



Cocktails

Fruity Mocktail	Orange juice, raspberry, mandarine, cherry	12
Aperol Spritz	Aperol, sparkling wine, mandarine	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
Myrniong Mudslide	Vodka, Baileys, Kahlua, milk	18
Toblerone	Baileys, Kahlua, Crème De Cacao, cream	18
Vodka Martini	Vodka, dry vermouth, olive	18

Beer & Cider

<i>The Plough Range:</i>	Pot	7
<i>Lager, Iron Ale, Pale Ale, Myrniong Draught</i>	Schooner	9
	Pint	12
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
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
2018 Rosé	The Plough, Yenda NSW	10
2020 Merlot	Yarran, Yenda NSW	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

Tea & Coffee

Temple Tea Company loose leaf tea	5
<i>English breakfast, earl grey, peppermint, chamomile, sencha green, lemongrass & ginger, vanilla black, green & jasmine, masala chai</i>	
Grinders coffee	5
<i>latte, piccolo, cappuccino, flat white, short/long black, macchiato, mocha</i>	
Hot chocolate with marshmallow	5.5
Soy milk	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*	17/29
Thai pork salad with crispy pork & rice noodles. GF	17/29
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 pasta 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
Seafood linguini with calamari, salmon, barramundi, prawns.	36
Panko crumbed chicken with garlic butter, bok choy & creamy mash.	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.	52
500g Rib-eye	Parwan Valley, Black Angus.	67

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 & 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 menu for additional dishes available.

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Trading Hours

THE PLOUGH @ **MYRNIONG**

Thursday dinner • Friday lunch & dinner • Saturday dinner
Bookings – online: www.theplough.com.au/online-store

THE PLOUGH @ **TRENTHAM**

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