

# LUNCH MENU

Open Saturday & Sunday

11.30am to 3pm

Call 5424 1144 to book

Private Dining Rooms \* 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

**Iced chocolate** with ice-cream 6

## 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

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](http://theplough.com.au)

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10% Surcharge on Public holidays