

THE PLOUGH INN

- SMALLER PLATES -

Beer Battered Fries (V) \$9
w/ aioli

Sweet Potato Fries (V) \$12
w/ black truffle mayo

Veggie Fries (GF) (V) (VF) \$14
w/ chickpea miso tahini

Sea Salt, Rosemary & Roasted Garlic Flatbread (V) \$14
w/ trio of dips

Avocado, Corn & Sweet Potato Fritters (VF) (GF) \$14
w/ roasted capsicum aioli

Garlic Chicken Flatbread Sliders \$18
served w/ a mango & jalapeno salsa
and pina colada sauce

Smoked Beef Brisket Bites (GF) \$18
w/ white BBQ sauce

Cider Battered Broccolini (V) \$14
w/ sriracha mayo

House-made Mini Thai Fish Cakes \$16
w/ an orange, lemongrass and black pepper mayo

Nachos Plough Grande (GF) \$18
freshly cooked corn chips, seasoned mince,
melted cheese, pickled jalapeno, black olives,
sour cream and a tomato salsa

Plough Inn Brisket Loaded Wedges \$16
seasoned potato wedges and pulled smoked brisket
smothered in our own beer cheese sauce

Buffalo Wings \$18
w/ ranch

Grim Reaper your wings \$2
(beware, not for the faint hearted.
Made from the world's hottest chilli)

Plough Inn Share Board \$48
buffalo wings, brisket bites, Thai fish cakes, avocado
& sweet potato fritters, sea salt & vinegar calamari
, beer battered broccolini and 2 garlic and chicken
flatbread sliders w/ sriracha mayo and white BBQ sauce

- LARGER PLATES -

Crispy Skin Barramundi (GF) \$30
w/ rocket, fennel, warm potato and pickled beetroot salad dressed w/ a pink
grapefruit vinaigrette and served w/ lemon & thyme hollandaise

Cherry Bourbon Smoked Beef Short Rib (GF) \$34
w/ garlic mashed potato and succotash smothered in a cherry bourbon glaze

Cider Battered Cod \$25
w/ beer battered fries, garden salad, lemon and tartare sauce

Sea Salt and Vinegar Calamari \$22
w/ beer battered fries, garden salad, lemon and aioli

Chicken Parmigiana \$27
a golden chicken schnitzel topped w/ shredded ham, roasted tomato napoli
and mozzarella served w/ beer battered fries and a garden salad

Eggplant Rollatini (V) \$24
lightly floured and fried eggplant slices stuffed with ricotta, mozzarella
and parmesan topped w/ napoli and cheese. Served w/ a garlic crostini
and fresh bruschetta

Pork Ribs
Full serve \$45 | Half serve \$35
smoked low and slow in house and served w/ buttered corn on the cob,
beer battered fries, coleslaw and BBQ sauce

Maple Cured Applewood Smoked Half Chicken \$28
served with buttered corn on the cob, beer battered fries and smokey
watermelon BBQ sauce

180g Lamb Eye Fillet (GF) \$36
w/ char-grilled honey butter peaches, burnt carrot puree, confit betroot,
broccolini served w/ rosemary and thyme compound butter

Penne Bruschetta Pasta (V) \$22
Roma tomatoes, red onion, baby spinach, fresh basil w/ a roasted garlic and olive
oil broth, finished w/ a balsamic glaze and topped with shaved parmesan
*GF pasta available on request \$2

Fettuccine Marinara \$25
prawns, squid, Barramundi and mussels sauteed in garlic, olive oil and white wine
tossed in a roasted tomato Napoli, fresh basil, lemon, thyme and a hint of chilli
*GF pasta available on request \$2

- BURGERS -

(all served on a sourdough roll w/ beer battered fries)

Smokey Veg Out Burger (V) \$22
smoked mushroom, fried halloumi, baby spinach, roasted tomato & avocado aioli

Crispy Chicken Burger \$22
crispy Karaage chicken, peanut sesame slaw & kewpie mayo

Angus Beef and Bacon Burger \$22
Angus beef patty, double smoked bacon, melted cheese, shredded lettuce,
pickles, tomato and red onion w/ smokey ketchup and aioli

Steak Sandwich \$22
char grilled steak, caramelised onion, melted cheese, tomato,
beetroot and shredded lettuce w/ smokey BBQ and aioli

*Gluten Free Rolls available on request for \$2

- OFF THE GRILL -

200gm Eye Fillet (GF) \$40

300gm Rib Fillet (GF) \$42

400gm Rump (GF) \$38

Beetroot Eye Fillet (GF) (V) (VF) \$20

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

- SAUCES \$2.50 -

(ALL GF)

Gravy
Wild Mushroom
Bacon & Bourbon Diane
Whiskey Peppercorn
Garlic Butter
Grim Reaper Hot Sauce
Grain Mustard
Aioli

- SIDES \$8 -

Ranch Slaw
Creamy Mash Potato
Roasted Chat Potatos
Garden Salad
Garlic Butter Broccolini
Corn on the Cob

- SALADS -

Maple Smoked Chicken Salad (GF) \$24
baby spinach, tomato, red onion, hard boiled egg and
cheddar cheese drizzled w/ a bacon cider aioli

Beetroot & Quinoa Salad (V) (GF) \$22
mixed leaves, pumpkin seeds, almonds, golden sultanas
and Danish feta dressed with a raspberry verjus

Prawn, Mango and Coconut Salad (GF) \$26
coral lettuce, baby spinach, red onion, sauteed garlic prawns,
diced mango and cherry tomatoes dressed w/ a coconut
cream, pineapple and mint dressing

Crunchy Thai Beef Salad \$26
marrinated Thai beef, spinach, cucumber, carrot,
snowpeas, lime, chilli & crispy noodles

ADD ON - Maple Smoked Chicken Breast \$6

ADD ON - Salt & Vinegar Calamari \$6

- KIDS MEALS \$10 -

Kids Chicken grilled chicken breast & fries

Kids Fish beer battered fish & fries

Kids Hotdog tomato sauce & fries

Kids Pizza ham, pineapple & cheese pizza & fries

*All Kids meals come with a free soft drink or juice