

LUNCH MENU. 11am -4.30pm

ROAST PORK. Medium \$24 Large \$31.5

Roast potatoes, pumpkin, peas, carrots, broccoli with cheese sauce.
Comes with crackling, lots of gravy and a side of apple sauce.

BEER BATTERED BLUE COD. Medium \$25 Large \$37.5

Chatham Island Blue Cod in a Steinlager beer batter served with fries, tartare sauce, lemon wedges & our excellent mixed salad.

PANFRIED BLUE COD. Medium \$25 Large \$37.5

Chatham Island blue cod pan fried in garlic & herb butter. Served on a potato and parmesan Rosti (or fries) with tartare sauce, lemon & salad.
Upgrade to mashed potato and vegetables +\$2

OVEN BAKED STUFFED CHICKEN. Medium \$25 Large \$38.5

Chicken breast filled with cream cheese & basil pesto, wrapped in bacon & served with pan fried seasonal vegetables, gourmet potatoes & our gravy.

SEAFOOD CHOWDER. \$25

An excellent homemade chowder which always sells fast. It comes with garlic toast & a skewer of prawns.

180gm STEAK, EGGS & CHIPS. \$30.5

180gm prime angus sirloin. Served with 2 eggs, fries and any sauce.
Add salad for +\$6

HAM STEAK. \$23.5

It never goes away. Thick ham steak with grilled pineapple rings, fries & some salad. Add a couple of eggs for +\$6.5

BURGERS & SANDWICHES.

CHEESE BURGER. \$23

A 100gm Angel Bay beef pattie with cheese, lettuce, tomato, gherkin and tomato sauce. Served with fries and aioli.

B.L.T ON CIABATTA. \$26.5

Lashings of bacon, crispy local lettuce & fresh tomato. Served with fries & a side of aioli. Add grilled chicken for +\$8

THE ULTIMATE BURGER. \$31.5

A 200gm homemade beef patty with bacon, swiss cheese, egg, onion rings & salad in a huge bun with Tui-mato sauce & onion jam.
With fries & aioli of course.

SOUTHERN FRIED CHICKEN BURGER. \$30

Louisiana fried chicken and cheese on a brioche bun with chipotle coleslaw. Served with fries and aioli.
Add a slice of bacon and pineapple for +\$4

STEAK SANDWICH. \$35

A 180gm Angus sirloin on rustic garlic bread with caramelized onions, mushrooms, an egg, swiss cheese, onion rings, fries & crunchy salad.

BLACK BEAN BRIOCHE BURGER. \$26

A black bean and chickpea patty in a brioche bun with salad, fries and a side of aioli.

SHAREABLES, STARTERS & SNACKS

GARLIC BREAD.

Garlic herb butter. \$12.6
Add pesto dips for +\$6

FRIES & AIOLI.

A generous bowl. \$12
Add a bowl of gravy for +\$4.5
Make them loaded with cheese and bacon +\$8

WORKS WEDGES.

A big bowl of wedges with crispy bacon, melted cheese & sides of sour cream & sweet chilli. \$23
or plain wedges \$15

TOASTIES.

A quality thick white bread toasted sandwich. \$15.5
–Ham, cheese & red onion.
–Bacon, cheese & tomato.
–Ham, cheese & pineapple.
Add a side of chips for +\$6.5

LOUISIANA FRIED CHICKEN.

4 big pieces of southern style chicken with BBQ and aioli. \$23

NACHOS.

Chilli beef nachos served with melted cheese, sweet chilli and sour cream. Optional jalapenos. \$23

SALT & PEPPER SQUID

Tender squid, flash fried & served with sweet chilli & aioli. \$21

BAR SNACK BOWL.

Basically a bowl of deep fried items with chips and 2 dipping sauces. \$23

SIDES.

Eggs x 2. \$6.5
Side fries. \$6.5
Bacon. \$8
Aioli. \$2.5
Bowl of sauce. \$4.5
Skewer of garlic prawns. \$5.5
Side salad. \$6
Mash. \$6



We are happy to change meals to suit allergies or dislikes. Just ask the staff.

PLEASE TURN OVER FOR EVEN MORE LUNCH OPTIONS.

MORE LUNCH OPTIONS.

CHICKEN SCHNITZEL DOUBLE DOWN. \$33

Crumbed chicken sandwiched around streaky bacon, melted swiss cheese, BBQ sauce & aioli. Partnered with fries, salad & a bowl of mushroom and bacon sauce or house gravy.

FOUR SEASONS SALAD. \$31.5

Today's meaty salad- see the blackboard, or ask someone. It's not just a bit of lettuce & tomato here at The Plough Hotel.

PASTA. \$31

Check the blackboard for our pasta of the day. Served in a big bowl with garlic toast.

CHICKEN IN PYJAMAS (Parmigiana). \$32

Breaded chicken with a layer of leg ham, rich pizza sauce, and mozzarella cheese. Served with fries and a wee bit of salad.

WARM VEGETABLE SALAD. \$27

Panfried vegetables tossed with salad, pinenuts, feta and a homemade herb dressing.

Add chicken breast for **+\$8**

SALMON FILLET. \$38

180gm fillet of sea run salmon served on crispy potato and parmesan rostis with our chef's best salad & hollandaise sauce

PORK BELLY. \$38.5

Twice cooked pork belly with crackling served on kūmara rostis & a mix of flash fried vegetables. Comes with caramelized onion & a rich gravy.

BANGERS AND MASH. \$20

Basic big sausages served with mash or chips and a bowl of gravy.

Add some eggs for **+\$6.5**



We have a fun kids menu & plenty of toys so bring the whole family!

BREAKFAST.

ALL DAY BREAKFAST. \$31

2 free range eggs, streaky bacon, crispy hash browns, kransky sausages, mushrooms and grilled tomato with thick white toast.

Add hollandaise for **+\$2**. Add a 180g Sirloin for **+\$13**

BACON & EGGS ON TOAST. \$20

2 free range eggs on thick white toast with lashings of bacon.

Add hash browns for **+\$6** or any other sides.

SMALLER PERSON'S BREAKFAST. \$20

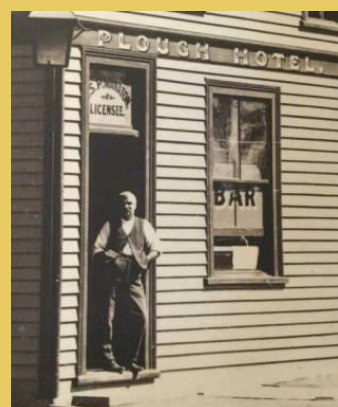
1 fried egg on white toast with 2 kransky sausages, bacon and a hash brown.

WELCOME TO THE PLOUGH HOTEL



HISTORY

The Plough Hotel has stood on this site since 1861 when Solomon Stephens was granted a liquor license. It was first 'Stephens Hotel', then 'The Plough Inn' a year later. In 1891 the original building was destroyed by fire and replaced with the current wooden building. It was a popular stopping place for draymen & coach passengers as more settlers made Rangiora their home. It has seen many additions since then, each reflecting the decade it was built in. The carpet is a good indication of when the restaurant part was added.



Make yourself at home & have a look around at some of the pictures & books we have found of the good old days.

For functions & large groups we can offer customised menus. Contact

THE PLOUGH HOTEL:

03 313 7207

theploughhotel.co.nz



We cook our full dinner menu from 4.30- 9.00pm every night & snacks after.