

BEER FOOD

Beer Battered Fries (V) w/ aioli	\$9.00
Sweet Potato Wedges (V) w/ guacamole	\$13.00
Eggplant Chips (V) w/ sweet chilli mayo	\$12.00
Brisket Loaded Fries slow cooked brisket, loaded w/ cheese sauce, sour cream & mustard aioli	\$16.00
Roasted Garlic, Rosemary & Sea Salt Flat Bread (V) w/ trio of dips	\$15.00
Sweet Potato, Zucchini & Halloumi Fritters (V) w/ sweet corn puree	\$14.50
Chicken & Goat's Cheese Sausage Rolls w/ beetroot relish	\$10.00
Chicken & Cheese Sliders w/ lettuce & The Plough's secret sauce	\$18.00
Katsu Chicken Wings 1/2 kilo serve w/ Japanese kewpie mayo & black sesame	\$18.50
Buffalo Wings 1/2 kilo serve drowned in secret buffalo sauce w/ blue cheese & ranch dressing	\$18.50
Coconut Crumbed Prawns w/ mango mayo	\$19.00
Bacon Wrapped Halloumi (GF) w/ chilli jam	\$15.50
Pulled Pork Mexican Street Tacos (GF) on corn tortillas w/ pickled onion, lime & black bean salsa	\$19.50
Crispy Pork Belly (GF) w/ chilli caramel sauce	\$15.50
Moroccan Lamb Meatballs w/ grilled pita & tzatziki	\$14.50

SHARE BOARDS (Ideal for 2-3 people)

Meat Board crispy pork belly (GF), chicken & goat's cheese sausage rolls, pulled pork Mexican street tacos, Moroccan lamb meatballs & buffalo wings	\$49.00
Seafood Board smoked mussels, oysters, smoked Atlantic salmon, lemon pepper calamari & coconut prawn tacos	\$51.00

MAINS

Beer Battered Snapper served w/ beer battered fries & a green salad	\$24.00
Grilled Wild Barramundi crusted in pink peppercorn, sea salt & dill served w/ creamy mash, garlic asparagus, & a citrus hollandaise sauce	\$27.00
Seafood Sizzle Plate (GF) barramundi, bugs, gulf prawns, squid, scallops, mussels, all tossed in a garlic & herb dill butter, served w/ seasonal salad	\$39.00
Lemon Pepper Calamari Salad served w/ cos lettuce, cherry tomatoes, roasted peppers, Spanish onion & almond flakes	\$22.00
Beetroot, Blueberry & Whipped Feta Salad (V) mixed w/ baby spinach, red onion & candied pistachios topped w/ Greek yoghurt	\$20.00
Greek Grain Salad (Vegan friendly) (Add Moroccan spiced lamb meatballs) quinoa salad w/ red onion, pumpkin seeds, green lentils, flaked almonds, capers & currants, topped w/ Greek yoghurt & honey, dressed w/ a lemon olive oil	\$18.00 \$24.00
Drunken Beef Brisket BBQ bacon glazed, served w/ a sweet potato puree & garlic herb broccolini	\$32.00
Twice Cooked Asian Pork Belly (GF) slow cooked in ginger beer, served on a pear & apple puree w/ an Asian slaw & sesame soy dressing	\$30.00
Smoked BBQ Pork Ribs smoked low & slow in-house to guarantee tenderness & flavour, served w/ beer battered fries	\$44.00
Chicken Parmigiana topped w/ double smoked ham, tomato, basil sauce & three cheeses, served w/ beer battered fries & a garden salad	\$27.00

KIDS (12 years & under)

Hotdogs & Chips w/ beer battered fries	\$10.00
Pappardelle Pasta (V) w/ a Napoli & basil sauce & cheese	\$10.00
Kids Crumbed Chicken w/ beer battered fries	\$10.00
Kids Fish w/ beer battered fries	\$10.00

STEAKS

180gm Grass Fed Eye Fillet award winning Old cattle from the pastures of the Darling Downs	\$38.00
300gm Riverina Rib Fillet (GF)	\$39.50
350gm Riverina Rump (GF) both our rib fillet & rump steaks from the Riverina region are award-winning pure Black Angus, grain fed for a minimum of 150 days & aged for a minimum of six weeks	\$36.00
* All steaks are served with w/ a fresh garden salad & gravy w/ your choice of beer battered fries or roasted chat potatoes (GF)	

SAUCES

\$1.50

wild mushroom, creamy peppercorn, garlic & herb butter (GF), diane, gravy or whole grain mustard (GF)

SIDES (available w/ mains & steaks only)

Sweet Potato Mash	\$5.00
Lemon Pepper Broccolini	\$6.00
Creamy Mash Potato	\$5.00
Roasted Chat Potatoes	\$5.00
Garden Salad	\$6.00
Side of Fries	\$5.00

BURGERS (all served w/ beer battered fries)

Steak Burger juicy beef rib fillet, caramelised onion, Jack cheese, beetroot, tomato, lettuce & real tomato ketchup	\$24.00
Double Pork Burger triple smoked pork, crispy bacon, jalapeno, Jack cheese, hash brown & a zesty cocktail BBQ sauce	\$24.00
Beef & Bacon Burger Angus beef pattie, Jack cheese, fried egg, lettuce, tomato, dill pickles & tangy BBQ sauce	\$24.00
Chicken Burger crumbed chicken breast, bacon, lettuce, Swiss cheese & The Plough's secret sauce	\$24.00
Veg Out Burger (Vegan friendly) black bean, lentil & quinoa pattie w/ pickled beetroot, vegan cheese, vegan mayo & avocado served in a rice & pumpkin roll	\$23.00