

PLOUGH HOTEL

— EST. 1868 —

COLD CANAPES \$5ea

Chef's selection of mini savoury brioche buns
Freshly shucked natural oysters, served with shallot vinegar (gf)
Raw and cured fish blinis, crème fraîche, dill
Farmhouse terrine, garden chutney, cornichon, brioche

HOT CANAPES \$5ea

Tamarind chicken wings, coriander, sesame (GF)
Pork and cider sausage roll, Cumberland sauce
Gnocchi gorgonzola (V)
Vegetable pakora, tomato, coriander chutney (VG/GF)
Mini cheeseburger, pickles, tomato, lettuce
Mini halloumi burger, mint, hummus (V)
Leek & cheddar croquettes (V)
Chef's selection of house made pizzas (VO)(GFO +3.5)

SUBSTANTIAL ITEMS \$10ea

Mushroom risotto, chives, parmesan (V/GF)
Crumbed fish 'n chips, tartar, lemon
Bangers, mash, onion gravy (GF)
Steak sandwich, tomato, rocket, mustard
Crispy fish roll, slaw, mayo
Bowls of fries, aioli (V/GF)

KIDS' MEAL (12yo and Under)

MAINS (choose one)

Margarita pizza
Battered fish, chips, salad

DESSERT

Ice cream sundae – vanilla ice cream, whipped cream, chocolate sauce,
smarties