

SHARED

Garlic bread V Add cheese +3	Add bacon +3
Grilled pita, marinated olives, roasted pumpkin & chilli hummus VE	
Garlic pizza bread, confit garlic, mozzarella & fresh herbs GFO, V	
Cauliflower & potato fritters, spinach, turmeric & mustard mayo GF, VE	
Karaage chicken, yuzu kewpie & furikake GF	
Beef nachos, chilli beef, avocado, tomato salsa, cheese, coriander & sour cream GF	
Peking duck spring rolls with sweet chilli plum sauce	
Marinated wagyu beef skewers, chimichurri, pita bread & herbs	
Chorizo meatballs, roasted with chilli, tomato sugo, parmesan GF	
Spinach & feta arancini, parmesan, aioli & lemon V	
Flaked crispy prawns, yoghurt tartar, lemon & dill	
Seasoned sweet potato wedges with sweet chilli mayo GF, VE	
Chips with aioli GF, VE	

FRESH

Caesar salad, honey charred chicken, gem cos, glazed bacon, garlic croutons, parmesan, white anchovies & Caesar dressing	
Sesame salmon, rice noodles, edamame, radish, green peas, mixed herbs, soya & sesame dressing GF	
Summer tomato & couscous salad, cucumber, heirloom cherry tomatoes, herbs, chickpeas, cranberries, smoked feta & verjus vinaigrette V Add grilled chicken +7	Add salt & pepper calamari +8
Burrito bowl, fried corn chips, brown rice, red kidney beans, pico de gallo, coriander, pickled slaw, avocado & sour cream GF, V Add grilled chicken GF +7	Add chilli beef GF +8

CLASSICS

Chicken parmigiana with house salad & fries	29.5
Chicken schnitzel with house salad, fries & gravy	28
Craft-beer battered Daintree barramundi, house salad, fries, tartare & lemon	31
Salt & pepper calamari, house salad, fries, tartare & lemon GF	29
Roasted forest mushroom gnocchi with cream, garlic, parmesan, pesto GF, V Add grilled chicken +7	28
Braised lamb rigatoni, tomato, garlic, basil & parmesan	34
Garlic mushroom & halloumi burger, avocado, tomato, lettuce, pesto aioli V	27
Steak sandwich on Turkish, bacon, onion jam, tomato, lettuce, beetroot & smoked BBQ sauce	28.5
Grilled chicken burger, marinated chicken, bacon, lettuce, tomato, avocado & aioli	27
Angus beef cheeseburger, double American cheese, lettuce, tomato, pickles, mustard & ketchup	27
Gluten free bun +5	

KIDS

SERVED WITH A SOFT DRINK OR JUICE, & VANILLA ICE CREAM CUP | ALL \$15

KIDS PIZZA Ham & cheese on a tomato base	KIDS NUGGETS Chicken nuggets & fries
KIDS PASTA V Napoli & cheese spaghetti	KIDS CHICKEN Grilled chicken & vegetables
KIDS FISH Battered fish & fries	

KITCHEN OPENING TIMES

SUNDAY - THURSDAY 11AM - 9PM*
*LIMITED MENU 3PM-5PM

FRIDAY & SATURDAY 11AM - 9.30PM*
*LIMITED MENU 3PM-5PM

PLEASE ALERT OUR STAFF IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS & WE WILL DO OUR BEST TO ACCOMMODATE YOU.

(GF) GLUTEN FRIENDLY* (V) VEGETARIAN (VE) VEGAN (GFO) GLUTEN FRIENDLY OPTION*
*May contain traces of gluten

FROM THE GRILL

Globally recognised, award-winning, grain-fed & grass-fed QLD beef. With each piece hand selected for grading, AMG delivers tender, succulent & juicy beef with superb marbling.

All steaks are GF, served with house salad, fries & choice of sauce

300G SIRLOIN 120-day grain-fed	48
300G RIB FILLET 150-day grain-fed	54
300G RUMP 150-day grain-fed	43
200G EYE FILLET Wide Bay region grass-fed	52
Dry rubbed rack of PORK RIBS , slaw, corn, fries & smoked BBQ sauce	57
SAUCES GF Gravy Peppercorn Mushroom Bearnaise Garlic butter	3

PIZZA

Ham & pineapple, tomato sugo & mozzarella	27
Margherita, tomato sugo & fior di latte V	24
Double pepperoni, tomato sugo, mozzarella & hot honey chilli	28
Mighty meat, pepperoni, chicken, ham, bacon, BBQ sugo & mozzarella	30
Spicy chicken, bacon, jalapeños, BBQ sugo & mozzarella	27
Capricciosa, ham, mozzarella, olives, artichokes & tomato sugo	29
Funghi, mushrooms, truffle oil, parmesan, rosemary, confit garlic & fior di latte V	27
Vege supreme, tomato sugo, mozzarella, seasonal roasted vegetables, pesto & olives V	27
Gluten free base +6	

WINE

<i>Sparkling</i>	<i>Glass</i>	<i>Bottle</i>
MARTY'S BLOCK BRUT CUVÉE	11	42
DUNES & GREENE PROSECCO	11.5	43
PEG & BULL "THE CONVERSATIONALIST" PROSECCO	14.5	56.5
JANSZ PREMIUM CUVÉE	16	61.5
PENFOLDS CHAMPAGNE CUVÉE BRUT	24	120

<i>White</i>	<i>150ml</i>	<i>250ml</i>	<i>Bottle</i>
MARTY'S BLOCK CHARDONNAY	11	15	42
MARTY'S BLOCK SAUVIGNON BLANC	11	15	42
PEG & BULL PINOT GRIGIO	11	15	42
CHRISTOBELS MOSCATO	11.5	15.5	43
TWIN ISLANDS NZ SAUVIGNON BLANC	12.5	17.5	49
HESKETHE PINOT GRIGIO	11	15	42
BIG BUFFALO CHARDONNAY	12.5	17.5	49
CHAFFEY BROS "NOT YOUR GRANDMA'S" RIESLING	12.5	17.5	49

<i>Rosé</i>	<i>150ml</i>	<i>250ml</i>	<i>Bottle</i>
MARTY'S BLOCK ROSÉ	11	15	42
PETIT DETOUR ROSÉ	12.5	17.5	49

<i>Red</i>	<i>150ml</i>	<i>250ml</i>	<i>Bottle</i>
MARTY'S BLOCK SHIRAZ	11	15	42
EARTHWORKS BAROSSA SHIRAZ	11	15	42
PENFOLDS KOONUNGA HILL SHIRAZ CAB	13	18.5	53.5
JIM BARRY THE ATHERLEY CAB SAUV	12	17	47.5
ALAMOS MALBEC	13	18.5	53.5
WIRRA WIRRA CHURCHBLOCK	14.5	19.5	56.5
HESKETH PINOT NOIR	11	15	42
REDBANK KING VALLEY PINOT NOIR	13	18.5	53.5
DEAKIN ESTATE MERLOT	11.5	15.5	43

Scan QR code for
complete beverage list



The Plough Inn encapsulates the Queensland spirit!
Our beautiful venue is an iconic Queenslander in Queensland's great capital city – the amazing Brisbane.
Our staff are proud Queenslanders & we love to source local produce to support QLD suppliers & local business.



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