



FEASTING MENU

This menu is designed to be served 'family style', placed in the centre of the table.

Every table will receive a plate of the chosen dishes. Roll up your sleeves and dig in!

PRICING

Please note, pricing is based on a 4 hour package, and we require a minimum 20 people.

2 Courses - \$55 per person

Shared Entrées & Shared Mains

Under 30 guests, we can offer you an alternate main course, for an additional \$5 per person.

3 Courses - \$65 per person

Shared Entrées, Shared Mains & Alternating Desserts

Under 30 guests, we can offer you an alternate main course, for an additional \$5 per person.

Kids Menu - \$22 per child

Main & dessert + 2 soft drinks

Cakeage (for BYO cakes)

\$3 per person, capped at \$50

PLOUGH HOTEL

— EST. 1868 —

MENU

SHARED ENTRÉE (each table receives one serve of all these dishes)

Pan fried halloumi, baba ghanoush, cucumber, mint, dukkah (v)
(gf option)

Croquettes of crab, piquillo pepper & corn, chive crème fraiche
Toolunka Creek olives, marinated with chilli, garlic, rosemary
(vegan/gf)

Garlic & rosemary focaccia (v)(vegan/gf option)

SHARED MAINS (choose 3) or ALTERNATING MAINS (choose 2)

Hanger steak, red wine sauce, rocket & red onion (gf)

Roast chicken, stuffing, caramelised shallots, gravy (gf option)

Roast barramundi, white onion puree, beurre rouge (gf option)

Risotto of pea, broad bean & mint, pecorino (v/gf)

Orecchiette, chilli, garlic, tomato, ricotta, fresh herbs, olive oil (v)

Hand rolled gnocchi, sage butter, parmesan (v)

Roast breast of duck and confit leg, watercress, plum chutney (gf)

Braised lamb shoulder, feta, oregano, lemon (gf)

PLOUGH HOTEL

— EST. 1868 —

SHARED SALADS & SIDES (choose 3)

Cucumber, tomato, olive & feta salad (v/gf)

Cous cous and lentil, smoked almond, barberries, preserved lemon, honey, tahini yoghurt (v)(gf option)

Roasted broccoli and cos lettuce, parmesan, croutons and fromage frais (v)(gf option)

Spaetzle, crispy shallots, gruyere (v)

Braised green beans with tomato, garlic and mint (vegan/gf)

Potatoes roasted with capsicum, red onion and provolone (v/gf)

ALTERNATING DESSERT (choose 2)

Profiteroles, vanilla bean ice cream, chocolate fudge sauce

Burnt mango cream, young coconut & pandan, coconut ice cream, finni roti

Caramelised white chocolate & peanut butter parfait, chocolate sauce, peanut butter “cake”

KIDS' MENU (12yo and Under)

MAINS (choice of – on the day)

Margarita Pizza

Battered fish, chips & salad

Steak, chips & vegetables

DESSERT

Ice Cream Sundae – vanilla ice cream, whipped cream, chocolate sauce, smarties

All dietary requirements can be catered for with advance notice

PLOUGH
HOTEL