

# PLOUGH HOTEL

EST. 1868

## ENTREES/SHARED

<b>THE PLOUGH CHARCUTERIE PLATE</b>	19 / 28
Kitchen selection of cured meats, farmhouse terrine, pecorino pepato, chutney + toasted sourdough	
<b>THE PLOUGH VEGETARIAN PLATE (V)</b>	18
Charred vegetable salad, feta, marinated olives, house made dip, falafel, pickled pumpkin, zaatar flatbread	
<b>TOOLUNKA CREEK OLIVES (VEGAN/GF)</b>	10
Marinated with chilli, garlic + rosemary	
<b>FRESHLY SHUCKED OYSTERS (GF)</b>	4 ea 4.5 ea
Natural with shallot vinegar 'Kilpatrick' - Plough style	
<b>STUFFED ZUCCHINI FLOWERS (V)</b>	15
Black bean, chipotle, pico de gallo, tortilla, queso mahon	
<b>PAN FRIED HALLOUMI (V/GF)</b>	14
Baba ghanoush, cucumber, mint, dukkah	
<b>CROQUETTES (V)</b>	14
Manchego, charred corn + jalapeno, chive creme fraiche	
<b>PORT LINCOLN SARDINES</b>	16
Cous cous + lentil salad, barberries, yoghurt	
<b>FRIED CALAMARI</b>	16
Flat bread, baba ghanoush, pickled red onion, dill yoghurt	
<b>BEEF TARTARE</b>	16
Dijon, cornichons, mustard cress, crisp bread	
<b>CURED ATLANTIC SALMON</b>	16
Nduja, corn, piquillo & coriander	
<b>GOAT'S CHEESE SOUFFLE (V)</b>	14
Beetroot relish, crisp bread	
<b>LAMB SHANK BRIK</b>	16
Date, pine nut, spiced eggplant, sesame dressing	
<b>FARMHOUSE TERRINE</b>	16
Fruit chutney, caper berries, cornichons, grilled sourdough	

## SALADS

<b>GRILLED GOAT'S CHEESE + LENTIL (V/GF)</b>	19
Pumpkin, roast pear, beluga lentil, walnuts	
<b>ROAST HEIRLOOM BEETROOT SALAD (VEGAN/GF)</b>	17
Ancient grains, lentils, radish, mint, smoked coconut yoghurt	
<b>ROASTED CHICKEN (GF OPTION)</b>	19
Bacon, roast broccoli, croutons + parmesan	
<b>HOUSE SMOKED SALMON NICOISE (GF)</b>	21
Potato, olives, green beans, egg, tomato, white anchovy	

JOIN US FOR AN EXPRESS LUNCH - \$18 OR \$22 WITH A POT OF BEER OR GLASS OF HOUSE WHITE OR RED WINE - MONDAY TO FRIDAY 12PM-3PM

## MAINS

<b>RICOTTA + KALE CANNELLONI (V)</b>	25
Spinach, chilli, lemon, tomato, basil	
<b>FISH OF THE DAY</b>	MP
<b>TROFIE PASTA (V)</b>	24
Heirloom tomatoes + zucchini, ricotta, chilli, pangrattato + rocket, parmesan	
<b>LINGUINE MARINARA</b>	33
Fish, prawns, mussels, clams, calamari, white wine, chilli, garlic	
<b>ROAST LAMB RUMP (GF)</b>	35
Mash, cos, peas + mint, chive goat's curd	
<b>PIE OF THE DAY</b>	24
Served with crushed peas, mash, red wine sauce	
<b>ROAST DUCK BREAST</b>	34
Beetroot, orange + anise sauce, walnut + duck fat crumble	
<b>BEEF BURGER</b>	23
170g beef pattie, milk bun, pickles, bacon, jalapeno jack, mustard relish, aioli, chips	
<b>PARMIGIANA</b>	25
Crumbed chicken breast, tomato, smoked ham, mozzarella, chips, fennel, tomato + herb salad	
<b>FISH 'N' CHIPS</b>	25
Beer battered fish, chips, mixed leaf, red onion & dill salad, tartar	

## GRILL

<b>GREAT SOUTHERN PINNACLE PORTERHOUSE, 300G, GRASS FED (GF)</b>	35
Hand cut chips, mixed leaf + red onion salad, choice of red wine, mushroom or pepper sauce	
<b>GREAT SOUTHERN HANGER STEAK, 280G, GRASS FED (GF)</b>	33
Potato, bacon + spring onion salad, nettle butter	
<b>GREAT SOUTHERN EYE FILLET, 220G, GRASS FED (GF)</b>	42
Fondant potato, green bean + shallot salad, black garlic butter	
<b>JOHN DEE 'DIAMOND DEE' WAGYU SCOTCH (MB4-6), 400G (GF)</b>	50
Fat chips, mustard slaw, taleggio butter	

## SIDES

<b>ROCKET + RADICCHIO (V/GF)</b>	10
Dried grapes, pecorino	
<b>ROAST CAULIFLOWER (V/GF)</b>	10
Tahini yoghurt, red onion, barberries, coriander	
<b>ROAST DOBSON'S POTATOES (GF)</b>	11
Roast red onion, capsicum, provolone	
<b>BUTTERED GREEN BEANS (V/GF)</b>	10
Toasted almonds	
<b>FRIES (V)</b>	9
Aioli	

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## FOCCACIAS

<b>GARLIC + ROSEMARY (V)</b>	8	
Add fior (V)		9
<b>BUFFALINO, CHERRY TOMATO + BASIL (V)</b>	10	

**PIZZA** Are available take away - call 9687 2878

### BIANCO

<b>FIG &amp; PROSCIUTTO DI PARMA</b>	21
Stracciatella, fior + rocket	
<b>SALSICCA</b>	21
Pork + fennel sausage, broccolini, cherry tomato, chilli, provolone	
<b>PEAR + PROSCIUTTO DI PARMA</b>	21
Fior, gorgonzola, rocket, vincotto	
<b>PUMPKIN + GOATS CHEESE (V)</b>	20
Fior, pepitas, rocket	
<b>CAULIFLOWER + POTATO (V)</b>	21
Taleggio, provolone, pine nuts, parsley	

### ROSSO

<b>MARGHERITA (V)</b>	20
Tomato, buffalo mozzarella, basil	
<b>MEXICANA</b>	20
Tomato, fior, hot salami, roast peppers, onion, chilli	
<b>CHORIZO</b>	21
Tomato, fior, mushrooms, caramelised red onion, rosemary, basil	
<b>CAPRICCIOSA</b>	20
Tomato, fior, smoked ham, mushrooms, artichoke, Manzanilla olives, anchovies	
<b>PEPPERONI</b>	21
Tomato, fior, hot salami, parmesan, red onion, chilli	
<b>MELANZANE (V)</b>	20
Tomato, buffalo mozzarella, baked eggplant, garlic, parmesan, basil	
<b>GAMBERI</b>	23
Tomato, fior, prawns, garlic, lemon, basil, chilli	
<b>SALMON</b>	23
Tomato, smoked salmon, mascarpone, red onion, capers, salmon roe	

Vegan cheese available on request

Gluten free bases +2.5

GF Gluten Free  
DF Dairy Free  
VG Vegan  
V Vegetarian

\*Kindly note that we cannot split bills

\*All card payments will attract a surcharge of 1%

TICKETS FOR OUR 3RD ANNUAL MFWF EVENT, "PIGS, PINTS + PINOT" ARE ON SALE NOW. SATURDAY 23RD MARCH 12PM-4PM. HEAD TO THE MFWF WEBSITE TO BOOK TICKETS.

# PLOUGH HOTEL

EST. 1868

## MOCKTAILS

APPLE + COCONUT	9
Apple juice, coconut syrup, lime, soda, mint	
ELDERFLOWER	9
Mint, house made lime + ginger syrup, soda	
POMEGRANATE	9
Pomegranate syrup, lime, basil, soda	

## PLOUGH COCKTAILS

RUM ROSSO	18
Pampero Blanco rum, Antico Rosso, apple juice, cinnamon syrup, lime	
SIDECAR ITALIANO	18
Disaronno Amaretto, Amaro Montenegro, tawny, pomegranate, lemon, orange bitters	
WATERMELON COOLER	18
Tequila, cointreau, watermelon, rose syrup, lime, mint	
LITTLE SAIGON	18
Sloe gin, ginger liqueur, ginger ale, cucumber, fresh herbs	
FOOTSCRAY PARK	18
Gin, chilli vodka, cucumber, lime, mint	
CITRUS DROP	18
House made citron vodka, cointreau, lemon	

## CLASSIC COCKTAILS

ESPRESSO MARTINI	18
Your choice of classic or caramel	
MOJITO	20
Havana anejo especial, lime, mint	
PIMMS CUP	18
Pimms, fresh fruit, mint, lemonade or ginger ale	
MARGARITA	18
Tequila, cointreau, fresh lime	
MARTINI	20
Gin, Dry vermouth, lemon or olive	
NEGRONI	22
Melbourne Gin Company gin, campari, Antico Rosso	

## SPRITZES

APEROL, CAMPARI, SLOE GIN, ST. GERMAIN	15
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## TAP BEERS

POT / PINT

HAWKERS PILSNER (5.0%)	Reservoir	6 / 11
BLACKMAN'S 'ERNIE' GOLDEN ALE (5.0%)	Torquay	7 / 12
KAIJU KRUSH 'TROPICAL PALE ALE' (4.7%)	Dandenong	6.5 / 12
WOLF OF THE WILLOW 'IPA' (6.0%)	Cheltenham	7.5 / 13
MOUNTAIN GOAT 'STEAM ALE' (4.5%)	Richmond	6.5 / 12
FURPHY 'REFRESHING ALE' (4.2%)	Geelong	7 / 12
2 BROTHERS 'GRIZZ' AMBER ALE (5.7%)	Moorabin	7 / 12
NAPOLEONE APPLE CIDER (4.0%)	Yarra Valley	6 / 11

## BOTTLED BEER

JAMES BOAG LIGHT (2.5%)	Tasmania	8.5
PACIFICO CLARA PILSNER (4.5%)	Mexico	9
CORONA (4.6%)	Mexico	9.5
PERONI RED (4.1%)	Italy	10
O'BRIEN PALE ALE GLUTEN FREE (4.5%)	Ballarat, VIC	11
4 PINES KOLSCH (4.6%)	New South Wales	10
COOPERS PALE ALE	South Australia	9
COOPERS BEST EXTRA STOUT	South Australia	12

## LARGE BOTTLES

CARLTON DRAUGHT (4.6%)	Abbotsford	13
MELBOURNE BITTER (4.6%)	Abbotsford	13

## WINE

GLS / BTL

### SPARKLING

NV	SEVITA BRUT*	9 / 38
	Bilbul, NSW	
NV	CHRISMONT 'LA ZONA' PROSECCO*	11 / 50
	King Valley, VIC	
2016	TERRA FELIX MOSCATO*	10 / 45
	Red Hill, VIC	
NV	LOUIS BOUILLOT PERLE D'AURORE ROSE*	13 / 60
	Burgundy, FRA	
NV	IL FIORE PROSECCO DOC	65
	Veneto, Italy	
NV	VEUVE DEVILLE BLANC DE BLANCS	68
	Loire Valley, FRA	
2011	YARRABANK CUVÉE BRUT	80
	Yarra Valley, VIC	
NV	POMMERY 'BRUT ROYALE'	110
	Champagne, FRA	

### RIESLING & GRIS

2017	ROCKY GULLY RIESLING*	10 / 45
	Frankland River, WA	
2017	TENUTA MACCAN PINOT GRIGIO DOC*	12 / 55
	Venice, ITA	
2017	SHADOWFAX PINOT GRIS	58
	Macedon Ranges, VIC	
2018	BESTS RIESLING	62
	Great Western, VIC	
2016	CRAWFORD RIVER	70
	Henty, VIC	
2016	HELM REISLING	68
	Murrumbateman, NSW	

### SAUVIGNON BLANC

2017	NAUTILUS SAUVIGNON BLANC*	12 / 55
	Marlborough, NZ	
2016	GEMBROOK SAUVIGNON BLANC	63
	Yarra Valley, VIC	

### EUROPEAN VARIETALS

2015	ALBARINO AUREGO*	11 / 50
	Corunna, SPA	
2017	WINERY OF GOOD HOPE CHENIN BLANC*	10 / 42
	Stellenbosch, South Africa	
2017	PECORINO "TENUTA ULISSE"	57
	Abruzzo, ITA	
2016	VERMENTINO "PALA I FIORI"	42
	Sardinia, ITA	
2016	GRAZIANO PRA 'OTTO CLASSICO' SOAVE	58
	Veneto, ITA	
2014	CRAIGLEE VIOGNIER	60
	Sunbury, VIC	

### CHARDONNAY

2017	POCKET WATCH CHARDONNAY	10 / 45
	Central Ranges, NSW	
2016	YALUMBA 'GARDEN COLLECTION' CHARDONNAY*	52
	Eden Valley, SA	
2017	VASSE FELIX 'FILIUS' CHARDONNAY	60
	Margaret River, WA	
2016	BYRNE CHARDONNAY	62
	Ballarat, VIC	
2015	MOUNT MONUMENT CHARDONNAY	70
	Macedon, VIC	
2015	SAVATERRE CHARDONNAY	110
	Beechworth, VIC	
2015	BOUCHARD PERE & FILS CHARDONNAY	70
	Burgundy, FRA	
2016	JOSEPH DROUHIN 'VAUDON' CHABLIS	90
	Chablis, FRA	
2014	LOUIS MAX CLIMATS	75
	Burgundy, FRA	

### ROSE

GLS / BTL

2017	CASA LLUCH TEMPRANILLO ROSE*	12 / 55
	Valencia, Spain	
2018	SHADOWFAX MINNOW ROSE	60
	Werribee, VIC	

### PINOT NOIR

2018	OAKRIDGE 'OVER THE SHOULDER' PINOT NOIR*	12 / 55
	Yarra Valley, VIC	
2016	INDENTED HEAD PINOT NOIR	50
	Bellarine Peninsula, VIC	
2018	HOLM OAK 'THE PROTEGE' PINOT NOIR	57
	Tamar Valley, TAS	
2017	SHADOWFAX PINOT NOIR	65
	Macedon Ranges, VIC	
2014	LOUIS MAX BEAUCCHARME PINOT NOIR	85
	Burgundy, FRA	
2015	KOÖYONG ESTATE PINOT NOIR	90
	Mornington Peninsula, VIC	

### OLD + NEW WORLD VARIETALS

2016	VIA ROTELLA SANGIOVESE*	10 / 45
	Montespertoli, ITA	
2015	COPPIERE MONTEPULCIANO*	10 / 42
	Abruzzo, ITA	
2016	FIONULA NERO D'AVOLA	45
	Murray Darling, VIC	
2015	VITICOLTORI 'SENESE ARETINI' CHIANTI RISERVA	52
	Chianti, ITA	
2015	VIGNA CANTINA TEMPRANILLO	60
	Barossa Valley, SA	
2014	CHIONETTI 'LA CHIUSA' LANGHE NEBBIOLO	90
	Piedmont, ITA	
2015	VIBERTI 'LA GEMELLA' BARBERA D'ALBA	75
	Barolo, ITA	

### SHIRAZ + SHIRAZ BLENDS

2017	KENNEDY 'HENRIETTA' SHIRAZ*	11 / 50
	Heathcote, VIC	
2014	TOM ROGERS SYRAH	55
	Yarra Valley, VIC	
2016	BESTS 'BIN 1' SHIRAZ	70
	Great Western	
2016	PACHA MAMA SHIRAZ	60
	Heathcote, VIC	
2016	BRESS SHIRAZ	62
	Heathcote & Bendigo, VIC	
2015	SUMMERFIELD SHIRAZ	78
	Pyrenees region, VIC	
2016	TORBRECK 'THE STRUIE' SHIRAZ	96
	Barossa Valley, SA	
2016	CHAIN OF PONDS 'NOVELLO' SHIRAZ DOLCETTO	42
	Adelaide Hills, SA	
2014	WOOD PARK 'THE TUSCAN' BLEND	50
	King Valley, VIC	
2015	WILD DUCK CREEK SHIRAZ MALBEC	60
	Heathcote, VIC	
2016	BEN HAINES 'B MINOR' SHIRAZ MARSANNE	60
	Yarra Valley, VIC	

### CABERNET SAUVIGNON

2015	RYMILL MC2 CABERNET MERLOT*	11 / 50
	Langhorne Creek, SA	
2014	HEARTLANDS 'SPICE TRADER' CABERNET SAUVIGNON	45
	Langhorne Creek, SA	
2015	PASSING CLOUDS CABERNET SAUVIGNON	65
	Bendigo, VIC	
2016	CRAIGLEE CABERNET SAUVIGNON	85

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