

- SMALLER PLATES -

**Beer Battered Fries (V) \$9**

w/ aioli

**Sweet Potato Wedges (V) \$12**

w/ avocado dip

**Smokey Bourbon Haloumi Fries (V) \$16**

w/ aioli

**Sweet Potato Fritters (VF, GF) \$14**

w/avocado, chargrilled corn, caramelised onion, & roasted capsicum aioli

**Vege Fries (V) \$12**

beetroot, carrot & parsnip fries w/ miso tahini sauce

**Crispy Pork Belly \$16**

w/ chilli caramel & sour apple sherbet

**Moroccan Pork & Veal Meatballs \$17**

w/ tomato sugo, melted mozzarella & grilled sourdough

**Smoked Lamb Arancini \$16**

w/ rosemary & fontina cheese

**Roasted Garlic, Rosemary & Sea Salt Flat Bread (V) \$14**

w/ trio of dips

**Buffalo Wings \$18**

w/ ranch

Grim Reaper your wings \$2

(beware, not for the faint hearted. Made from the world's hottest chilli)

**Smokey Bourbon BBQ Wings \$18**

**Plough Inn Share Board \$46**

crispy pork belly, buffalo wings, brisket & slaw sliders, Moroccan meatballs and lamb arancini

- LARGER PLATES -

**Grilled Cone Bay Barramundi \$30**

w/ roasted black garlic mashed potato, caramelised fennel & lemon hollandaise sauce

**Smoked Pressed Lamb Shoulder \$30**

w/ dukkah roasted pumpkin, eggplant hummus, onion jam & lamb jus

**Free Range Pork Belly \$30**

slow cooked in apple & fennel, served w/ parsnip puree, pickled red onion, minted peas & pork jus

**Texas Low & Slow Smoked Beef Brisket \$32**

w/ garlic mash potato & succotash

(sauteed corn, green beans, capsicum, kidney beans, tomato & green onions)

**Semi-Dried Vine Tomato & Lemon Risotto (V) \$25**

w/ house dried vine ripened tomatoes, baby spinach, ricotta, preserved lemon & aged balsamic

**Seafood Sizzle Plate \$39**

barramundi, gulf prawns, squid, scallops and mussels in garlic and dill butter w/ garden salad & toasted Turkish bread

**Beer Battered Snapper \$25**

w/ fries, garden salad & tartare sauce

**Chicken Parmigiana \$27**

w/ shaved ham, tomato & basil sugo, mozzarella cheese, fries & garden salad

**Smoked BBQ Pork Ribs**

Full serve \$45 | Half serve \$35

smoked low & slow in-house w/ coleslaw, corn on the cob, fries & BBQ sauce

**Mediterranean Eggplant Tian (V) \$25**

w/ layers of eggplant, pumpkin, wilted kale, artichoke hearts, melted buffalo mozzarella, tomato coulis, fresh basil & a kalamata olive dust

- OFF THE GRILL -

**200gm Eye Fillet (GF) \$40**

**300gm Rib Fillet (GF) \$42**

**350gm Rump (GF) \$38**

\*All steaks are served with a fresh garden salad, your choice of sauce and beer battered fries or roasted chat potatoes (GF)

**400gm Drunken House Smoked OP Rib \$46**

w/ beer battered potatoes, broccolini & a bacon & bourbon Dianne sauce

**Flame Grilled Smoked BBQ 1/2 Chicken (GF) \$30**

w/ buttered corn on the cob, sweet potato wedges & coleslaw

**Sauces \$2.50**

Gravy

Wild Mushroom

Bacon & Bourbon Dianne

Creamy Peppercorn

Garlic Butter

Grim Reaper Hot Sauce

Bearnaise

Grain mustard

Aioli

**Sides \$8**

Ranch Slaw

Dukkah Roasted Pumpkin

Creamy Mash Potato

Roasted Chat Potato

Garden Salad

Garlic Butter Broccolini

Corn on the Cob

- SALADS -

**Beetroot, Blueberry & Whipped Feta Salad (V) \$20**

w/ baby spinach, pickled red onion & candied pistachios

**Superfood Grain Salad \$20**

w/ quinoa, green lentils, kale, pumpkin seeds,

almonds, baby capers & goji berry sultanas, topped w/ Greek yoghurt, honey & lemon oil

**salad add ons**

Grilled chicken breast \$6

Meatballs \$6

**Crunchy Thai Beef Salad \$26**

w/ marinated Thai beef, spinach, cucumber, carrot, snowpeas, lime, chilli & crispy noodles

**Lemon Pepper Calamari Salad \$22**

w/ cos lettuce, roasted peppers, Spanish onion & almond flakes

- BURGERS -

**Smokey Veg Out Burger (V) \$20**

w/ smoked mushroom, fried haloumi, baby spinach, roasted tomato & avocado aioli

**Karaage Chicken Burger \$20**

w/ crispy chicken, peanut sesame slaw & kewpie mayo

**Angus Beef & Bacon Burger \$20**

w/ Jack cheese, fried egg, lettuce, tomato, pickles & BBQ sauce

\* all burgers are served on a sourdough roll w/ beer battered fries

\* gluten free milk rolls available on request for \$2

**THE PLOUGH INN**