

LUNCH

Items on lunch menu are **not available** during dinner service



250GM RUMP STEAK \$26

SERVED WITH BEER-BATTERED STEAKHOUSE FRIES, HOUSE COLESLAW & YOUR CHOICE OF SAUCE

100% Grass fed, Antibiotic free, No added hormones, GMO free
MSA graded Beef that is perfected for producing tender, juicy & full flavoured beef that is unlike any other

*Not available weekends or public holidays.



BEEF RIB FILLET STEAK SANDWICH \$18

Toasted inch thick bread, caramelised onion relish, fresh tomato, ice-burg lettuce, beetroot, provolone cheese, aioli & bush tomato ketchup w/ beer battered fries

ADD maple bacon \$3

THE PLOUGH TANK DOUBLE CHEESE & MAPLE BACON BURGER \$22

Beef burger, bacon, battered cheese sticks, Jack cheese, fresh tomato, ice burg lettuce, dill pickles & mustard mayo on a pretzel burger roll served w/ a spicy beer stick skewer & beer battered chips

THE NACHO HOT DAWG \$20

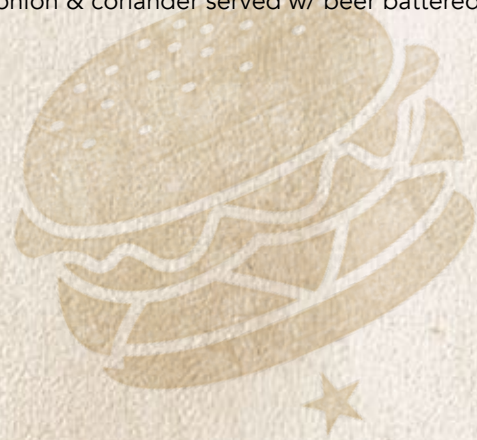
Double smoked American style Ball Park Frankfurt, cheese sauce, pico de gallo, guacamole, served in a soft milk hotdog roll, topped w/ tortilla chips

SMOKED MEXICAN DIRTY BIRD BURGER GF \$22

House smoked chicken breast marinated in Mexican spices, slaw salad, tomato salsa, avocado & a chipotle mayo served on a gluten free seeded burger roll served w/ sweet potato fries

MIDDLE EASTERN LAMB KOFTA WRAP \$20

Loaded toasted wrap w/ spiced lamb koftas, eggplant hummus, minted yoghurt, soft goats curd, baby spinach, red onion & coriander served w/ beer battered fries



THE
PLOUGH INN
FAMILY OWNED AUSSIE PUB
Est. 1864
SOUTH BANK, BRISBANE

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STEAKHOUSE MENU

BEER FOOD

HOUSE MADE FLAT BREADS Choice of toppings	
Roast garlic, rosemary & sea salt	V DF \$14
Caramelised onion, black olive, rosemary, V	\$15
smoked mozzarella, balsamic glaze	
PLOUGH "WINGS"	\$22
Spicy Buffalo wings w/ a ranch dressing & blue cheese aioli	
Crispy southern buttermilk fried wings w/ honey mustard & white BBQ sauce	
BBQ PORK BELLY SLIDER	\$20
Pan-fried twice cooked crispy pork belly, pickled apple & cabbage slaw & a house made chilli jam on a pretzel buns w/ side of beer battered chips	
ROASTED BEETROOT, FETA & QUINOA FRITTERS	V GF \$18
House made fritters grilled & served w/ tzatziki & a rocket salad	
JAMAICAN JERK CHICKEN STREET TACO'S	GF \$22
Grilled traditional blue corn tortillas filled w/ grilled jerk spiced chicken tenders, Oaxaca cheese, a sweet & tangy slaw, mango salsa finished w/ a Pina Colada yoghurt dressing	
CHEESE BOARD	\$18
Chef's selection of cheese, quince paste, dried apple & lavosh	
BEER BATTERED FRIES	V
Plain - fries w/ aioli	\$9
Poutine - fries, cheese curd & gravy	\$13
Loaded - fries, chilli beef brisket, crispy maple bacon, \$16	
cheese sauce, mustard mayo, sour cream	
SWEET POTATO CHIPS	GF \$14
Served w/ house made guacamole	
BACON, MAC & CHEESE BALLS (5)	\$14
w/ bush tomato ketchup	
MOZZARELLA CHEESE CHIPS	\$15
w/ fig relish	
HOUSE-MADE JUMBO JALAPENO POPPERS (3)	\$15
stuffed w/ cream cheese & fresh herbs	

SHARE BOARDS

GREAT TO SHARE BETWEEN 2-3 GUESTS AS A SNACK

MEAT BOARD	\$45
House smoked Cape Grim beef brisket, Bourbon BBQ & onion sauce	
Crispy pork belly sliders, pickled apple & cabbage slaw w/ house made chilli jam (2)	
Jamaican chicken street taco, jerk spiced chicken tenders, Oaxaca cheese, sweet & tangy slaw (2) GF	
Pacdon Park traditional English pork pie w/ fig relish	
Crispy fried southern buttermilk wings w/ white BBQ sauce (4)	

SEAFOOD BOARD	\$50
Mexican street chilli calamari taco, Mexican cheese, ranch slaw & guacamole (2) GF	
Crab po' boy sliders, remoulade mayo, iceberg lettuce (2)	
Japanese tempura battered prawn, mango, chilli & coriander salsa (4)	
1/2 char-grilled Moreton Bay bug, garlic & dill butter, lemon aioli (2) GF	
Chilli, finger lime & garlic marinated barramundi skewers (2) GF	

VEGETABLE BOARD	V \$42
Garlic & sage smoked field mushroom & ricotta salata cheese sliders w/ spinach & basil pesto (2) V	
Pepper quiche cups filled w/ broccoli, thyme & cheddar GF V	
Beetroot, Persian feta & quinoa fritters, tzatziki (4) V GF	
Camembert, chives & walnut filo pastry rolled cigars w/ a mango peach chutney (2) V	
Sweet potato, black bean & dirty brown rice street tacos w/ Mexican cheese, sour cream, green onion (2) V GF	

MAINS

TWICE COOKED PORK BELLY	GF \$28
Slow roasted for 14 hours rubbed w/ a sage salt then oven baked, served on dauphine potatoes, sautéed red cabbage & zucchini w/ an apple, pear & Davison plum purée	
PEPPERED DUCK BREAST	\$30
Pan fried, encrusted in pink peppercorn & thyme served on salad of snow pea tendrils, caramelised orange, radish & shaved fennel, fondant baby potatoes finished w/ a raspberry Kakadu plum gel.	

 LAZY YAK ALE BATTERED FLATHEAD	\$24
w/ beer battered fries, orange cos citrus salad, house-made tartare sauce & fresh lemon.	

LEMON PEPPER CALAMARI	DF \$22
Cos orange citrus salad, beer battered fries w/ house made aioli	

MEDITERRANEAN STUFFED CHICKEN BREAST	\$28
Mediterranean style stuffed chicken breast sous vide, oven baked served on a crispy potato & caramelised onion tarte tatin, smoked eggplant puree finished w/ a watercress & blistered cherry tomato salad & fig vincotto	

PORTOBELLO MUSHROOM, SMASHED PUMPKIN,	V GF \$26
ROASTED PEPPER & BEETROOT TIAN	
Oven baked layered vegetable tian topped w/ a smoked scarmoza cheese, wilted kale, char-grilled garlic finished w/ a celeriac & spinach puree.	

SALADS

BEETROOT, BLUEBERRY & PERSIAN FETA SALAD	V GF \$18
Baby spinach, toasted almonds, Spanish onions tossed w/ lemon poppy seed vinaigrette	
ADD CHILLI CALAMARI	\$8

ASIAN QUINOA SLAW SALAD	V GF \$16
Green & red cabbage, quinoa, carrots, green onion, coriander, cashews, black sesame seeds tossed w/ a ginger rice wine & sesame oil vinaigrette	
ADD GRILLED TERIYAKI CHICKEN TENDERLOINS	\$10

SMOKED WARM LAMB SALAD	\$26
House cherry wood smoked lamb rump served med-rare, char eggplant, garlic sautéed mushrooms, kale, ricotta salata, candied pistachio nuts tossed w/ a honey balsamic dressing	

KIDS MENU

ALL \$12

Strictly Under 12 Years

BATTERED FISH, SALAD & CHIPS

CLASSIC CHEESE HOTDOG & CHIPS

SOUTHERN CHICKEN TENDER STRIPS, SALAD & CHIPS

MARGHERITA PIZZA, CHIPS

(GF = GLUTEN FREE / V = VEGETARIAN / DF = DAIRY FREE)

STEAKS



CAPE GRIM 500GM T-BONE STEAK	\$50
Tasmanian Cape Grim Beef, 18-36 Month Old GMO free, 100% HGP free antibiotic free British breed cattle mostly based in the North West of Tasmania. This grass-fed beef is hand-picked from some of the most superior pastures Australia could offer.	



CAPE GRIM 300GM "PLOUGH INN	\$44
SMOKE HOUSE FLAT IRON STEAK"	
Marinated for a minimum of 24hrs in Carlton Draught Tank Beer, garlic & thyme served w/ crispy bacon mac & cheese balls, buttered broccolini, beer battered onion rings served w/ grain mustard	
*this is a set meal & does not come with steak sides	



300GM SIRLOIN	\$38
350GM RIB FILLET	\$42
Sourced from the Riverina region of NSW and derived from an Angus bloodline dating back nearly 100 years, award-winning cattle are grain fed for a minimum 150 days & aged for a minimum of 6 weeks. Marbled to perfection, this beef is bound to please the most.	



400GM RUMP	\$39
Free range MSA Beef is sourced from cattle raised exclusively on the rolling green hills of King Island that meet strict criteria to guarantee the highest possible standards of eating quality. 100% Grass fed, antibiotic free, no added hormones, GMO free MSA graded beef that is perfected for producing tender, juicy & full flavoured beef that is unlike any other.	



200GM EYE FILLET	\$36
Award-winning cattle derived from a feedlot located in Queensland's lush pastures of Darling Downs, Beef City Black is finished on minimum of 100 days on a highly nutritious ration to consistently deliver a well-marbled product known for its tenderness, juiciness and flavour.	

ALL STEAKS SERVED WITH HOUSE SLAW & CAN BE MADE GF ON REQUEST

CHOICE OF SAUCE wild mushroom / creamy green peppercorn / gravy dianne / red wine jus / garlic & herb butter GF / whole grain mustard

CHOICE OF POTATOES Rustic chunky steak fries
OR Oven baked baby chat potatoes w/ rosemary butter & sea salt GF

GARLIC REEF UP'S	
Creamy garlic, white wine & herb prawns	GF \$10
Moreton Bay bug halved, garlic herb butter	GF \$15

SIDES	
Steamed seasonal vegetables w/ garlic & herb butter	GF V \$9
Oven baked baby chat potatoes w/ rosemary butter & sea salt	GF V \$7

HOUSE SPECIALITIES

SMOKED BBQ PORK RIBS	
HALF SERVE	DF \$38
FULL SERVE	DF \$46
PLOUGH INN to our hickory smoked BBQ pork ribs. Smoked low & slow in house to guarantee tenderness & flavour, served w/ house coleslaw & chunky rustic steak fries	



16 HOUR SMOKED BEEF BRISKET	DF \$36
PLOUGH INN to our 400gm Cape Grim beef brisket. Smoked low & slow in house to guarantee tenderness & flavour served w/ beer battered onion rings, our house made Bourbon & onion BBQ sauce, house coleslaw & chunky rustic steak fries.	

