

# PLOUGH HOTEL

EST. 1868

## ENTREES/SHARED

THE PLOUGH CHARCUTERIE PLATE Kitchen selection of cured meats, farmhouse terrine, pecorino pepato, chutney & toasted sourdough	21 / 32
THE PLOUGH VEGETARIAN PLATE (V) Charred vegetable salad, feta, marinated olives, house made dip, falafel, stuffed bullhorn pepper, zaatar flatbread	21
TOOLUNKA CREEK OLIVES (VEGAN/GF) Marinated with chilli, garlic & rosemary	10
FRESHLY SHUCKED OYSTERS (GF) Natural with shallot vinegar 'Kilpatrick' - Plough style	4 ea 4.5 ea
BAKED FIGS (V) Persimmon, shanklish	15
PAN FRIED HALLOUMI (V/GF) Baba ghanoush, cucumber, mint, dukkah	14
CROQUETTES (V) Smoked cheddar & leek, saffron mayonnaise	14
CRAB & CLAM LINGUINE white wine, chilli, garlic	18 / 35
FRIED CALAMARI Nduja, burghul, pine nuts & currants	18
STICKY LAMB RIBS (GF) Pomegranate, tahini yoghurt, pickled chillies, coriander	15
MAPLE GLAZED PORK HOCK (GF) Celeriac purée, pecans, corn dust	16
GRUYERE SOUFFLE (V) Beetroot relish, crisp bread	15
LAMB SHANK BRIK Date, pine nut, spiced eggplant, sesame dressing	16
CHICKEN, HAM HOCK & PISTACHIO TERRINE Fruit chutney, caper berries, cornichons, grilled sourdough	16

## SALADS

GRILLED GOAT'S CHEESE & LENTIL (V/GF) Pumpkin, roast pear, beluga lentil, walnuts	19
CHARRED CARROT & KALE (VEGAN/GF) Smoked yoghurt, carrot hummus, chickpeas, zhoug	17
ROASTED CHICKEN (GF OPTION) Bacon, roast broccoli, croutons & parmesan	19
CONFIT TUNA NIÇOISE (GF) Potato, olives, green beans, soft boiled egg, tomato, artichoke	21

## MAINS

MUSHROOM & RAINBOW CHARD LASAGNE (V) Truffled bechamel, provolone, shallot & parsley salad	25
FISH OF THE DAY	MP
POTATO GNOCCHI (V) Goat's cheese, dried tomato, sage butter	24
PORK & FENNEL SAUSAGES (GF) Soft polenta, cipollini onion, pecorino	36
PIE OF THE DAY Crushed peas, mash, red wine sauce	24
ROAST DUCK BREAST Spiced carrot puree, caramalised fig, duck & gorgonzola croquette, walnut crumble	34
BEEF BURGER 170g beef pattie, milk bun, pickles, bacon, Monterey jack, tomato, burger sauce, 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

## GRILL

GREAT SOUTHERN PINNACLE PORTERHOUSE, 300G, GRASS FED (GF) Hand cut chips, mixed leaf & red onion salad, choice of red wine, mushroom or pepper sauce	36
GREAT SOUTHERN HANGER STEAK, 280G, GRASS FED (GF) Potato, bacon & spring onion salad, choice of red wine, mushroom or pepper sauce	33
GREAT SOUTHERN EYE FILLET, 220G, GRASS FED (GF) Confit kipflers, cavalo nero, roast shallot, truffle butter, red wine sauce	42
BAVETTE, 300 DAY GRAIN FED, 280G (GF) Smoked garlic butter, heirloom tomatoes, stracciatella	37

## SIDES

ROCKET & PEAR SALAD (V/GF) Pecorino Romano	10
ROAST CAULIFLOWER (V/GF) Tahini yoghurt, red onion, barberries, coriander	10
HONEY ROASTED ROOT VEGETABLES (VG/GF) Thyme & parsley	10
STEAMED BROCCOLINI (V/GF) Deep fried garlic, ricotta salata	10
FRIES (V) Aioli	9

## FOCCACIAS

GARLIC & ROSEMARY (V)	8
Add fior (V)	9
BUFFALINO, CHERRY TOMATO & BASIL (V)	10

## PIZZA ARE AVAILABLE TAKE AWAY - CALL 9687 2878

BIANCO	
FIG & PROSCIUTTO DI PARMA Stracciatella, fior & rocket	23
SALSICCA Pork & fennel sausage, broccolini, cherry tomato, chilli, provolone	22
PEAR & PROSCIUTTO DI PARMA Fior, gorgonzola, rocket, vincotto	23
PUMPKIN & GOATS CHEESE (V) Fior, pepitas, rocket	21
CAULIFLOWER & POTATO (V) Taleggio, provolone, pine nuts, parsley	21
ROSSO	
MARGHERITA (V) Tomato, buffalo mozzarella, basil	20
MEXICANA Tomato, fior, hot salami, roast peppers, onion, chilli	22
CHORIZO Tomato, fior, mushrooms, caramelised red onion, rosemary, basil	22
CAPRICCIOSA Tomato, fior, smoked ham, mushrooms, artichoke, Manzanilla olives, anchovies	22
PEPPERONI Tomato, fior, hot salami, parmesan, red onion, chilli	22
MELANZANE (V) Tomato, buffalo mozzarella, baked eggplant, garlic, parmesan, basil	21
GAMBERI Tomato, fior, prawns, garlic, lemon, basil, chilli	25
SALMON Tomato, smoked salmon, mascarpone, red onion, capers, salmon roe	24

Vegan cheese available on request

Gluten free bases +3.5

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%

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

FOLLOW US ON OUR SOCIALS

@ploughfootscray #ploughkitchen #ploughbar



TICKETS FOR OUR ANNUAL GOOD BEER WEEK EVENT, "WINNER WINNER, CHICKEN DINNER" ARE ON SALE NOW. SATURDAY 18TH MAY 12PM-4PM. HEAD TO OUR 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, rosso antico	

## SPRITZES

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

### POT / PINT

HAWKERS LAGER (4.2%)	Reservoir	6 / 11
BLACKMAN'S 'ERNIE' GOLDEN ALE (5.0%)	Torquay	7 / 12
HOPNATION PALE ALE' (4.6%)	Dandenong	6.5 / 12
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
ROTATING BEER TAP - ASK YOUR WAITER		7 / 12
HOUSE APPLE CIDER - ASK YOUR WAITER		6.5 / 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	11
COOPERS PALE ALE (4.5%)	South Australia	9
COOPERS BEST EXTRA STOUT (6.3%)	South Australia	12
STONE AND WOOD PACIFIC ALE (4.4%)	New South Wales	10

## 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	VEUVE DEVILLE BLANC DE BLANCS*	13 / 60
	Loire Valley, FRA	
NV	IL FIORE PROSECCO DOC	65
	Veneto, ITA	
2011	YARRABANK CUVÉE BRUT	80
	Yarra Valley, VIC	
NV	POMMERY 'BRUT ROYALE'	110
	Champagne, FRA	

### RIESLING, GRIS & PINOT GRIGIO

2017	ROCKY GULLY RIESLING*	10 / 45
	Frankland River, WA	
2017	TENUTA MACCAN PINOT GRIGIO DOC	12 / 55
	Venice, ITA	
2018	SHADOWFAX PINOT GRIS	57
	Macedon Ranges, VIC	
2018	BESTS RIESLING	62
	Great Western, VIC	
2017	CRAWFORD RIVER	70
	Henty, VIC	
2016	HELM REISLING	68
	Murrumbateman, NSW	

### SAUVIGNON BLANC

2018	NAUTILUS SAUVIGNON BLANC*	12 / 55
	Marlborough, NZ	
2016	GEMBROOK SAUVIGNON BLANC	63
	Yarra Valley, VIC	

### EUROPEAN VARIETALS

2015	ALBARINO AUREGO*	11 / 50
	Corunna, ESP	
2017	WINERY OF GOOD HOPE CHENIN BLANC*	9 / 42
	Stellenbosch, RSA	
2017	TENUTA "ULISSE" PECORINO	57
	Abruzzo, ITA	
2016	"PALA I FIORI" VERMENTINO	42
	Sardinia, ITA	
2017	DOMANE WACHAU 'FEDERSPEIL' GRUNER	75
	Wachau, Austria	
2016	VILLA WOLF GEWURZTRAMINER	65
	Pfalz, Germany	

### CHARDONNAY

2017	POCKET WATCH CHARDONNAY *	10 / 45
	Central Ranges, NSW	
2017	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, ESP	
2018	SHADOWFAX MINNOW ROSE	60
	Werribee, VIC	

### PINOT NOIR & GAMAY

2018	WICKHAMS ROAD PINOT NOIR	12 / 55
	Gippsland, VIC	
2017	SHADOWFAX PINOT NOIR*	70
	Macedon Ranges, VIC	
2016	INDENTED HEAD PINOT NOIR	50
	Bellarine Peninsula, VIC	
2018	HOLM OAK 'THE PROTEGE' PINOT NOIR	57
	Tamar Valley, TAS	
2014	LOUIS MAX BEAUCCHARME PINOT NOIR	85
	Burgundy, FRA	
2016	KOONYONG ESTATE PINOT NOIR	90
	Mornington Peninsula, VIC	
2015	JOSEPHY DROUHIN BEAUJOLAIS-VILLAGES	68
	Beaujolais, FRA	
2017	DOM PIRON 'BROUILLY' GAMAY	74
	Brouilly, FRA	

### OLD & NEW WORLD VARIETALS

2016	CHAIN OF PONDS 'NOVELLO' DOLCETTO SHIRAZ*	9 / 42
	Montespertoli, ITA	
2016	ELVARADO TEMPRANILLO GRENACHE*	10 / 42
	McLaren Vale, SA	
2015	COPPIERE MONTEPULCIANO	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	
2015	JED MALBEC	62
	Mendoza, Argentina	
2014	CHIONETTI 'LA CHIUSA' LANGHE NEBBIOLO	90
	Piedmont, ITA	
2015	VIBERTI 'LA GEMELLA' BARBERA D'ALBA	75
	Barolo, ITA	
2016	ROBERT OATLEY GSM	65
	McLaren Vale, SA	

### 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, VIC	
2016	PACHA MAMA SHIRAZ	60
	Heathcote, VIC	
2016	BEN HAINES 'B MINOR' SHIRAZ MARSANNE	60
	Yarra Valley, VIC	
2014	THE COVERT SHIRAZ	65
	McLaren Vale, SA	
2012	TAPESTRY 'ST VINCENT' SHIRAZ	85
	McLaren Vale, SA	

### CABERNET SAUVIGNON

2015	RYMILL MC2 CABERNET MERLOT*	11 / 50
	Langhorne Creek, SA	
2014	HEARTLANDS 'SPICE TRADER' CABERNET SAUVIGNON	45
	Langhorne Creek, SA	
2016	CRAIGLEE CABERNET SAUVIGNON	85
	Sunbury, VIC	
2014	WOOD PARK 'THE TUSCAN' BLEND	50
	King Valley, VIC	
2013	LEEWIN ESTATE CABERNET SAUVIGNON	75
	Margaret River, WA	

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JOIN US FOR HAPPY HOUR, EVERY DAY 3PM-6PM  
\$8 SELECTED DRINK SPECIALS



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