

Entrees/Shared

The Plough charcuterie plate kitchen selection of cured meats, farmhouse terrine, pecorino pepato, chutney & toasted sourdough	19/28
The Plough vegetarian plate (v) charred vegetable salad, feta, marinated olives, house made dip, falafel, pickled pumpkin, zaatar flatbread	18
Toolunka Creek olives (vegan/gf) marinated with chilli, garlic, rosemary	10
Freshly shucked Pacific oysters (gf) Natural with shallot vinegar 'Kilpatrick' - Plough style	4 ea 4.5 ea
Stuffed zucchini flowers (v) black bean, chipotle, pic de gallo, tortilla, queso mahon	15
Pan fried halloumi (v/gf) baba ghanoush, cucumber, mint, dukkah	14
Croquettes (v) manchego, charred corn & jalapeño, chive creme fraiche	14
Port Lincoln sardines cous cous & lentil salad, barberries, yoghurt	16
Fried calamari flatbread, baba ghanoush, pickled red onion, dill yoghurt	16
Beef tartare dijon, cornichons, mustard cress, crisp bread	16
Cured Atlantic salmon nduja, corn, piquillo & coriander	16
Goat's cheese souffle (v) beetroot relish, crisp bread	14
Lamb shank brik date, pine nut, spiced eggplant, sesame dressing	16
Farmhouse terrine fruit chutney, caper berries, cornichons, grilled sourdough	14

Salads

Grilled goat's cheese & lentil (v/gf) pumpkin, roast pear, beluga lentil	19
Roast heirloom beetroot salad (vegan/gf) ancient grains, lentils, radish, mint, smoked coconut yoghurt	17
Roasted chicken bacon, roast broccoli, croutons & parmesan	19
House smoked salmon nicoise (gf) potato, olives, green beans, egg, tomato, white anchovy	21

Mains

Ricotta & kale cannelloni (v) spinach, chilli, lemon, tomato, basil	25
Fish of the day	MP
Linguine marinara fish, prawns, mussels, clams, calamari, white wine, chilli, garlic	33
Risotto of spring peas, broad beans & asparagus (v/gf) mint, mascarpone, pecorino	24
Roast duck breast & crumbed leg beetroot, orange & ainese sauce, walnut & duck fat crumble	34
Pie of the day crushed peas, mash, red wine sauce	24
Roast lamb rump (gf) mash, peas, asparagus & mint	35
Beef burger 170g beef pattie, milk bun, pickles, bacon, jalapeño jack, mustard relish, aioli, chips	23
Parmigiana crumbed chicken breast, tomato, smoked ham, mozzarella, chips, fennel, tomato & herb salad	25
Fish 'n' chips beer battered fish, chips, mixed leaf, red onion & dill salad, tartar	25
Great Southern <i>Pinnacle</i> porterhouse, 300g, grass fed (gf) hand cut chips, mixed leaf & red onion salad, choice of red wine, mushroom or pepper sauce	35
John Dee <i>Platinum</i> wagyu flat iron (MB4-6), 280g (gf) white onion puree, asparagus, horseradish cream	36
Great Southern MSA eye fillet, 220g, grass fed (gf) fondant potato, green bean & shallot salad, bordelaise sauce	42
John Dee <i>Diamond Dee</i> wagyu scotch (MB4-6), 400g (gf) fat chips, mustard slaw, taleggio butter	50

Sides

Rocket & radicchio (v/gf) dried grapes, pecorino	10
Roast cauliflower (v/gf) tahini yoghurt, red onion, barberries, coriander	10
Roast Dobson's potatoes (gf) roast red onion, capsicum, provolone	11
Buttered green beans (v/gf) toasted almonds	10
Fries (v) aioli	9

Focaccias

Garlic & rosemary (v)	8
with fior (v)	9
Buffalino, cherry tomato & basil (v)	10

Pizzas *are available take away - call 9687 2878*

BIANCO

Asparagus & Fiocco di prosciutto buffalo mozzarella, pea & pecorino	22
Salsicce pork & fennel sausage, broccolini, cherry tomato, chilli, provolone	21
Prosciutto di Parma & pear fior, gorgonzola, rocket, vincotto	22
Pumpkin & goats cheese (v) fior, pepitas, rocket	19
Cauliflower & potato (v) taleggio, provolone, pine nuts, parsley	21

ROSSO

Margherita (v) tomato, buffalo mozzarella, basil	18
Mexicana tomato, fior, hot salami, jalapeño, roast peppers, onion, chilli	20
Chorizo tomato, fior, mushrooms, caramelised red onion, rosemary, basil	21
Capricciosa tomato, fior, smoked ham, mushrooms, artichoke, manzanilla olives, anchovies	20
Pepperoni tomato, fior, hot salami, parmesan, red onion, chilli	21
Melanzane (v) tomato, buffalo mozzarella, baked eggplant, garlic, parmesan, basil	20
Gamberi tomato, fior, prawns, garlic, lemon, basil, chilli	23
Salmon tomato, smoked salmon, mascarpone, red onion, capers, salmon roe	23

Vegan cheese available on request
Gluten free bases, add 2.5

* All our sauces, condiments, preserves & pickled items are made in-house & our produce is sourced locally wherever possible

* Please advise our staff of any dietary requirements. Where possible we will adapt dishes accordingly

* During busy shifts we are unable to split bills. ATM is located near ladies toilets

Book now for your Christmas function! Call us on 9687 2878 or visit our website www.ploughhotel.com.au
