

EST  1861

THE PLOUGH INN


TARRAWINGEE

The Plough Inn has welcomed travellers, locals and visitors to Tarrawingee for more than 160 years.

Established by Irish immigrant Hopton Nolan and held by the Nolan family from 1861 until 2020, The Plough became far more than a hotel. For generations it was the centre of local life, a place where people gathered to share news, celebrate milestones, conduct business and connect with their community.

The current brick building was constructed in 1864 following the loss of an earlier timber inn to fire. Positioned on one of the region's important coaching routes, The Plough became a regular stopping place for travellers moving between Wangaratta, Beechworth and the goldfields beyond. The original Cobb & Co stables remain on the property today, providing a rare link to the horse drawn era that helped shape the district.

Throughout its history, The Plough has adapted to the changing needs of the community while remaining a constant presence in Tarrawingee. Today, visitors can still enjoy many of the features that make this property unique. The original brick building remains intact, the beer garden is shaded by a magnificent 160 year old wisteria, and the grounds are home to a National Trust-listed olive tree that has stood watch over the property for generations.

Since becoming custodians of The Plough, our focus has been simple: to honour the history of this remarkable building while creating a welcoming country pub for a new generation. Honest food, local drinks and genuine hospitality remain at the heart of what we do.

Welcome to The Plough Inn.



STARTERS

- GARLIC BREAD** toasted local sourdough, garlic butter \$13 w cheese \$16 v
- CROQUETTES** jamón, smoked paprika aioli or mushroom and blue cheese, aioli \$18 vo
- CRISPY CHICKEN BITES** fried chicken bites, house mayonnaise \$19
- CALAMARI** fresh crumbed calamari, rocket, lemon, tartare \$18
- CHICKEN LIVER PÂTÉ** cornichons, thin toasted sourdough \$17
- PLOUGHMAN'S PLATE** cheddar, ham, boiled egg, pickled onions, cornichons, sourdough, relish \$24

CLASSICS

- CLUB SANDWICH** triple decker grilled chicken, bacon, egg, tomato, lettuce, mayo, chips \$26
- PLOUGH BURGER** beef patty, melted cheddar, lettuce, tomato, pickles, onion, house sauce, chips \$26 gf
- CAESAR SALAD** cos, bacon, egg, croutons, parmesan, dressing \$25 w grilled chicken \$28 gf vo
- CALAMARI** fresh crumbed calamari, lemon, tartare, chips, salad \$30
- BEEF SCHNITZEL** tender beef, rocket, parmesan, chips \$32
- CHICKEN PARMIGIANA** rich napoli, smoked ham, cheese, chips, salad \$32
- PIE OF THE DAY** golden pastry, creamy mash, peas, gravy \$29
- FISH & CHIPS** crisp beer battered whiting, lemon, tartare, chips, salad \$28

MAINS

- HIGH COUNTRY LAMB RUMP** roasted rump, creamy mash, peas, gravy \$44 gf
- GRILLED ALPINE SALMON** crispy skin, chat potatoes, beans, baby asparagus, caper & herb dressing \$37 gf
- SCOTCH FILLET** 250g grilled fillet, chips, salad, gravy, garlic butter, mushroom or pepper sauce \$46 gf
- COTTAGE PIE** braised lentils and root vegetables, creamy mash topping, roasted dutch carrots \$28 v
- ZUCCHINI & ASPARAGUS TART** puff pastry, goat's cheese, fresh herbs, salad \$28 v

SIDES

- CHIPS** salt, aioli \$13 w gravy \$15
- ONION RINGS** beer battered onion rings, house sauce \$14 v
- GRILLED BROCCOLINI & ASPARAGUS** lemon, garlic \$14 gf v
- ROASTED BABY CARROTS** dukkah, honey \$14 v
- POTATO GRATIN** layers of creamy potato baked until golden \$16 v



PUDDINGS

LEMON MERINGUE raspberry coulis, cream \$15 *v*

ETON MESS strawberries, crushed meringue, chantilly cream \$15 *gf v*

STICKY DATE PUDDING warm butterscotch sauce, vanilla ice cream \$15 *v*

CHOCOLATE BROWNIE hot fudge sauce, vanilla ice cream \$15 *v*

AFFOGATO espresso, vanilla ice cream \$12 *gf v*

w frangelico, baileys, kahlúa or amaretto \$20

PUDDING WINE

BROWN BROTHERS patricia noble riesling 2022 60ml \$13

STANTON & KILLEEN classic rutherglen muscat 12 yo 60ml \$15

FIGHTING GULLY ROAD gros manseng 'moelleux' 2025 60ml \$19

ALL SAINTS ESTATE classic rutherglen muscat 60ml \$22

COCKTAILS

NEGRONI backwoods high country gin, campari, sweet vermouth \$20

OLD FASHIONED woodford reserve, brown sugar, angostura bitters \$20

ESPRESSO MARTINI last st pure spring vodka, espresso, kahlua \$20

LIQUEUR COFFEES

IRISH COFFEE irish whiskey, brown sugar, coffee, cream \$18

BAILEYS COFFEE baileys, coffee, cream \$18

ITALIAN COFFEE amaretto, coffee, cream \$18

CALYPSO COFFEE tia maria, coffee, cream \$18

FRENCH COFFEE grand marnier, coffee, cream \$18



LITTLE PLOUGHS MENU

For our younger guests 12 and under

MAINS

All \$15 served with a pot of soft drink or sparkling water

FISH & CHIPS sauce

COUNTRY SAUSAGE mash, peas, gravy

CHICKEN TENDERS chips, sauce

CHEESEBURGER beef patty, cheddar, bun, chips, sauce

PENNE bolognese or napoli, parmesan

DESSERT

All \$5

BROWNIE, chocolate sauce, vanilla ice cream

ICECREAM two scoops vanilla icecream, sprinkles