

THE PLOUGH HOTEL
LICENSEES
PAST & PRESENT

1861 – 1867 Solomon Stephens
1868 -1869 J Bassingthwaite
1869 – 1870 B Bulmer
1870 – 1871 C Dalwood, S
Stephens, T McKelvie
1871 – 1873 Thomas McKelvie
1874 – 1877 Samuel Green
1878 – 1881 E Walsh
1882 – 1883
Henry Davies, John Carpenter
1883 – 1884 James Hill
1885 – 1889 H Davies
1888-1889 J M Morgan
1890 – 1894 Henry C Bailey
1895 – 1896 A Lewis
1896 – 1898 D H Christie
1899 – 1900 Thomas Shea
1901 – 1903 A W Bires
1903 – 1905 H P Manaton
1906 – 1911 E V Smith
1909 – 1911 A J W White
1911 – 1912 W J Mahar
1913 – 1917 J Manaton
1918 – 1923 Henry Huffadine
1924 – 1925
Mrs Mary Margaret Quigg
1925 – 1926 Patrick O'Donohue
1927 – 1928 John Gibson Wood
1928 – 1931
Thomas John Griffiths
1932 – 1939 A E Blackler
1940 – 1941 John Alexander
Joyce, James Thomas Christie
1941 – 1942
James Thomas Christie
1942 – 1953
Albert Joseph Deyell
1953 – 1958 Colin Mckenzie
1959 – 1963 John Daniel Hinton
1964 – 1989
Don and Hilda Corbett
1989 – 2011 Catherine (nee
Corbett) and Phillip Kennedy
2012 – 2015
Malcolm and Kym Campbell
2015 – present
Luke & Amy Grice, Mike Saunders
& Golda Hawes



STARTERS AND SNACKS.

GREAT FOR SHARING.

GARLIC BREAD. \$12.60
With our special garlic & herb butter.
Add pesto dips for **+\$6.**

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

LOUISIANA FRIED CHICKEN. \$23
4 big pieces of southern style chicken breast with a
side of BBQ & aioli dipping sauces.

SEAFOOD CHOWDER. \$25
Excellent homemade chowder which always sells fast.
It comes with garlic toast & a skewer of prawns.

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

WORKS WEDGES. \$23
With bacon, cheese, sour cream & sweet chilli,
OR plain wedges with sour cream & sweet chilli **\$15**

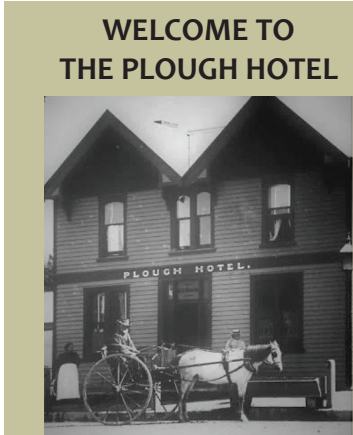
FRIES & AIOLI. \$12
With aioli & tomato sauce of course.
Add a bowl of gravy **+\$4.5**
Make them loaded with cheese and bacon for **+\$8**

FROM THE DEEP BLUE SEA.

**BEER BATTERED BLUE COD. Large \$37.50
Medium \$25**
Chatham Island Blue Cod in a Steinlager beer batter
served with fries, tartare sauce, lemon wedges & our
excellent mixed salad.

**PANFRIED BLUE COD. Large \$37.50
Medium \$25**
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**

SALMON FILLET. \$38
180gm fillet of sea run salmon served on crispy potato
and parmesan rostis with our chef's best salad &
hollandaise sauce.



HISTORY
The Plough Hotel has stood
on this site since 1861 when
Solomon Stephens was granted
a liquor licence. 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
thier 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
was added.



MAIN MEALS.

ROAST PORK. Large \$31.50 Medium \$24
Roast potatoes, pumpkin, peas, carrots and broccoli with cheese sauce.
Comes with crackling, lots of gravy and a side of apple sauce.

PORK BELLY. \$38.50
Twice cooked pork belly with crackling served on kumara rostis & a mix of flash fried
vegetables. Comes with caramelized onion & plenty of rich gravy.

OVEN BAKED STUFFED CHICKEN. Large \$38.50 Medium \$25
Chicken breast filled with cream cheese & basil pesto, wrapped in streaky bacon &
served with pan fried seasonal vegetables, gourmet potatoes & our gravy.

PORK RIBS. \$38.50
Stacked high & glazed in our smokey barbeque sauce.
Served with a basket of fries & a great wee salad on the side.

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.

CHEF'S SPECIAL.
See the blackboard.

STEAKS.

180gm STEAK, EGGS & CHIPS. \$30.50
180gm prime Angus Sirloin. Served with 2 eggs, fries
and any sauce. Add salad for **+\$6**

300gm ANGUS SIRLOIN. \$43
300gm Angus Sirloin - topped with battered onion
rings and served with fries, salad, and a sauce of your
choice. Add 2 eggs **+\$6.5**

250gm PRIME RIBEYE. \$44
250gm Prime Ribeye. Served on creamy mashed
potato with onion rings, homemade coleslaw and any
steak sauce.



*You are welcome to have
any of our meals served
with mashed or roasted
potatoes rather than fries.
Or vegetables rather than
salad. Or change the
sauces to suit.*

Most of our meals can be made gluten free.
Please ask our friendly staff.



We are proud to use
Angus Meats to supply
our quality meat.

STEAK SAUCES.

Creamy mushroom
& bacon.

Jack Daniels &
New York pepper.

House gravy.
Garlic & herb butter.

BURGERS, SANDWICHES & SALADS.

BLT ON CIABATTA. \$26.50
Lashings of bacon, crispy local lettuce & fresh tomato.
Served with fries & a side of aioli
Add grilled chicken for **+\$8**

THE ULTIMATE BURGER. \$31.50
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**

CHEESE BURGER. \$23
A 100gm Angel Bay beef pattie with cheese, lettuce,
tomato, gherkin and tomato sauce. Served with fries and
aioli.

STEAK SANDWICH. \$35
A 180gm Angus sirloin on rustic garlic bread with
caramelized onions, mushrooms, an egg, swiss cheese,
onion rings, fries & crunchy salad.

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. \$31.50
Today's meaty salad- see the blackboard, or ask
someone. It's not just a bit of lettuce & tomato
here at The Plough Hotel.

WARM VEGETABLE SALAD. \$27
Panfried vegetables tossed with salad, pinenuts, feta and
a homemade herb dressing.
Add chicken breast for **\$8**

BLACK BEAN BRIOCHE BURGER. \$26
A black bean and chickpea patty in a brioche bun with
salad, fries and a side of aioli.

We have owned The Plough
Hotel since 2015 & have
been working hard to create
an enjoyable place to dine.
drink or simply hang out. We
appreciate any feedback on
our meals or service.



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**



RANGIORA RACES
ON YOUR WAY TO THE COURSE
TRY A GLASS OF
WARD'S SPARKLING DRAUGHT
AT THE
PLOUGH HOTEL,
RANGIORA
EXCELLENT SERVICE—NO WAITING. }
JIM CHRISTIE, Proprietor.

For functions & large groups we can offer customised menus, set menus
& Christmas menus to suit all ages & budgets.

We also have a private R18 function room.

theplough@xtra.co.nz or check out our website www.theploughhotel.co.nz

Our snack menu, desserts & coffee are available until we close,
so don't hesitate to come in late!