ENTREES

Seafood chowder, fresh fish, prawns 18 Mussels, garlic bread P

Soup of the day, house made bread V 14

Roasted green lip mussels, almond, garlic, parsley 16

Mini Welsh oggie lamb pasties 15 Pickled red cabbage

Hapuka bites, karengo & lime mayo 16

Lambs fry, bacon, button mushrooms, cream, brandy 16 toasted rewena paraoa

> House made vegetable spring rolls 13 Sweet & sour dipping sauce V

Local halloumi & roasted cauliflower salad 16 Herb goddess dressing, paprika oil V

French bread croute, garlic prawns 22 Pernod, cream P

MAINS

Plough big breakfast, bacon, sausage, mushroom 18.5 Black pudding, tomato, fried eggs (available till 3pm)

Chicken tikka masala, basmati rice, mango chutney 28 Popadom, naan bread

Fresh market fish & chips, mushy peas, tartare sauce 28

Crispy free range pork belly, kumara mash 36 Steamed broccoli, soy, ginger

Beyond burger, kumara wedges, cashew aioli, onion jam, brioche beetroot bun 22 V

Fresh market fish of the day 38

House made pasta, tomato, olives, capers, parsley 26 Toasted breadcrumbs V

Plough boil up, pork belly, beef cheek, kumara 30 Watercress, dough boys, fried bread

Duo of Angus beef, braised cheek & fillet, soft polenta 36 Sautéed kale, Kainui Syrah jus GF

> Bangers & mash, caramelised onion gravy 24 Steamed greens

Creamy agria mash V 8 Steamed seasonal greens V 8 Mixed salad, sherry dressing V 7.5 Garlic bread V 6.5 Steak fries, ketchup, ailoi V 7.5 Shoestring fries, ketchup, ailoi V 7.5

DESSERTS

Treacle tart, whipped cream V 12

Tiramisu V 12

Kaffir lime & lemongrass panna cotta 12 Poached plums

Belgian chocolate pot, whipped cream 14 Fruit compote V

Bread & butter pudding, vanilla custard V 12

New Zealand cheese V One cheese 16 | Two cheeses 20

Duck Island ice cream 5 per scoop Assorted flavours V

One bill per table preferred GF gluten free V vegetarian VG vegan P prawn Please advise waitstaff of any allergies before ordering We cannot guarantee our kitchen is free of trace elements