


 — THE —
VINTAGE
 — Rooms —

AT THE PLOUGH

Pre-order Nibbles

MEAT & CHEESE BOARD	5
BREAD BOARD	5
SALTED ALMONDS	2.5
MIXED OLIVES & FETA	2.5

Small Plates

SEABASS Tiger milk ceviche, avocado, sweet potato	7
POPCORN PRAWN Asian style prawn crackers	6
BAKED GREEN LIP MUSSELS Tomato salsa, basil crumb	7
MISO PORK BELLY Pickled fennel, apple jelly	6
TOMATO & MOZZARELLA SALAD Crispy rocket, aged balsamic figs	5
CHIPOTLE PORK RIBS Pickled slaw, burnt lime	7
SATAY STYLE CHICKEN WINGS Blue cheese mayo	6
MAC & CHEESE ARANCINI Crispy chorizo, fondue	5
SWEET POTATO FRIES Pulled BBQ beef, fried hens egg, pecorino	6

Sharing Boards

INDIAN CURRY Turmeric rice, flat naan, poppadom, chutneys	15
GRILLED ARDGLASS LOBSTER Garlic lemon butter, sweet potato fries	½ ... 16, whole ... 22
MEAT FEAST 8oz rump steak, Spanish chicken, butcher block sausages, grilled tomato, mushroom, chips, pepper sauce	26
SHARING FLAT BREADS Spiced mince lamb, chilli wok fried beef, chargrilled vegetable pesto, house dips	15

Please note each plate will arrive as they are prepared.