THE PLOUGH INN MENU

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Craft Battered Fish Fillets

w/ Fries. House Salad. Lemon and Tartare

Chicken Schnitzel

w/ Fries, House Salad and Gravy

Salt and Pepper Calamari (GF)

w/ Fries, House Salad and Lemon

Shorthorn Cheese Burger (GFO)

w/ Double American Cheese, Lettuce, Tomato, Pickles, Mustard and Ketchup

Garlic Mushroom and Halloumi

Burger (GFO, V)

w/ Avocado, Tomato, Lettuce and Pesto Aioli

FRESH

Honey Charred Chicken Caesar (GFO)

w/ Gem Cos, Glazed Bacon, Garlic Croutons, Reggiano and White Anchovies

Burrito Bowl (V)

w/ Fried Corn Chips, Brown Rice, Red Kidney Beans, Pico Verde, Coriander, Pickled Slaw, Avocado and Sour Cream

PIZZA

(GF Bases Available)

Smoked Ham & Pineapple

w/ Ham Off the Bone, Tomato Sugo and Mozzarella

Double Pepperoni

w/ Tomato Sugo, Mozzarella and Chili Flakes

Spicy Chicken

w/ Basil, Tomato Sugo and Fior di Latte

w/ Bacon, Jalapeno, BBQ Sugo and Mozzarella

Funghi (V)

w/ Mushrooms, Truffle Oil, Parmesan, Rosemary, Confit Garlic and Fior di Latte

DRINKS

Beer

Travla 3.5 Lager Stone and Wood Burleigh Bighead Monteiths Cider

Marty's Block Sauvignon Blanc Marty's Block Cabernet Shiraz Marty's Block Sparkling

Soft Drink/Juice

Couscous Salad (V) w/ Cucumber, Heirloom cherry tomatoes, Herbs, Chickpeas, Cranberries, Smoked Feta & Verjus

vinaigrette

Margherita (V)

River City Cruises

Wine