



Entrée

Warmed marinated olives. VT, V	9.5
House-made beef croquettes <i>with mustard aioli.</i>	16.5
Trio of dips: yoghurt, spicy carrot, hummus <i>with house-made, char-grilled sour-dough. VT</i>	16.5
Thai salad <i>with crispy pork & rice noodles.</i>	17 /MAIN 26
Pear, beetroot, walnut salad <i>with Meredith goats cheese. GF, VT, V*</i>	18 /MAIN 27

Mains

Cottage pie <i>with dry-aged beef & creamy mash, served in ramekin. GF*</i>	22
Warm crispy chicken salad.	22
Kangaroo & mushroom stroganoff <i>with penne pasta & shaved parmesan.</i>	26
Slow-cooked beef ragu <i>with spinach, penne pasta, shaved parmesan & drizzled with Gordon truffle oil.</i>	28
The Plough gourmet dry-aged beef burger <i>served with chips.</i>	29
Thai red beef curry (mild) <i>with jasmine rice & fresh coriander. GF*, VT*, V*</i>	31
Salt & Pepper Calamari <i>with chips, mixed leaf salad & lemon aioli.</i>	35
Slow-cooked rolled pork <i>with roast spiced carrots, apple & Spanish onion salad with mustard sauce. GF</i>	36
36-hour slow-cooked blade steak <i>with mash, peas, mushrooms & red wine sauce. GF</i>	38

Sides

Mixed leaf salad <i>with Spanish onion & tomato. VT</i>	10.5
Roast spiced carrots & beetroot <i>with Meredith goats cheese. VT</i>	10.5
Sautéed mushrooms. VT, V	10.5
Creamy mashed potato. GF, VT	10.5
Fries.	10.5
Beer-battered onion rings <i>with aioli.</i>	10.5

Desserts

Golden gaytime <i>with honeycomb & caramelized peanuts. GF*, VT</i>	18
Chilled chocolate pot <i>with mandarine & fairy floss. GF*</i>	18
Panna cotta <i>with berries & fractured meringue. GF*</i>	18

Kids Meals (12 years & under)

Crispy calamari strips & chips.	18
Bolognese <i>with penne pasta & parmesan cheese.</i>	18

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

15% Surcharge applies on public holidays

Cocktails

	20 / *Mocktails 12 (alcohol-free)
Fruity Mocktail*	Orange & pineapple juice, raspberry, cherry
Aperol Spritz	Aperol, sparkling wine, mandarine
Champagne Cocktail	Sparkling wine, brandy, bitters
Cosmopolitan	Cointreau, vodka, cranberry
Espresso Martini	Kahlua, vodka, espresso coffee
Fruit Tingle	Blue Curacao, vodka, lemonade, raspberry
Japanese Slipper	Midori, Cointreau, lemon juice

Beer Cider

The Plough "on tap" range

Lager, Pale Ale, Draught

Pot 7 Schooner 9.5 Pint 13 Jug 25

Stubbies

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

Spirits

Basic spirits (ask bar for other options) Glass 12
Scotch, Gin, Vodka, Rum, Bourbon, Kahlua, CC, Brandy

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

Cold Drinks

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

Juices Glass 6
apple, orange, pineapple Jug 18

Iced chocolate or coffee 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 latte,
cappuccino, short or long macchiato, mocha

Hot chocolate with marshmallow 6

Soy milk 0.6

**Open Saturday & Sunday 11.30am – 3pm
& Public Holidays**

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Wines

			Glass	Btl
NV	Yarran <i>Sparkling Cuvée Blanc</i>	Yenda NSW	11	54
NV	Mitchelton <i>Sparkling Cuvée</i>	Nagambie VIC		68
NV	Chanter's Ridge <i>Sparkling Pinot Chardonnay</i>	Macedon Ranges VIC		78
NV	André Delorme <i>Sparkling Rosé</i>	Burgundy FRANCE		78
NV	Yarran <i>Sparkling Pink Moscato</i>	Yenda NSW	11	54
NV	The Plough <i>Sparkling Shiraz</i>	McLaren Vale SA	13	66
2020	Yarran <i>Sauvignon Blanc</i>	Yenda NSW	11	54
2019	Babich 'Black Label' <i>Sauvignon Blanc</i>	Marlborough NZ		70
2017	The Plough <i>Pinot Grigio</i>	Yenda NSW	11	54
2016	Arisaig Road <i>Chardonnay</i>	Coonawarra SA	14	70
2017	Mount Avoca <i>Chardonnay (Organic)</i>	Pyrenees VIC		70
2017	Granite Hills <i>Chardonnay</i>	Macedon Ranges VIC		78
2018	The Plough <i>Rosé (Montepulciano)</i>	Yenda NSW	11	54
2009	Chanter's Ridge <i>Pinot Noir</i>	Macedon Ranges VIC		78
2020	Yarran <i>Merlot</i>	Yenda NSW	11	54
2017	Granite Hills <i>Cabernet Franc</i>	Macedon Ranges VIC		78
2015	Yarran B-Series <i>Durif</i>	Yenda NSW		60
2017	The Plough <i>Cabernet Sauvignon</i>	Heathcote VIC		54
2018	Mitchelton 'Victoria Series' <i>Cab.Sauv.</i>	Nagambie VIC		56
2014	Granite Hills 'The Gordon' <i>Cab.Sauv.</i>	Macedon Ranges VIC		78
2018	Bests Great Western <i>Cabernet Sauvignon</i>	Grampians VIC		78
2017	Château du Vieux Parc 'L'Héritage' <i>Shiraz blend</i>	Corbières France		60
2015	Château du Vieux Parc 'La Sélection' <i>Shiraz</i>	Corbières France		72
2019	The Plough <i>Shiraz</i>	Heathcote VIC	12	60
2019	Bests Great Western 'Bin 1' <i>Shiraz</i>	Grampians VIC		78
2015	Dalwhinnie 'Moonambel' <i>Shiraz</i>	Pyrenees VIC		135
2010	DESSERT WINE Mt Avoca 'Cordon Cut' <i>Sauv Blanc</i>	Pyrenees VIC	375mL	56
NV	The Plough Barrel Tawny Port	Yenda NSW	11	–

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