

PLOUGH HOTEL

— EST. 1868 —

CHEESE

1 cheese 10 - 2 cheeses 18 - 3 cheeses 26 - 4 cheeses 34

Served with lavosh, walnuts, quince paste & muscatels

Today's cheeses:

Tunworth soft, cows milk, England

Cashel Blue, cows milk, Ireland

Marcel Petite Comté Gruyere, semi-hard, cow's milk, France

El Esparto Manchego hard, cow's milk, Spain

DESSERT

Croissant & tonka pudding 13
poached rhubarb, pistachio ice cream

Steamed brown ale pudding 14
muscovado caramel, peanut praline, salted caramel
ice cream

Burnt mango cream 13
young coconut & pandan, coconut ice cream, finni roti

Almond milk panna cotta (vegan/gf) 14
strawberry jelly, cashew cream, toasted almonds

Caramelized white chocolate & peanut butter parfait 14
chocolate sauce, peanut butter "cake"

Ricotta doughnuts 12
orange & pistachio curd, chocolate crumble

White chocolate and strawberry pizza dolce 12
marshmallows, vanilla ice cream

Share your favourite Plough moment on socials!
#ploughkitchen @ploughfootscray



FORTIFIED & DESSERT WINE**Gls/Btl**

All Saints 'The Keep' Tawny Po	Rutherglen	9/70
Stanton & Killeen Tokay	Rutherglen	9/52
Campbells Muscut	Rutherglen	9/52
Valdespino Pedro Ximenez	Spain	9
Georg Breuer Auslese, 2015	Germany	9/53

COGNAC

Hennessy VSOP	France	12
Courvoisier VS	France	16
Delord'85 Armagnac	France	19

SCOTCH WHISKEY

Ballantyne's	Scotland	9
Chivas Regal 12 yo	Scotland	12.5
Talisker 10 yo	Scotland	15.5
Oban 14 yo	Scotland	18.5
Lagavulin 16 yo	Scotland	19

IRISH WHISKEY

Jamesons 8 yo	11.5
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ESPRESSO MARTINI**18**

Classic, vanilla or caramel

Tea & Coffee from Coffee Basics in Castlemaine (VIC)

For a full list of our liqueurs, aperitifs & digestives, ask your waiter!