

mains		
CRISPY SKIN CHICKEN SUPREME	<i>truffle scented potatoes, sauteed wild mushrooms, baby spinach, tarragon butter</i>	28.0
PAN SEARED KING PRAWN FETTUCCINE	<i>baby spinach, red peppers, chives, peppered brandy cream sauce</i>	27.0
OVEN BAKED RACK OF LAMB	<i>lemon potatoes, olives, baby spinach, mint yoghurt, roast peppers, hommus</i>	30.0
MARKET FRESH FISH OF THE DAY	<i>please see specials board</i>	29.0
MEDITERRANEAN VEGETABLE & PERSIAN FETTA TART	<i>smoked tomato puree, rocket leaves, balsamic oil</i>	26.0

house specialties		
<div> SMOKED BBQ PORK RIBS <div> <i>Plough Inn to our hickory smoked BBQ pork ribs. Smoked in house to guarantee tenderness &amp; flavour. Served with corn on the cob, house salad &amp; steakhouse fries.</i> </div> <div> <div>HALF SERVE</div> <div>FULL SERVE</div> </div> <div> <div>27.0</div> <div>32.0</div> </div> </div>		
<div> KILO POTS OF AUSTRALIAN MUSSELS <div> <i>fresh Australian mussels steamed and served in a traditional hot pot. All served with warm fresh bread &amp; steakhouse fries</i> </div> <div> <div>choice of:</div> <div> - <i>creamy smoked bacon, dill, white wine &amp; garlic</i> - <i>tomato, chilli, lime &amp; coriander</i> </div> </div> <div> <div>27.0</div> </div> </div>		

steaks		
400G T-BONE	<i>only angus and charolais cross cattle are sourced from selected producers then finished on a minimum of 90 days grain</i>	30.0
400G RUMP	<i>sourced from one of the worlds finest cattle angus and wagyu cross breed. finished on a minimum of 300 days of grain, promotes tenderness and maximum flavour</i>	32.0
300G RIB FILLET	<i>angus cattle raised in lush pastures, northern tablelands of new south wales. finished on 100 days of grain to ensure tenderness and flavour</i>	34.0
250G EYE FILLET	<i>from the southern darling downs, this angus hereford x breed is grain feed for 100 days to produce great flavours</i>	34.0
300G WAGYU SIRLOIN	<i>grazed on warm pastures in western australia. the marbling is fine fat within the muscle to provide superb taste &amp; texture</i>	38.0
450G O.P RIB	<i>raised on natural pastures &amp; finished on 70 days of grain this meat is from the darling downs district to ensure perfect eating quality</i>	38.0
<div> STEAKS SERVED WITH ROAST CORN COB <div> CHOICE OF: <i>garden or caesar salad</i> </div> <div> CHOICE OF: <i>steakhouse fries or roasted root vegetables</i> </div> <div> CHOICE OF: <div> - <i>mushroom sauce</i> <div> - <i>creamy peppercorn &amp; brandy</i> - <i>trio of preserves</i> - <i>smoked tomato relish</i> </div> </div> </div> </div>		
SURF & TURF	<i>prawns &amp; calamari, garlic cream sauce</i>	7.0
STEAMED SEASONAL VEGETABLES	<i>herb butter</i>	5.0

# snacks

<b>OVEN BAKED GARLIC BREAD</b>	<i>balsamic oil</i>	<b>7.0</b>
<b>DIPS PLATTER</b>	<i>warm foccacia, roast capsicum pesto, hommus, balsamic oil</i>	<b>12.0</b>
<b>HARRISSA LAMB SKEWERS</b>	<i>herbed cous cous, lemon yoghurt</i>	<b>15.0</b>
<b>DUCK SPRING ROLLS</b>	<i>hot &amp; sour plum sauce</i>	<b>15.0</b>
<b>SALT &amp; PEPPER CALAMARI</b>	<i>house made tartare</i>	<b>15.0</b>
<b>HERB CRUMBED MARKET FISH</b>	<i>tartare, lemon, steakhouse fries, house salad</i>	<b>19.0</b>
<b>STEAKHOUSE FRIES</b>	<i>aioli</i>	<b>7.0</b>
<b>POTATO WEDGES</b>	<i>sour cream &amp; chives</i>	<b>9.0</b>

<b>CHILLED HALF KILO OF LOCAL PRAWNS</b>	<i>tomato horseradish aioli, lemon, house salad, warm foccacia</i>	<b>27.0</b>
<b>ANTIPASTO PLATE</b>	<i>selection of cured meats, fetta filled baby peppers, roast vegetables, selection of dips, grilled haloumi, marinated olives, warm foccacia</i>	<b>27.0</b>

# lunch

<b>STEAK SANDWICH</b>	<i>tomato, lettuce, beetroot, cheese, onion jam, bbq sauce, steakhouse fries</i>	<b>17.0</b>
<b>GRILLED BEEF BURGER</b>	<i>brie, rocket, tomato, onion jam, aioli, steakhouse fries</i>	<b>17.0</b>
<b>WARM B.L.T WRAP</b>	<i>tomato chutney, paprika aioli, steakhouse fries</i>	<b>16.0</b>
<b>CAJUN CHICKEN WRAP</b>	<i>tomato, lettuce, avocado salsa, cheese, sour cream,steakhouse fries</i>	<b>16.0</b>
<b>PAN FRIED KING SALMON FILLET</b>	<i>citrus chilli glaze, pilaf rice, asian wok greens</i>	<b>22.0</b>
<b>CHAR GRILLED 300G RUMP STEAK</b>	<i>steakhouse fries, house salad &amp; your choice of sauce (only Monday to Friday, excludes Public Holidays)</i>	<b>22.0</b>

# salads

<b>MARINATED LAMB &amp; COUS COUS SALAD</b>	<i>mixed leaves, char grilled vegetables, fetta, red onion, balsamic vinaigrette</i>	<b>23.0</b>
<b>STICKY TAMARIND &amp; LIME PORK MEDALLIONS</b>	<i>wombok &amp; almond salad, nauc cham dressing</i>	<b>22.0</b>
<b>CAESAR SALAD</b>	<i>baby cos leaves, crisp pancetta, shaved parmesan, poached egg, herb crostini roast garlic dressing (anchovies upon request)</i>	<b>20.0</b>
<b>crispy chicken</b>		<b>23.0</b>

# kids menu 9.0

*all served with house salad and steakhouse fries  
only available for children under 10 years of age*

<b>BBQ SMOKED PORK RIBS</b>
<b>CRUMBED FISH</b>
<b>CHICKEN BREAST NUGGETS</b>
<b>CRISPY CHICKEN &amp; SALAD WRAP</b>

*w cheese*