

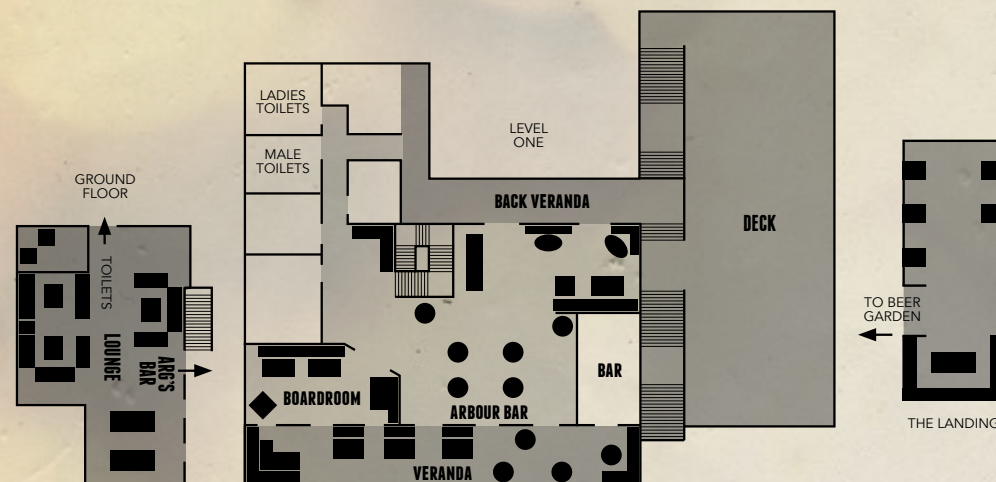
FUNCTIONS AT THE PLOUGH

The Plough Inn is an historic Queensland pub situated in the picturesque South Bank Parklands, overlooking the Brisbane River in the heart of Brisbane. As a Brisbane icon we offer everything you would expect in a great pub

We offer great value, mouth-watering food, a great range of beer, wine and spirits and function spaces perfectly suited to small or large functions & events. Have a chat with our Functions Manager to find out how we can perfectly cater for your next event here at The Plough Inn!



FUNCTION AREAS



GROUND FLOOR

The Landing	30 pax
Arg's Bar	40 pax
The Lounge	80 pax

MEZZANINE

The Deck - cocktail	120 pax
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LEVEL ONE

Left of Arbour Bar	50 pax
Half Arbour Bar (inc. half front Verandah)	80 pax
Boardroom (inc. half front Verandah)	70 pax
The Arbour Bar (excl. Boardroom)	130 pax
The Arbour Bar (inc. Boardroom)	170 pax
Level One + Deck Exclusive	300 pax

Minimum spends apply, please contact our Functions & Events Manager for details.

COCKTAIL PACKAGES

ARBOUR BAR 40-120 pax

5 Selections - \$24 per person | 7 Selections - \$32 per person | 9 Selections - \$40 per person



COLD CANAPES

Semi dried tomato, bocconcini & pesto bruschetta (V)
Mini prawn cocktail (GF)
Black olive, goats cheese & tomato tartlet (V)
Aged Spanish jamon wrapped brie cheese,
pear chutney (GF)
Chef's selection freshly rolled Japanese nori rolls,
wasabi mayo & pickled ginger (V)(GF)

HOT SELECTION

Pecorino & basil crusted lamb cutlets, beetroot relish
Hand rolled Peking duck & vegetable spring
rolls, sweet & sour dipping sauce
Spicy chilli calamari, kaffir lime infused aioli
Bacon wrapped natural smoked free range chorizito
sausage, tomato relish (GF)
House made Indian lentil dahl pies (V)(GF)
Crispy salt & pepper Western Australian sardines,
boneless & served with a pepperonata relish
Crispy BBQ dry spiced chicken wings, ranch dressing
House made spiced pork scotch eggs,
curry infused mayo
Sweetcorn potato fritters, black olive tapenade (V)
Falafels, mint raita (V)(GF)

SKEWER SELECTION

Wagyu beef, malay satay sauce
Spiced sweet potato, asparagus & bocconcini,
red pepper pesto (V)(GF)
Grilled Issan chicken, sweet chilli & coriander
dipping sauce (GF)
Grilled garlic Gulf prawns, lemon butter sauce (GF)

SLIDER SELECTION

Wagyu beef, caramelised onion & cheese
Smoked beef brisket, melting pepper jack cheese, grilled
peppers & house smoked tomato ketchup
Pulled pork, house slaw & smokey BBQ sauce
Grilled haloumi, garlic field mushroom & baby spinach,
basil lemon aioli (V)
Crumbed chicken, gruyere cheese, avocado & iceberg
lettuce, mayo

"SOMETHING SWEET" DESSERT ON STICKS SELECTION

House made toffee apples on sticks (GF)
Mini vanilla custard filled chocolate eclairs
Rocky road chocolate slice
Caramel slice
Chef's selection house made mini donuts

— TAILOR YOUR OWN PARTY! —

WITH SOME PLOUGH ADDITIONS

ON ARRIVAL

House made flat bread & dips \$4.50 p/person

ANTIPASTO STATION

\$10 PP - MIN 30 PEOPLE

Mezze platters of char grilled vegetables,
marinated mixed olives, charcuterie of cured meats
& salami's & freshly baked breads

AUSTRALIAN SEAFOOD STATION

\$POA - MIN 30 PEOPLE

Your choice between fresh cooked whole
local Gulf Prawns or freshly shucked Australian
oysters chilled on ice served with an array of
house made condiments & fresh lemon

AUSTRALIAN CHEESE STATION

\$10 PP- MIN 30 PEOPLE

Chef's selection of Australian cheese, quince paste,
dried fruits, lavosh & crackers

TASTE PLATES & BOWLS

\$14 EACH (choice of 2)

"Fat Yak" beer battered fish
& chips, house made tartare sauce
Thai red duck curry, Asian greens & coconut infused rice
Beetroot, roast pumpkin & smoked mozzarella salad, butter
lettuce & sunflower seeds
Forest mushroom risotto, wild rocket,
red onion jam & shaved pecorino (GF) (V)





GREAT AUSSIE BBQ ON THE DECK

30-50 PAX \$45 PP

MEATS

Pork & fennel sausages, juicy lemon & oregano marinated chicken thigh, succulent mini "150 grain fed" rib fillet steaks, garlic prawn skewers & grilled sweet corn on the cob

BREADS & SALADS

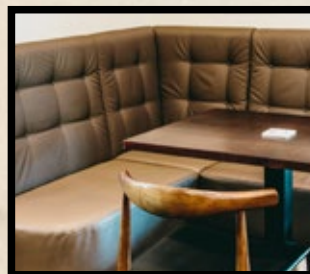
a range of our breads, house made potato & bacon salad, Plough Inn coleslaw & garden green salad

CONDIMENTS

An array of mustards, house aioli, tomato sauce & hickory smoked BBQ sauce

Additional chef's selection 3 piece cocktail to start BBQ \$14.50 per person

CORPORATE DAY PACKAGES



MORNING TEA \$16 PP

Freshly baked croissants filled with shaved leg ham & Gruyere cheese
Seasonal fruit platter
Tea & coffee station

LUNCH ON THE VERANDA \$22 PP

Chef's selection fresh gourmet sandwiches
Gourmet pizza slabs
Seasonal green garden salad, French dressing
Beer battered chips, aioli

AFTERNOON TEA \$14 PP

Chef's selection fresh gourmet sandwiches
Gourmet pizza slabs
Seasonal green garden salad, French dressing
Beer battered chips, aioli

BEVERAGE OPTIONS

BAR TAB

Tell us what you want and how much you want to spend!

BEVERAGE PACKAGES

Choose from one of our beverage packages listed or we can tailor a package to suit you

HOUSE WINE

BEER

BASIC SPIRITS

SOFT DRINKS

HOUSE PACKAGE

Inc. house wine,
local beers
soft drink & juice
2 hours \$44
3 hours \$56
4 hours \$62

PREMIUM PACKAGE

Inc. house package
plus basic spirits
2 hours \$55
3 hours \$66
4 hours \$74



EXTRAS

AFTER DINNER BEVERAGE \$3.50 PP

Freshly brewed coffee and herbal tea station

AUDIO VISUAL EQUIPMENT

Available upon request. Client must supply own laptop,
cost for hire will apply for additional equipment.

SMALL GROUPS

We cater to small groups, contact us today

BALLOON & DECORATIONS PACKAGE

price available on request

WE ALSO CATER FOR CORPORATE MEETINGS AND EVENTS.

Contact our Events Manager to find out more events@ploughinn.com.au

CHRISTMAS PACKAGES AVAILABLE ON REQUEST

