



Cocktails

Fruity Mocktail	Orange juice, raspberry, cherry (<i>alcohol-free</i>)	12
Aperol Spritz	Aperol, sparkling wine, mandarin	18
Champagne Cocktail	Sparkling wine, brandy, bitters	18
Cosmopolitan	Cointreau, vodka, cranberry	18
Espresso Martini	Kahlua, vodka, espresso coffee	20
Fruit Tingle	Blue Curacao, vodka, lemonade, raspberry	18
Japanese Slipper	Midori, Cointreau, lemon juice	18
Myrniiong Mudslide	Vodka, Baileys, Kahlua, milk	18
Toblerone	Baileys, Kahlua, Crème De Cacao, cream	20
Vodka Martini	Vodka, dry vermouth, olive	18

Beer & Cider

The Plough Range on tap	Pot	7
<i>Lager, Iron Ale, Pale Ale, Myrniiong Draught</i>	Schooner	9
	Pint	12
Carlton Zero (<i>alcohol-free</i>) stubby		6
James Boag Light stubby		7
Carlton Draught, Furphy, Corona stubbies		9
Five Seeds Apple Cider stubby		9

Wines by the glass

NV Sparkling Cuvée Blanc	Yarran, Yenda NSW	10
2020 Sparkling Prosecco Rosé D.O.C.	Canti, Milano ITALY	10
NV Sparkling Pink Moscato	Yarran, Yenda NSW	10
NV Sparkling Shiraz	The Plough, McLaren Vale SA	12
2020 Sauvignon Blanc	Yarran, Yenda NSW	10
2017 Pinot Grigio	The Plough, Yenda NSW	10
2019 Chardonnay	Yarran, Yenda NSW	11
2020 Rosé (<i>Pinot Noir</i>)	The Plough, McLaren Vale SA	10
2020 Merlot	Yarran, Yenda NSW	10
2017 Cabernet Sauvignon	Yarran, Heathcote VIC	10
2013 Cabernet Sauvignon	Blue Pyrenees Estate, VIC	15
2019 Shiraz	The Plough, Heathcote VIC	11
NV Tawny Port	The Plough barrel, Yenda NSW	11

Tea & Coffee

Temple Tea Company loose leaf tea	5
<i>English breakfast, earl grey, peppermint, chamomile, sencha green, lemongrass & ginger, vanilla black, green & jasmine, chai</i>	
Grinders coffee	5
<i>latte, piccolo, cappuccino, flat white, short/long black, macchiato, mocha, decaf</i>	
Hot chocolate with marshmallow	5.5
Soy milk	0.5

Entrée/Sharing

Warmed marinated olives. VT, V	8
Truffle mushroom bruschetta with pecorino (2 pieces). VT, V*	15
Trio of dips with shards of house-made, char-grilled ciabatta bread. VT	15
Tomato & cheese arancini with lemon aioli. VT	15
Beef & red wine croquettes with mustard aioli.	15
NEW Italian beef meatballs with char-grilled ciabatta bread.	15
Pork rillettes with pickled vegetables & char-grilled ciabatta bread.	15
Pear, beetroot, walnut salad with Meredith goats cheese. GF, VT, V*	17
Main course	29
Tasting board to share selection of house-cured meats, vegetables, crispy bread.	32

Mains

Cottage pie with dry-aged beef & creamy mash, served in ramekin. GF*	24
Spinach, semi-dried tomato, pesto & penne pasta with preserved lemon, a hint of garlic & topped with Meredith goats cheese. VT, V*	28
Kangaroo & mushroom stroganoff with penne pasta & shaved parmesan.	30
Salt & pepper calamari with slaw & lemon aioli, served with chips.	34
NEW Saffron-thread risotto & Atlantic salmon with peas & shaved pecorino. GF	36
Vegetarian option	28
Seafood linguini with calamari, salmon, barramundi, prawns.	36
NEW Panko-crumbed chicken with garlic butter, slaw & chips.	36
Slow-cooked rolled pork with roast spiced carrots, apple & Spanish onion salad & mustard sauce. GF	36
36-hour slow-cooked Parwan Valley blade steak with mash, peas, mushrooms & red wine sauce. GF	38

Steaks from the grill

NEW Steaks below are served with slaw, chips & your choice of sauce:
Red Wine, Garlic Butter or Pepper. GF

250g Flat iron	Parwan Valley, Black Angus, grass-fed, served carved.	38
300g Porterhouse	Parwan Valley, Black Angus, grass-fed, dry-aged to 49 days	46
300g Scotch fillet	Parwan Valley, Black Angus, grass-fed, dry-aged to 49 days.	52

Daily Specials

Check our Daily Specials Menu for additional dishes available.

V = Vegan VT = Vegetarian GF = Gluten Free * = Option
Please discuss options for all dietary requirements with the Wait staff.

Parmesan = cows' milk Pecorino = sheep's milk

Sides

NEW Slaw with lemon & garlic dressing. GF, VT, V	10
Roast spiced carrots & beetroot with Meredith goats cheese. GF, VT, V*	10
Sautéed Asian vegetables. GF*, VT, V	10
Fries.	10
Sautéed mushrooms. GF, VT, V	10
Creamy mashed potato. GF, VT	10
Beer-battered onion rings with aioli.	10

Desserts

Golden gaytime with honeycomb & caramelized peanuts. GF*, VT	16
Chilled chocolate pot with mandarine & fairy floss. GF*	16
Panna cotta with berries & fractured meringue. GF*	16
Warm chocolate brownie with brownie ice-cream & fudge sauce.	16
Bombe Alaska Baileys & chocolate ice-cream with meringue & choc sauce. GF	18

Kids Meals

Crispy calamari strips & chips.	16
Bolognese with penne pasta & parmesan cheese.	16
NEW Chicken schnitzel with chips & slaw.	16

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Trading Hours

Thursday, Friday, Saturday: 5.30pm – 10pm
Friday 12noon – 2pm

Full table service for your dining experience.
Your bill will be brought to you upon completion of your meal.

Please, no Split Bills unless arranged prior to your arrival.