

WE ARE  
QLD

THE PLOUGH INN

Established in 1864 and placed on the world heritage list in 1992, *The Plough Inn* is the heart of Brisbane and the icon of QLD hospitality.

With sweeping views over the Brisbane city skyline and the amazing South Bank lagoon, the venue lends itself to all occasions and has the perfect space for you.

Speak with our functions & events team to start planning your perfect event today!

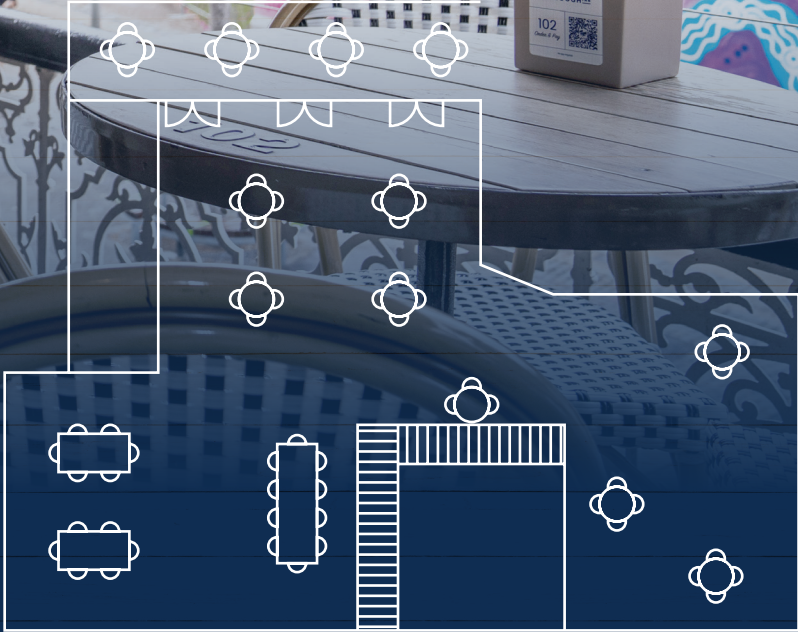






# The Arbour Bar

Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
30-100	30-50	No	Yes	Yes	Yes







# *The Boardroom*

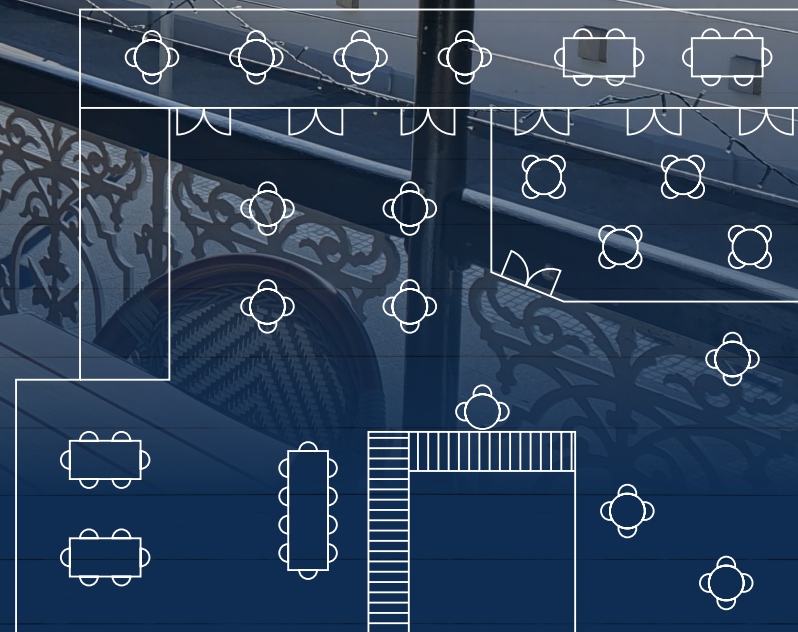
Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
40	20	No	No	Yes	Yes





# *The Arbour Bar + The Boardroom*

Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
50-140	30-70	No	Yes	Yes	Yes







# The Deck

Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
30-150	30-80	No	Yes	Yes	Yes







# *The Banksia Lounge*

Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
30-80	30-50	Yes	No	Yes	Yes







## PICK YOUR PACK

*Minimum 30 guests*

### 6 PIECES \$34pp

Roasted beef crostini,  
caramelised onion, aioli

Seasonal arancini, lemon, aioli **V**

Chicken skewer, honey soya **GF**

Peking duck spring roll, plum sriracha

Roasted corn & zucchini Fritters

Chunky beef pie, tomato relish

### 8 PIECES \$44pp

#### 6 piece pack items +

Grilled lamb skewer, harissa,  
Circassian yoghurt **GF**

Pork Belly, lime caramel **GF**

### 10 PIECES \$54pp

#### 8 piece pack items +

Flaked crispy prawns, furikake aioli

Chorizo croquette, smoked tomato relish

### ASSORTED PIZZA

A selection of pizza flavours from  
our a la carte menu are available  
to add to your package.

## UPGRADE OPTIONS

*Choose your add-ons*

### BITE SIZED \$6ea

Halloumi bites, drunken carrots,  
pine nuts, chilli honey **GF, V**

Karaage Chicken, yuzu kewpie, Furikake

Smoked salmon, horseradish, dill cream, tartlet **GF**

Heirloom tomato, basil, plant-based  
feta, garlic crouton **VE**

Scallops in half shell, nduja butter,  
bread crumbs, lemon

### SUBSTANTIALS \$13ea

Mini fish & chips, rich tartare, lemon

Lamb gnocchi ragu, grana, truffle, basil **GFO**

Field mushroom penne, truffle, cream,  
garlic, parmesan, porcini **V, VGA**

Salt & pepper calamari, lemon, kewpie mayo **GF**

### SWEET \$7pp

Two mini desserts

### GRAZING TABLE \$25pp

*Minimum 40 guests*

Assorted cured meats, cheese, dips &  
crackers, fresh fruit and seasonal produce.

# CANAPÉ PACKAGES

(V) Vegetarian | (VE) Vegan | (GF) Gluten Free | (GFO) Gluten Free Option



# SET MENUS

## FAMILY STYLE

**TWO COURSE** \$71pp    **THREE COURSE** \$85pp

*Minimum 30 guests*

### ENTREE *Select three*

Buratta, confit heirloom tomatoes, olives **GF, V**

Seasonal arancini, lemon, aioli **V**

Pork belly bites, ginger caramel, raw slaw **GF**

Salt & pepper calamari, rocket salad, kewpie mayo, lemon

Karaage chicken, yuzu kewpie, furikake

### MAIN *Select two*

Slow roasted North QLD pasture fed eye fillet,  
roasted field mushrooms, garlic butter **GF**

Humpty-doo grilled barramundi, capers, lemon, burnt butter sauce **GF**

Forest mushroom gnocchi, selection of roasted forest  
mushrooms, cream, garlic, parmesan, pesto, chicken

Spiced char-grilled chicken breast, corn puree, pico de gallo

Roasted lamb rump with sweet potato puree, rosemary jus

### SIDES *Chef's selection*

### DESSERT *Select one - all served with double cream & fresh berries*

Lemon crostata

Italian tiramisu cake

Strawberry cheesecake

Ricotta & pear torta

**Alternate Serve** – Individual plating available for \$5 per person, per course

## PLOUGH INN BBQ

**ALL IN** \$59pp

*Minimum 30 guests*

### MEATS

12-hour beef brisket

Assorted skewers

Assorted sausages

Pork belly

Grilled salmon, lemon butter

### SIDES

House salads

Seasonal vegetables

Bread and butter

Condiments

### BBQ EXTRAS

Fresh seafood selection    **\$MP**

Vegan schnitzel    **\$8**

Roasted field mushrooms    **\$5**

### TO FINISH

Assorted cakes and fresh fruit    **\$11**

Selection of Australian &  
international cheese  
with accompaniments    **\$11**





**HALF DAY \$4/pp    FULL DAY \$6/pp**

### **MORNING / AFTERNOON TEA**

*Select two, per session*

Seasonal fruits  
Mini egg & bacon burgers  
Scones with jam & cream  
Assorted mini quiches  
Assorted mini cakes  
House made granola & yoghurt

### **À LA CARTE LUNCH**

*One selection per person, on the day*

Chicken parmigiana, double smoked ham, house salad, fries  
Craft battered fish fillets, house salad, fries, tartare, lemon  
Grilled peri peri chicken burger, lettuce, tomato, avocado, spicy mayo  
Steak sandwich on Turkish bread, bacon, onion jam, tomato, lettuce, beetroot, smoked BBQ **GFO**  
Honey charred chicken Caesar, gem cos, glazed bacon, garlic croutons, reggiano, white anchovies, dressing  
Forest mushroom gnocchi, selection of forest mushrooms, cream, garlic, parmesan, pesto **V**  
Salt & pepper dusted calamari, house salad, lemon, tartare, fries **GF**  
Burrito bowl, fried corn chips, brown rice, red kidney beans, pico verde, coriander, pickled slaw, avocado, sour cream

### **BREAKFAST BAR \$23/pp**

*Select three*

Egg & bacon burger with relish & spinach  
Mixed mushroom bruschetta, goats' cheese, salsa verde  
Grilled zucchini omelette, parmesan & chives  
House made granola with fresh fruits & yoghurt

### **MEETING INCLUSIONS**

Free WiFi  
TV & HDMI  
Flipchart or whiteboard  
Mints

# **CORPORATE PACKAGES**

(V) Vegetarian | (VE) Vegan | (GF) Gluten Free | (GFO) Gluten Free Option



# BEVERAGE PACKAGES

*Minimum 30 guests*

## BASIC

2HR \$52pp   3HR \$62pp   4HR \$72pp

### SPARKLING

Marty's Block Sparkling

### WHITE

Marty's Block Sauvignon Blanc

Terre Forte Pinot Grigio

### ROSÉ

Marty's Block Rosé

### RED

Marty's Block Shiraz

### TAP & BOTTLED BEER

Our packages include a selection of our rotating beer and cider, light beer in a can or bottle and non-alcoholic beer options are available.

### SOFT DRINK & JUICE

*Bar tabs on consumption available*

Pick your own inclusions & set a limit of your choice

## PREMIUM

2HR \$62pp   3HR \$72pp   4HR \$82pp

### SPARKLING

Jansz Premium Cuvée NV

### WHITE

Twin Islands Sauvignon Blanc

Hesketh Rules of Engagement Pinot Grigio

Big Buffalo Chardonnay

### ROSÉ

Petit Detour Rosé

### RED

Hesketh Pinot Noir

Wirra Wirra Churchblock Red Blend

Thorn-Clarke Sandpiper Merlot

### TAP & BOTTLED BEER

Our packages include a selection of our rotating beer and cider, light beer in a can or bottle and non-alcoholic beer options are available.

### SOFT DRINK & JUICE







## CONTACT

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