

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, cracked wheat salad, 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
CRUMBED PADRON PEPPERS (V) Jalapeno Monterey jack, Kampot pepper	15
PAN FRIED HALLOUMI (V/GF) Baba ghanoush, cucumber, mint, dukkah	14
CROQUETTES (V) Smoked cheddar & leek, saffron mayonnaise	14
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
FRIED CHICKEN RIBS (GF) Red onion salad, barbeque sauce	14

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, cima di rapa, sage butter	24
PORK & FENNEL SAUSAGES (GF) Soft polenta, cipollini onion, parmesan	27
LINGUINE MARINARA Clams, prawns, calamari, mussels, fish, garlic, white wine & chilli	37
PIE OF THE DAY Crushed peas, mash, red wine sauce	24
ROAST DUCK BREAST Carrots, duck & gorgonzola croquette, walnut crumble, anise jus	36
BEEF BURGER 170g beef pattie, 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 HANGER STEAK, 280G, GRASS FED (GF) Jerusalem artichoke, brussel sprouts & bacon, red wine sauce	33
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 EYE FILLET, 220G, GRASS FED (GF) Confit kipflers, cavolo nero, roast shallot, truffle butter, red wine sauce	42
JOHN DEE 'DIAMOND DEE' WAGYU SCOTCH (MB4+), 400G (GF) Fat chips, taleggio butter, watercress, red wine sauce	50

SIDES

ROCKET & PEAR SALAD (V/GF) Pecorino Romano	10
SAUTEED GREENS (V/GF) Olives, almonds & garlic	10
ROASTED PARSNIPS (V/GF) Honey, thyme, parsnip crisps	10
ROASTED BRUSSEL SPROUTS (V/GF) Chestnuts, male syrup, pangrattato	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	
WILD MUSHROOM (V) Fior, pine nuts, provolone, parsley & truffle oil	24
PEAR & PROSCIUTTO DI PARMA Fior, gorgonzola, rocket, vincotto	23
PUMPKIN & GOATS CHEESE (V) Fior, pepitas, rocket	21
POTATO & CARAMELIZED ONION(V) fior, taleggio & rosemary	21
ROSSO	
MARGHERITA (V) Tomato, buffalo mozzarella, basil	20
SPICED LAMB Olive, feta, tomato, fior & mint	22
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	
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
KAIJU! 'KRUSH' TROPICAL PALE ALE (4.7%)	Dandenong	6.5 / 12
PHILTER XPA (4.2%)	Marrickville	7 / 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
MOUNTAIN GOAT AMBER ALE (5.2%)	Richmond	7 / 12
ROTATING BEER TAP - ASK YOUR WAITER		7 / 13
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	60
Loire Valley, FRA		
NV	IL FIORE PROSECCO DOC	65
Veneto, ITA		
2012	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		
2018	CIRCA 1858 SAUVIGNON BLANC	38
Western Australia		

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	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

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

2018	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		
2016	BRESS SHIRAZ	60
Yarra Valley, VIC		
2017	JASPER HILL 'GEORGIA'S PADDOCK' SHIRAZ	115
Heathcote, VIC		

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		
2014	LEEWIN ESTATE CABERNET SAUVIGNON	75
Margaret River, WA		

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

@ploughfootscray #ploughkitchen #ploughbar



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