

THE RESTAURANT MENU PLANNING

| 2-Course Set Menu A \$45 рer head | 2-Course Set Menu B \$49 рег head | 2-Course "To Order" Menu (only voviotoble for functions with ess thon 20 guest) \$51 per head | 3-Course Sharing Menu \$51 per head | Kids' Menu (under 12 years of age) \$18 per head |
| :---: | :---: | :---: | :---: | :---: |
| ENTREE (shoring platters) | ENTREE COURSE dishes $50 / 50$ alternating) |  | STARTER (sharing platters) |  |
| Tasting board to share a selection of house-cured meats, terrine \& relishes, marinoted oliv | Crispy fried chicken pieces with a sweet chilli \& lemon dressing | MAIN COURSE (guests to order from these options) | Trio of dips | (kids to order from these options) <br> Bolognese with penne pasto \& parmeson cheese |
| pickled vegetables \& breads | Beef \& red wine croquettes with mustord ioili. | Baked barramundi fillet with bok choy \& oyster souce | Crispy fried chicken pieces with a sweet chilli \& lemon dressing | Chicken schnitzel with chips \& solad Fish \& chips with salad |
| MAIN COURSE <br> (choose 2 dishes, $50 / 50$ alternating) | Pear, beetroot, walnuts salad <br> Marinated mediterranean vegetable salad. | 36-hour slow-cooked blade steak with peas, mushrooms \& red wine sauce | Beef \& red wine croquettes with mustard aioli Pear beetroot walnuts salad | dessert |
| Baked barramundi fillet with bok choy \& oyster sauce | Thai pork salad with crispy pork \& rice noodles. | Slow-cooked rolled pork with roast spiced carrots, apple \& sponish orion salad \& mustord sor | with Meredith goots cheese. <br> Marinated mediterranean vegetable salad. | Vanilla ice-cream with topping |
| 36-hour slow cooked blade steak with peos, mushrooms \& red wine sauce | $\begin{aligned} & \text { MAIN COURSE } \\ & \text { (choose } 2 \text { dishes, } 50 / 50 \text { alternating) } \end{aligned}$ | Panko crumbed chicken breast with garlic butter, mashed potato \& bok chov | Thai pork salad with crispy pork \& rice noodles. |  |
| Panko crumbed chicken breast <br> with gorlic butter, mashed potato \& bok choy | Baked barramundi fillet with bok choy \& oyster souce |  | Baked Atlantic salmon with bok choy \& oyster sauce |  |
| Slow-cooked rolled pork with roast spiced carrots, apple \& spanish onion salad \& mustord sauce | 36-hour slow cooked blade steak with peas, mushrooms \& red wine sauce | DESSERT COURSE <br> (guests to order from these options) | 36-hour slow-cooked blade steak with peas, mushrooms \& red wine souce |  |
| SERT COU | Panko crumbed chicken breast with garlic butter, mashed potato \& bok choy | Baked chocolate pot <br> with mandarine \& orange blossom fairy floss | Panko crumbed chicken breast with garlic butter, mashed potato \& bok choy |  |
| We will serve your supplied coke on platters | Slow-cooked rolled pork with roast spiced carrots, apple \& Sponish onion solad \& mustard souce | with berries \& fractured meringue Trio of house-made sorbets | Slow-cooked rolled pork with roost spiced carrots, opple \& spanish onion solad \& mustard sauce |  |
|  | dessert course <br> We will serve your supplied cake on platters |  | DESSERT COURSE <br> We will serve your supplied cake on platters |  |
| Additional Course options: \$15 per person Dessert (50/50: panna cotto / chocolate pot) Canapés (3 types) | Additional Course options: \$15 per person Dessert (50/50: panna cotto / chocolate pot) | Additional Course options: \$15 per person <br> Canapés (3 types) <br> Tasting Board to share with crispy bread | Additional Course options: $\$ 15$ per person Dessert (panna cotto or chocolate pot) |  |
| Additional side options: \$6 per person per side Creamy mash Sauteed mushrooms | Canapés (3 types) Additional side options: \$6 per person per side | Additional Side options: \$6 per person per Side Creamy mash | Canapés (3 types) Additional Side options: \$6 per person per side |  |
| Roast carrot, beetrooth \& Meredith goats cheese Mixed leaf salad Asian greens | Creamy mash Sauteed mushrooms Roast carrot, beetrooth \& Meredith goats cheese Mixed leat salad Asian greens | Sauteed mushrooms Roast carrot, beetrooth \& Meredith goats cheese Mixed leaf salad Asian greens | Creamy mash sauteed mushrooms Roast carrot, beetrooth \& Meredith goats cheese Mixed leat solad Asian greens |  |

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2-Course "To Order" Menu \$51 per head

MAIN COURSE
Baked barramundi fillet
36-hour slow-cooked blade steak
with peoas, mushrooms \& red wine sauce
Slow-cooked rolled pork
spanish onion salad \& mustord sauce
Panko crumbed chicken breast
with garlic butter, mashed pototo \& bok choy

DESSERT COURSE
(guests to order from these options)
Baked chocolate pot
Panna cotta
with berries \& fractured meringue
Trio of house-made sorbets

Asian greens


THE RESTAURANT MENU PLANNING
3-Course Sharing Menu \$51 per head

ARTER (sharing platters) Trio of dips

SHARING PLATTERS (select on
Crispy fried chicken pieces
en dressing
Pear, beetroot, walnuts salad
Marinated mediterranean vegetable salad.
Thai pork salad with crispy pork \& rice noodles.
MAIN SHARING PLATTERS (select one dish)

36-hour slow-cooked blade steak
— Panko crumbed chicken breast
garlic butter, mashed pototo \& bok choy
Slow-cooked rolled pork
spanish onion salad \& mustord sauce

DESSERT COURSE
We will serve your supplied cake on platters

Additional Course options: \$15 per person canna cotto or choco (3 types) Creamy mash
beetrooth \& Meredith goats cheese
Mixed leaf salad Asian greens


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Adult Beverage Package
\$15 per person, per hour
CHILLED WINES (select 3)
Sparkling Cuvee
Sparkling Moscato
Sauvignon Blanc
Pinot Grigio
Chardonnay
Rosé
Sparkling Shiraz
RED WINES (select 2) Grenache
Cabernet Sauvignon Shiraz
other beverages included The Plough Lager on top
The Plough Apple Cider on top James Boag light
Lemon/Lime/Bitters (over 18y.oo only) Pepsi \& Pepsi Max
Lemonade, Raspberry, Solo
Sparkling Mineral Water
Tea \& Coffee
BEVERAGES NOT INCLUDED can be purchased ot the function Jack Daniels, Jim Beam
Johnny Walker Red, Gin, Vodka

Child Beverage Package \$5 per child
Pepsi \& Pepsi Max

