

Have you signed in?



**Trading hours**  
Open 11.30am-3pm  
Friday, Saturday, Sunday  
Open public holidays

# Lunch Menu

## Entrée

Warmed marinated olives. VT, V	9.5
Croquettes of the day with mustard aioli.	16.5
Trio of dips yoghurt, spicy carrot, hummus with house-made, char-grilled sour-dough.	16.5
Marinated mediterranean vegetable salad with lemon & garlic dressing. GF, VT, V	17/26
Thai salad with crispy pork & rice noodles.	17/26
Pear, beetroot, walnut salad with Meredith goats cheese. GF, VT, V*	18/27

## Main

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 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

## Side Dishes

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

## Dessert

Golden gaytime with honeycomb & caramelized peanuts. GF*, VT	18
Chilled chocolate pot with mandarine & orange-blossom fairy floss. GF*	18
Vanilla panna cotta with berries & fractured meringue. GF*	18

## Kids Menu (12 years & under)

Calamari & chips.	18
Bolognese with penne pasta & parmesan cheese.	18

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