beans & a vanilla/cherry-tomato sauce.	32
Beer battered fish & chips served with a mixed leaf salad.	28
Seafood linguini tossed with tomato, olive oil, parsley, garlic & a hint of chilli.	32
Panko crumbed chicken breast filled with garlic butter, served with mashed potato & bok choy.	30
Slow-cooked rolled pork with roasted vegetables & red wine sauce.	30
Parwan lamb rump with green beans & cherry-tomato ragu.	34
Thai red beef curry with jasmine rice & fresh coriander.	29
36-hour slow-cooked blade steak with mash, peas, mushrooms & red wine sauce.	32
Grain-fed hanger steak (carved) with Trentham potato skins, salad & béarnaise sauce.	30
4 Tastes of Beef: your opportunity to enjoy our wide range of beef & dry aged steak on one plate.	35

Dry aged steak

These steaks are grass-fed & dry aged for up to 49 days.

Rump 250g	31
<i>Served carved with Trentham potato skins & salad</i>	
Porterhouse 300g	35
Eye fillet 200g	38
Scotch fillet 300g	37
<i>Served with bok choy, creamy mash & your choice of sauce – Red wine, pepper, béarnaise or garlic butter.</i>	

Side Dishes \$7

Roast pumpkin & beetroot with Meredith goats cheese
Fries
Mixed leaf salad with Spanish onion & tomato
Sautéed mushrooms
Creamy mashed potato
Mixed Asian green vegetables with crispy shallots
Green beans with flaked almonds
Trentham potato skins with aioli

Dessert

A selection of house-made sorbets – per scoop.	4
Warm chocolate brownie served with white chocolate mousse & chocolate brownie ice cream.	13
Golden gaytime with honeycomb & caramelized peanuts.	13
Baked chocolate pot with mandarine & orange-blossom fairy floss.	13
Vanilla bean panna cotta with berries & fractured meringue.	13
Bailey's & chocolate Bombe Alaska with hot chocolate sauce.	16
Cheese tasting plate	1 Serve 13
	To Share 20
Yarran White Moscato	8
Leopardwood Botrytis Chenin Blanc	10
The Plough "barrel" – Tawny Port	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 & Masala chai)</i>	
Grinders Coffee	4.5
<i>(Flat white, long black, cafe latte, cappuccino, short or long macchiato, mocha & short black)</i>	
Hot chocolate with marshmallows	5
Liqueur Coffee	
Irish coffee – Jameson Irish Whiskey	9
Jamaican coffee – Tia Maria	9
The Plough Kahlua latte or mocha	9
Affogato – Coffee and ice cream + liqueur	14
Espresso Martini – Kahlua, Vodka, coffee	15

BYO Cake Policy – Our chef has created an amazing dessert menu. Should you wish for us to decorate any of these desserts for special occasions we are happy to do so for no extra fee. Should you prefer to bring your own cake, we charge \$20 per cake.

Please note: we do not split table bills

Please note: we do not take DINERS or AMEX Credit Cards

Minimum EFTPOS transactions is \$10