



Current Trading hours
 Open 11.30am-3pm
 Friday, Saturday & Sunday

BEVERAGES OVERLEAF

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Entrée

Warmed marinated olives. <i>VT, V</i>	8
Croquettes of the day with mustard aioli.	14
Pork rilletes with pickled vegetables served with lavosh crackers.	14
Pear, beetroot, walnut with Meredith goats cheese salad. <i>GF, VT, V*</i>	15
Marinated mediterranean vegetable salad with lemon & garlic dressing. <i>GF, VT, V</i>	14
Thai salad with crispy pork and rice noodles.	14

Main

Cottage pie with dry-aged beef and creamy mash. <i>GF*</i>	22
Kangaroo & mushroom stroganoff with penne pasta & shaved parmesan.	22
Moroccan chicken pieces with chickpeas, fresh coriander & jasmine rice. <i>GF</i>	22
The Plough gourmet dry-aged beef burger with chips.	24
Thai red beef curry with jasmine rice & fresh coriander. <i>GF*, VT*, V*</i>	25
Beer-battered fish & chips served with a mixed leaf salad.	29
Slow-cooked rolled pork with roast spiced carrots, apple & Spanish onion salad with mustard sauce. <i>GF</i>	32
36-hour slow-cooked blade steak with mash, peas, mushrooms & red wine sauce. <i>GF</i>	34

Side Dishes \$9

Freshly house-baked sour dough garlic bread <i>VT</i>
Mixed leaf salad with Spanish onion & tomato <i>VT</i>
Roast spiced carrots & beetroot with Meredith goats cheese <i>VT</i>
Sautéed mushrooms <i>VT, V</i>
Creamy mashed potato <i>GF, VT</i>
Fries

Dessert

Golden gaytime with honeycomb & caramelized peanuts. <i>GF*, VT</i>	15
Baked chocolate pot with mandarine & orange-blossom fairy floss. <i>GF*</i>	15
Lemon panna cotta with berries & fractured meringue. <i>GF*</i>	15

Kids Menu

Fish & chips	15
Bolognese with penne pasta & parmesan cheese	15

*GF = Gluten Free, VT = Vegetarian, V = Vegan, * = Option Available*

