



To share

Warmed marinated olives.	8
Chicken-liver parfait with grilled ciabatta bread & Shiraz jelly.	14
Pork rillettes with grilled ciabatta bread.	14
Pork & pistachio terrine with relish & grilled ciabatta bread.	14
Trio of dips with grilled ciabatta bread.	15
Crispy fried chicken ribs with a sweet chilli & lemon dressing.	15
Charcuterie board – A selection of cured meats, terrines & parfait.	26

Entrée

Salt & pepper calamari with lemon aioli & frisse.	16
Margherita arancini bites with basil aioli.	14
Roast beetroot, walnut & Meredith goats feta salad, topped with a beet sorbet.	16
Parwan Valley salted beef with pear, pepper, mustard aioli & soft herbs.	16

Main

Pie of the Day with mashed potato, peas & red wine sauce.	29
Roast spiced carrot linguini with flaked almonds & a hint of chilli.	29
Pan-fried salmon fillet with roast Dutch carrot, roasted zucchini & a vanilla/cherry-tomato sauce.	33
Beer-battered fish & chips served with a mixed leaf salad.	29
Seafood linguini tossed with tomato, olive oil, parsley, garlic & a hint of chilli.	33
Salt & pepper calamari with chips, salad & lemon aioli.	32
Panko crumbed chicken breast filled with garlic butter, served with mashed potato & bok choy.	31
Slow-cooked rolled pork, roast spiced carrots, apple & Spanish onion salad with mustard sauce.	31
Slow-cooked rolled Parwan Valley lamb with creamy mash, roasted Dutch carrots & toasted buckwheat.	35
Thai red beef curry with jasmine rice & fresh coriander.	30
36-hour slow-cooked Parwan Valley blade steak with mash, peas, mushrooms & red wine sauce.	33
Grain-fed hanger steak (carved) with fries, salad & béarnaise sauce.	31
Dry aged (35 days) porterhouse (300g) with mash, bok choy & red wine sauce.	37

Side Dishes \$8

Roast spiced carrots & 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

Dessert

A selection of house-made sorbets – per scoop.	4
Warm chocolate brownie served with white chocolate mousse & chocolate brownie ice cream.	14
Golden gaytime with honeycomb & caramelized peanuts.	14
Baked chocolate pot with mandarine & orange-blossom fairy floss.	14
Vanilla bean panna cotta with berries & fractured meringue.	14
Cheese tasting plate	1 Serve 16
Yarran White Moscato	9
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
Soy Milk	0.5
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	16

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. If you prefer to bring your own cake, we charge \$20 per cake.

Please note: we do not split table bills

We cannot accept DINERS or AMEX Credit Cards – we apologise for any inconvenience