



## Cocktails

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

## Beer & Cider

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

## Wines by the glass

<b>NV Sparkling Cuvée Blanc</b>	Yarran, Yenda NSW	10
<b>NV Sparkling Pink Moscato</b>	Yarran, Yenda NSW	10
<b>NV Sparkling Shiraz</b>	The Plough, McLaren Vale SA	12
<b>2020 Sauvignon Blanc</b>	Yarran, Yenda NSW	10
<b>2017 Pinot Grigio</b>	Yarran, Yenda NSW	10
<b>2017 Chardonnay</b>	The Plough, Yenda NSW	10
<b>2018 Rosé</b>	The Plough, Yenda NSW	10
<b>2020 Merlot</b>	Yarran, Yenda NSW	10
<b>2014 Cabernet Sauvignon</b>	Katnook Estate, Coonawarra SA	11
<b>2019 Shiraz</b>	The Plough, Heathcote VIC	11
<b>NV Tawny Port</b>	The Plough barrel, Yenda NSW	11

*Full Wine List available with an extensive range of wines by the bottle*

## Tea & Coffee

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

## Entrée

Warmed marinated olives. VT, V	8
Trio of dips with shards of char-grilled sour-dough bread. VT	14
Beef & red wine croquettes with mustard aioli.	14
Crispy fried chicken pieces with a sweet chilli & lemon dressing.	17
Pear, beetroot, walnut salad with Meredith goats cheese. GF, VT, V*	17
Thai pork salad with crispy pork & rice noodles. GF	17
Tasting board to share selection of house-cured meats, vegetables, crispy bread.	32

## Main

Cottage pie with dry-aged beef & creamy mash, served in ramekin. GF*	24
Penne with spinach & confit cherry tomatoes with preserved lemon, a hint of garlic & topped with Meredith goats cheese. VT, V*	28
Kangaroo & mushroom stroganoff with penne pasta & shaved parmesan.	30
Thai red beef curry with jasmine rice & fresh coriander. GF*, VT*, V*	30
Salt & pepper calamari with mixed leaf salad & lemon aioli, served with chips.	34
Panko crumbed chicken with garlic butter, bok choy & creamy mash.	36
Seafood linguini with calamari, salmon, barramundi, prawns.	36
Slow-cooked rolled pork with roast spiced carrots, apple & Spanish onion salad & mustard sauce. GF	36
Pan-fried Atlantic salmon with bok choy, oyster sauce & Asian herbs. GF*	37
36-hour slow-cooked Parwan Valley blade steak with mash, peas, mushrooms & red wine sauce. GF	38

## Steaks from the grill

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, dry-aged to 49 days.	46
300g Scotch fillet	Parwan Valley, Black Angus, grass-fed, dry-aged to 49 days.	49
500g Rib-eye	Parwan Valley, Black Angus.	66

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

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

Please, no Split Bills

## 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
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
Chicken schnitzel with chips & salad.	16

## Daily Specials

Check our Daily Specials or Thursday Locals menus for additional dishes available.

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## Trading Hours

### THE PLOUGH @ **MYRNIONG**

Thursday dinner • Friday lunch & dinner • Saturday dinner  
Bookings – online only: [www.theplough.com.au/online-store](http://www.theplough.com.au/online-store)

### THE PLOUGH @ **TRENTHAM**

Saturday lunch • Sunday lunch  
Bookings – indoors: 5424 1144, outdoors: no booking required