

— THE —  
**PLOUGH**  
— HOTEL —  
Est. 1861



PLOUGH HOTEL.

PLOUGH HOTEL.

LICENSEE

BAR



## STARTERS AND SNACKS.

### GREAT FOR SHARING.

#### GARLIC BREAD. \$10

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

#### SALT & PEPPER SQUID. \$19

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

#### LOUISIANA FRIED CHICKEN PIECES \$20

With BBQ & aioli dipping sauces.

#### SEAFOOD CHOWDER. \$20

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

#### NACHOS. \$21

Chilli beef nachos, served with all the usual nacho things (melted cheese, sweet chilli & sour cream).

#### WORKS WEDGES. \$19.5

With bacon, cheese, sour cream & sweet chilli,  
OR plain wedges with sour cream & sweet chilli \$13

#### FRIES & AIOLI. \$9

With aioli & tomato sauce of course.  
Add a big bowl of gravy for +\$4

## FROM THE DEEP.

#### BEER BATTERED BLUE COD. \$34 (Lunch size \$22)

Steinlager beer battered Chatham Islands Blue Cod,  
served with fries, tartare sauce, lemon wedges & our  
excellent chopped salad.

#### PANFRIED BLUE COD (COOKED IN GARLIC & HERB BUTTER). \$34

Served on potato & parmesan rosti (or fries) with tartare  
sauce, lemon & a smashing salad. Also popular with  
mashed potato and vegetables.

#### SALMON FILLET. \$37

A fillet of New Zealand's finest sea run salmon. Served  
on crispy potato and parmesan rostis with our chef's best  
salad & hollandaise sauce.

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

### WELCOME TO THE PLOUGH HOTEL



### 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 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 was added.



## MAIN MEALS.

#### ROAST PORK. \$28 (Lunch size \$20)

Served with crackling, roast potatoes, pumpkin, peas, carrots, broccoli in cheese sauce & gravy.

#### PORK BELLY. \$36

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. \$36

Chicken breast filled with cream cheese & basil pesto, wrapped in streaky bacon & served on gourmet potatoes & pan fried vegetables. With a side of light gravy too.

#### PORK RIBS. \$36

Stacked high & glazed in our smokey barbeque & cider sauce. Served with a basket of fries & a great wee salad on the side.

#### PASTA OF THE DAY. \$28

Today's pasta in a rich sauce, served with garlic bread. Ask or check the blackboard.

#### WARM ROAST VEGETABLE SALAD. \$25

A warm salad of roast vegetables with feta, pinenuts & a herb dressing.  
Add chicken for +\$8.

## STEAKS.

#### 180gm STEAK, EGGS & CHIPS. \$28

Prime sirloin cooked as you like it. Served with 2 eggs, steak fries & either a pot of house gravy or garlic & herb butter.

#### 300gm ANGUS SIRLOIN. \$40

Cooked as you like it then topped with battered onion rings, a sauce of your choice (or herb & garlic butter) a crunchy salad & steak fries.

#### 400gm RIBEYE ON THE BONE. \$42

Seared medium or medium rare (or any way) served with onion rings, a sauce of your choice, steak fries & a great salad.



*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.

#### B.L.T ON CIABATTA. \$24.5

Lashings of bacon, crispy local lettuce & fresh tomato.  
Served with fries & a side of aioli.  
Add grilled chicken for +\$7.

#### OUR HOTEL BURGER. (ultimate) \$28

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. \$27

Country fried chicken with swiss cheese, plenty of salad, aioli & fries.

#### CHEESE BURGER. \$20

A smaller size burger with cheese, salad, gherkin, tomato sauce, aioli & fries of course. Check out our great sauces.

#### STEAK SANDWICH. \$31

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

#### CHICKEN SCHNITZEL DOUBLE DOWN. \$31

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

#### FOUR SEASONS SALAD. \$28

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



### 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@extra.co.nz or check out our website www.theploughhotel.co.nz

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
- SIDE FRIES \$6
- BACON \$7
- AIOLI \$2
- BOWLS OF SAUCE \$4
- SKEWER OF GARLIC PRAWNS \$5
- A SIDE SALAD \$5
- MASH \$5