



Location code ER9 TBY

Cocktails

Aperol Spritz	Aperol, sparkling wine, mandarine	18
Champagne Cocktail	Sparkling wine, brandy, bitters	18
Cosmopolitan	Cointreau, vodka, cranberry	18
Fruit Tingle	Blue Curacao, vodka, lemonade, raspberry	18
Japanese Slipper	Midori, Cointreau, lemon juice	18
Myrniong Mudslide	Vodka, Baileys, Kahlua, milk	18
Vodka Martini	Vodka, dry vermouth, olive	18
Toblerone	Baileys, Kahlua, Crème De Cacao, cream	18
Espresso Martini	Kahlua, vodka, espresso coffee	20

Beer & Cider

<i>The Plough Range:</i>	Pot	7
<i>Lager, Iron Ale, Pale Ale, Myrniong Draught</i>	Schooner	9
	Pint	12
Light beer stubby		7
Local & Imported beer & apple cider stubbies from		9

Wines by the glass

NV Sparkling Cuvée Blanc	Yarran, Yenda NSW	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 Gris	Norfolk Rise, Limestone Coast SA	10
2017 Chardonnay	The Plough, Yenda NSW	10
2018 Rosé	The Plough, Yenda NSW	10
2017 Grenache	The Plough, North West VIC	10
2014 Cabernet Sauvignon	Katnook Estate, Coonawarra SA	11
2019 Shiraz	The Plough, Heathcote VIC	11
NV Tawny Port	The Plough barrel, Yenda NSW	11
Mulled Wine	Spiced, warm red wine	10

Tea & Coffee

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

Entrée

Warmed marinated olives. VT, V	8
Trio of dips <i>with shards of char-grilled sour-dough bread.</i> VT	14
Beef & red wine croquettes <i>with mustard aioli.</i>	14
Crispy fried chicken pieces <i>with a sweet chilli & lemon dressing.</i>	16
Pear, beetroot, walnut salad <i>with Meredith goats cheese.</i> GF, VT, V*	16
Potato & mushroom soup <i>with shaved Gordon truffle & grilled sour-dough.</i> VT	16
Thai pork salad <i>with crispy pork & rice noodles.</i> GF	16
Tasting board to share <i>selection of house-cured meats, vegetables, crispy bread.</i>	26

Main

Penne with roast carrot & flaked almond <i>hint of chilli, garlic, shaved parmesan.</i> VT, V*	28
The Plough gourmet dry-aged beef burger <i>with chips.</i>	28
Kangaroo & mushroom stroganoff <i>with penne pasta & shaved parmesan.</i>	30
Thai red beef curry <i>with jasmine rice & fresh coriander.</i> GF*, VT*, V*	30
Lamb ragu <i>with penne pasta & shaved parmesan.</i>	34
Beer-battered fish & chips <i>with mixed leaf salad & lemon aioli.</i>	34
Salt & pepper calamari <i>with mixed leaf salad & lemon aioli, served with chips.</i>	34
Panko crumbed chicken <i>with garlic butter, bok choy & creamy mash.</i>	34
Seafood linguini <i>with calamari, salmon, barramundi, prawns.</i>	35
Slow-cooked rolled pork <i>with roast spiced carrots, apple & Spanish onion salad & mustard sauce.</i> GF	35
Pan-fried Atlantic salmon <i>with bok choy, oyster sauce & Asian herbs.</i> GF*	36
36-hour slow-cooked Parwan Valley blade steak <i>with mash, peas, mushrooms & red wine sauce.</i> GF	36

Steaks from the grill

Hanger steak *medium-rare, carved with chips, salad, & garlic butter.* 34

Steaks below are served with bok choy, creamy mash & your choice of sauce: Red Wine, Garlic Butter or Pepper. GF

300g Porterhouse *Parwan Valley, Black Angus, grass-fed.* 43

300g Scotch fillet *Parwan Valley, Black Angus, grass-fed, dry-aged to 49 days.* 49

500g Rib-eye *Parwan Valley, Black Angus.* 66

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

Please, no Split Bills

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

Sides

Mixed leaf salad with Spanish onion & tomato. VT	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 & orange-blossom fairy floss. GF*	16
Vanilla 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

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

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