

LUNCH MENU

Open Saturday & Sunday

11.30am to 3pm

Call 5424 1144 to book

Private Dining Rooms

NEW Beer Garden

Cold Drinks

Soft drinks Glass 5.5
Pepsi, Pepsi Max, Lemonade,
Solo, Raspberry, Tonic Water,
Soda Water, Sparkling Water Jug 16

Juices Glass 6
apple, orange, pineapple Jug 18

Hot Drinks

Temple Tea Co. tea 5.5
English breakfast, earl grey, sencha green

Grinders coffee 5.5
Flat white, short/long black, latte, piccolo,
cappuccino, short/long macchiato, mocha

Hot chocolate with marshmallow 6

Soy milk 0.6

Beer Cider

The Plough range – on tap
Lager, Pale Ale, Draught
Pot 7 Schooner 9.5 Pint 13 Jug 25

Stubbies
Boag's Light 7 Carlton Draught 9.5
Five Seeds Crisp Apple Cider 9.5

Spirits

Basic spirits Glass 12
Scotch, Gin, Vodka, Rum, Bourbon, Kahlua

Lemon, lime & bitters Glass 6
(not available to under 18 y.o.)

Wines by the glass

NV	Yarran Sparkling Cuvée Blanc	Yenda NSW	11
NV	Yarran Estate Sparkling Pink Moscato	Yenda NSW	11
NV	The Plough Sparkling Shiraz	McLaren Vale SA	13
2020	Yarran Sauvignon Blanc	Yenda NSW	11
2019	Babich 'Black Label' Sauvignon Blanc	Marlborough NZ	14
2017	The Plough Pinot Grigio	Yenda NSW	11
2016	Arisaig Road Chardonnay	Coonawarra SA	14
2018	The Plough Rosé (Montepulciano)	Yenda NSW	11
2020	Yarran Merlot	Yenda NSW	11
2017	The Plough Cabernet Sauvignon	Heathcote VIC	11
2019	The Plough Shiraz	Heathcote VIC	12

Full wine list available upon request

Entrée

Warmed marinated olives. VT, V 9.5

House-made beef croquettes with mustard aioli. 16.5

Trio of dips: yoghurt, spicy carrot, hummus with house-made, char-grilled sour-dough. 16.5

Thai salad with crispy pork & rice noodles. 17, Main 26

Pear, beetroot, walnut salad with Meredith goats cheese. GF, VT, V* 18, Main 27

Mains

Cottage pie with dry-aged beef & creamy mash, served in ramekin. GF* 22

Warm crispy chicken salad. 22

Kangaroo & mushroom stroganoff with penne pasta & shaved parmesan. 26

Moroccan chicken pieces with chickpeas, fresh coriander & jasmine rice. GF 27

Italian meatballs with penne pasta & shaved parmesan. 28

The Plough gourmet dry-aged beef burger served with chips. 29

Thai red beef curry (mild) with jasmine rice & fresh coriander. GF*, VT*, V* 31

Salt & Pepper Calamari with chips, mixed leaf salad & lemon aioli. 35

Slow-cooked rolled pork with roast spiced carrots, apple & Spanish onion salad with mustard sauce. GF 36

36-hour slow-cooked blade steak with mash, peas, mushrooms & red wine sauce. GF 38

Sides

Mixed leaf salad with Spanish onion & tomato. VT 10.5

Roast spiced carrots & beetroot with Meredith goats cheese. VT 10.5

Sautéed mushrooms. VT, V 10.5

Creamy mashed potato. GF, VT 10.5

Fries. 10.5

Beer-battered onion rings with aioli. 10.5

Desserts

Golden gaytime with honeycomb & caramelized peanuts. GF*, VT 18

Chilled chocolate pot with mandarine & fairy floss. GF* 18

Panna cotta with berries & fractured meringue. GF* 18

Kids Meals (12 years & under)

Crispy calamari strips & chips. 18

Bolognese with penne pasta & parmesan cheese. 18

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

theplough.com.au
 the plough bistro trentham