

EST. *pony* 2006

BAR MENU

COCKTAILS WINE BEER SPIRITS



COCKTAIL

Pony bartenders are renowned for their flair, vision and creative instinct. Working closely with our Head Chef and the kitchen team, our bartenders continuously push the limits in crafting a captivating, innovative and exceptional cocktail list with fresh seasonal produce and interesting textures.

From signature to twisted classics, short and straight up or tall orders – we cover all bases. Some of our most evocative cocktails are tailored to match key dishes on the bar menu in a precise, tantalising and unforgettable fusion. Work your way through our well shaped list based on original, seasonal and experimental recipes which are sure to satisfy even the most discerning of palates.

PONY DINING EAGLE STREET PIER



CELEBRATING FIVE YEARS



FIVE

Cocktails

\$50

SELECT *five* COCKTAILS *from* BELOW

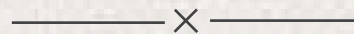
COSMOPOLITAN

KETEL ONE VODKA, COINTREAU, LIME, CRANBERRY



NEGRONI

TANQUERAY GIN, CAMPARI, SWEET VERMOUTH



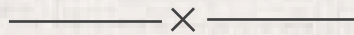
BLUEBERRY LAVENDER CRUSH

*KETEL ONE VODKA, LILLET, CRÈME DE MURE,
LAVENDER SYRUP, LEMON*



FOREST FIZZ

CRÈME DE MURE, ROSEMARY SYRUP, BITTER, PROSECCO



SOUTHSIDE

TANQUERAY GIN, MINT, LIME



SEASONAL SANGRIA

CHANGING FLAVOURS - ASK YOUR SERVER FOR DETAILS

refreshing
VODKA COCKTAILS

RELIVE LOST YOUTH

— \$16 —

BACKYARD
Lemonade

FRESH, ZINGY AND SATISFYING

KETEL ONE VODKA, LIMONCELLO, FRESH LEMON JUICE, LEMON MYRTLE SYRUP, PINCH OF PINK SALT, DASH OF SODA

BOTANICAL & BERRYLICIOUS

— \$17 —

Blueberry & Lavender
CRUSH

TALL AND FRESH. FLORAL AND FANTASTIC.
SERVED LONG OVER ICE.

KETEL ONE VODKA, BLUEBERRY, LAVENDER, LEMON



AROMATIC, FRUITY & UNIQUE

— \$17 —

PANACEA

LIKE ITS NAMESAKE, THE PANACEA CURES ALL

ZUBROWKA BISON GRASS VODKA, DRAMBUIE, FIREBALL AGAVE, KAFFIR LIME, APPLE CIDER

FLORAL, FRUITY AND SWEET

— \$18 —

LYCHEE & ELDERFLOWER
MARTINI

SHAKEN AND SERVED STRAIGHT UP

KETEL ONE VODKA, ELDERFLOWER, LYCHEE JUICE, LIME

flavourful
RUM COCKTAILS

SWEET & DEFINITELY FUN

———— \$17 ————

PB&J

INDULGE WITH THIS PEANUT BUTTER & JELLY
COCKTAIL, SERVED WITH A MINI PB&J TOAST

PAMPERO BLANCO RUM, FRANGELICO, CHAMBORD,
STRAWBERRY PRESERVE, PEANUT BUTTER



DEEP, DARK AND REFRESHING

———— \$18 ————

The Dark Side

BLACK RUM & SPICES MAKE FOR YOUR
DARKEST MOJITO EXPERIENCE

KRAKEN SPICED RUM, LAMB'S NAVY RUM, HOUSE MADE
SPICED GRENADINE SYRUP, FRESH LIME, MINT

DEEP, FRUITY & INTRUIGING

———— \$18 ————

BURNT PINEAPPLE OLD FASHIONED

AN OLD FASHIONED LIKE YOU'VE
NEVER TRIED BEFORE

BURNT PINEAPPLE INFUSED PAMPERO AÑEJO RUM,
WINTER SPICE, BITTERS

flavourful
RUM COCKTAILS

BYO HULA SKIRT

— \$17 —

Pony Pineapple
PUNCH

ALL THE FLAVOURS OF A TROPICAL ISLAND

PAMPERO AÑEJO RUM, MARASCHINO, PINEAPPLE,
LEMON, TOPAQUE FLOAT



DEEPLY COMPLEX & DELICIOUS

— \$18 —

FIREKRAKER

SMOKED GLASS FILLED WITH OUR
SPICED, NUTTY, FRUITY CONCOCTION

KRAKEN SPICED RUM, CHERRY HEERING, BUTTERSCOTCH,
ORGEAT, LEMON, BASIL, SPICE SMOKE

RICH AND ELEGANT

— \$18 —

Popcorn
tini

THE ESPRESSO MARTINI IS SO LAST YEAR,
HERE'S ITS SALTED CARAMEL COUNTERPART

PAMPERO BLANCO, KAHLUA, POPCORN SYRUP,
SALTED CARAMEL, FRESH ESPRESSO, POPCORN RIM

feisty
TEQUILA COCKTAILS

SMOKY AND ALLURING

— \$18 —

Smoke
AND MIRRORS

THIS COCKTAIL WILL DRAW YOU IN
WITH ITS MYSTERIOUS CHARACTER

MEZCAL, DISARONNO AMARETTO, AMARO MONTENEGRO,
HIBISCUS SYRUP, LIME, FERNET AND LAGAVULIN MIST



TINGLE MORE THAN YOUR TASTEBUDS

— \$19 —

BITTERSWEET
RITA

CATCH UP ON LOST YOUTH WITH THIS
SHERBET AND SALT DIPPED, FRESH MARGARITA

1800 COCONUT TEQUILA, SOLERNO BLOOD ORANGE,
FRESH RASPBERRY, HOUSE MADE SHERBET AND SALTED RIM

delectable
GIN COCKTAILS

FRESH, FRUITY & FLORAL

———— \$17 ————

PASH
SOU POW

MEET YOUR NEW FAVOURITE SOUR

TANQUERAY, PAVAN, LEMON THYME, ORANGE
BLOSSOM WATER, LEMON, EGG WHITE



SMOOTH & REFINED

———— \$18 ————

The
Afficionado

FOR THE TRUE MARTINI LOVER IN YOU,
ONLY THE FINEST WILL DO

TANQUERAY 10, COINTREAU, NOILLY PRAT, APEROL MIST

RENEWING & REFRESHING

———— \$18 ————

**PALETTE
CLEANSER**

PERFECT FOR BETWEEN MEALS OR ALL ON
ITS OWN. SURPRISINGLY THIRST QUENCHING

TANQUERAY, ELDERFLOWER LIQUEUR, FRESH PARSLEY,
BASIL AND CELERY MIX, LIME

sophisticated
WINE COCKTAILS

SIMPLE, ELEGANT AND SATISFYING

— \$15 —

**FOREST
FIZZ**

SWEET BLACKBERRY AND A SUBTLE
HERBACEOUS ROSEMARY ACCENT

CRÈME DE MURE, ROSEMARY SYRUP, PROSECCO

DELIGHTFULLY REFRESHING & AUTUMNAL

— \$16 —

Kimmy
BUBBLES

THIS FRESH AND FRUITY SPARKLING DRINK WILL
HAVE YOUR THIRST PROCLAIMING FOR MORE

COINTREAU BLOOD ORANGE, BIANCO VERMOUTH, LEMON,
GRAPEFRUIT, LEMON THYME SYRUP, PROSECCO

classic
WHISKEY & BOURBON COCKTAILS

STRONG & SATISFYING

— \$18 —

**THE PEAR
POACHER**

AUTUMNAL AGED FLAVOURS ARE POURED
OVER HOUSE MADE ROSÉ -POACHED PEARS

BULLEIT BOURBON, MASSENEZ POIRE WILLIAM,
DISARONNO AMARETTO, ROSÉ-POACHED PEARS

BRIGHT & BOOZY

— \$18 —

**BOOZY
YUZU**

A BOLD AND SUPREMELY
REFRESHING SIPPER

MONKEY SHOULDER, YUZU SYRUP, BITTERS

delicious
DESSERT COCKTAILS

TRULY DECADENT

———— \$18 ————

Chocolate & Blood Orange

SOUR

ITALIAN BLOOD ORANGE AND CREAMY CHOCOLATE

KETEL ONE VODKA, SOLERNO BLOOD ORANGE LIQUEUR,
BELGIAN CHOCOLATE

SWEETEN UP YOUR NIGHT

———— \$18 ————

The
BANOFFEE PIE

A DECONSTRUCTED BANOFFEE PIE
TURNED COCKTAIL

PAMPERO AÑEJO RUM, BUTTERSCOTCH, CRÈME DE
BANANE, CARAMEL, CREAM, BISCUIT CRUMB

signature
PONY COCKTAILS

EXPERTLY CRAFTED CONCOCTION

———— \$12 ————

The
SEASONAL

ASK YOUR WAITER FOR DETAILS

USING EVER-CHANGING SEASONAL FLAVOURS AND CONCEPTS,
THESE ARE PONY'S NEWEST FUSIONS

SWEET, FRUITY & COMPLEX

———— \$18 ————

PEARTREE
Martini

NUTTY AUTUMNAL NOTES GIVE THIS
COCKTAIL OUR STAMP OF APPROVAL

COINTREAU, DISARONNO AMARETTO, POIRE DE WILLIAMS,
ORGEAT, WINTER SPICE, APPLE, LEMON

non-alcoholic

MOCKTAILS

FLORAL AND REFRESHING

————— \$9 —————

HIBISCUS
COOLER

BEST ENJOYED ON PONY'S VERANDA

LYCHEE, MINT, ROSE, HIBISCUS



A BERRY GOOD QUENCHER

————— \$9 —————

**Strawberry
Basil Smash**

THE PERFECT MIX FOR A
REFRESHING BEVERAGE

STRAWBERRY PURÉE, FRESH BASIL, LEMON

SWEET AND REFRESHING

————— \$9 —————

**PEACHY
KEEN**

FOR WINTER LOVERS

HOUSE MADE PEACH TEA MIX, WINTER SPICES, MINT

pony signature
COCKTAIL JUGS

THE PERFECT BALCONY SIPPER

— \$28 —

Pony's
SEASONAL SANGRIA

ASK YOUR WAITER FOR THIS
WEEK'S FLAVOUR

AVAILABLE IN WHITE AND RED WITH ROTATING
SEASONAL FLAVOURS



A TASTE OF PERFECTION

— \$30 —

**RUMBLE IN THE
JUNGLE**

ALL THINGS EXOTIC AND FRUITY

PAMPERO BLANCO, PAMPERO AÑEJO, ORANGE,
PINEAPPLE, HOUSE MADE SPICE SYRUP

BONJOUR MADAME

— \$30 —

French
Peacock

A TASTE OF FRENCH LUXURY IN LIQUID FORM

TANQUERAY GIN, PAVAN, LEMON, APPLE, CRANBERRY

WINE

Our dynamic hand-crafted wine list features classics from Australia's famed wine regions, along with undiscovered and remote boutique producers from the country's best micro climates. Pony also showcases natural old-world wines of select international labels. Our selective approach to the wine range sees a vast majority of the restaurant's featured labels exclusive only to Pony. The unique flavours and nuances imparted by the iron bark timber used in the wood fire grill also provides great scope for complementary wine pairing.

BEER SPIRITS

Pony's extensive list of premium brand brews and boutique craft beers is guaranteed to quench even the most sophisticated of thirsts. Our rotating tap offers a wide variety of seasonal bottled craft beers that are sourced from award-winning micro-breweries and small producers from around the globe and in Australia. This adds depth and adventure to Pony's bar and dining experience.

BAR FOOD
AVAILABLE FROM 3PM DAILY

SMALL PLATES

Oyster, pearl mignonette °	4.3 each
Olives, chilli, burnt lemon, rosemary °	6.5
Flat bread, eggplant and white bean dip *	6.8
Beets, mozzarella, sorrel, honeycomb, chardonnay °	16.2
Chorizo, red pepper salsa, lemon, yoghurt, olive °	14.6
Wagyu tartare, saltbush, buffalo yoghurt, piccalilli, potato chips	17.5
Squid, fermented chilli, green mango, kohlrabi, coriander	15.9
Trout gravlax, pickled plum, fennel, citrus, charred avocado	16.8

* CONTAINS GLUTEN ° AVAILABLE LATE NIGHT SNACK

BAR FOOD
AVAILABLE FROM 3PM DAILY

BIG PLATES

Wagyu burger, jack cheese, ketchup, mustard, dill pickle, served with fries * <i>available until 5pm</i>	18.5
Additional patty	5
Gnocchi, zucchini, olive, pine nut, chèvre *	28
Salmon, BBQ clams, smoked artichoke, cannellini, beurre blanc	36
Scotch fillet (300g, grain fed), wood-roasted mushroom, confit garlic, kale	37
Fries, thyme salt, aioli * °	12
Rocket salad, grapes, salted ricotta, seeds, verjus °	12

SWEET PLATES

A variety of desserts, petit fours & cheeses are available.
Please ask our wait staff for a copy of the dessert menu.

* CONTAINS GLUTEN ° AVAILABLE LATE NIGHT SNACK