

EST. *pony* 2006

BAR MENU

COCKTAILS WINE BEER SPIRITS



PONY DINING EAGLE STREET PIER



PRESENTS

SPANISH G&T

\$14

METHOD *for* CRAFTING *your* DRINK

*Select your own botanicals (we recommend 3)
to combine with our featured gin,
or ask your bartender!*

BOTANICS

	ORANGE ZEST	
BASIL	BLUEBERRY	CARDAMOM
LEMON THYME	CHILLI	CLOVES
LAVENDER	CUCUMBER	CINNAMON
MINT	GRAPEFRUIT	PEPPERCORNS
ROSEMARY	LEMON	STAR ANISE
	LIME	
	LYCHEE	
	RASPBERRY	

EXPERTLY CRAFTED



SERVED CHILLED

GLASS TYPE



BEST ENJOYED

WITH FRIENDS

COCKTAIL

Pony bartenders are renowned for their flair, vision and creative instinct. 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 our restaurant 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.

refreshing
VODKA COCKTAILS

RELIVE LOST YOUTH

— \$17 —

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

— \$18 —

Blueberry & Lavender
CRUSH

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

KETEL ONE VODKA, LILLET, BLUEBERRY, LAVENDER, LEMON, BITTERS



AROMATIC, FRUITY & UNIQUE

— \$18 —

PANACEA

LIKE ITS NAMESAKE, THE PANACEA CURES ALL

ZUBROWKA BISON GRASS VODKA, DRAMBUIE, HOUSE-MADE FIREBALL AGAVE, KAFFIR LIME, CELERY BITTERS, APPLE CIDER

FLORAL, FRUITY AND SWEET

— \$18 —

LYCHEE & ELDERFLOWER
MARTINI

SHAKEN AND SERVED STRAIGHT UP

KETEL ONE VODKA, ELDERFLOWER, LYCHEE, LIME

flavourful
RUM COCKTAILS

BYO HULA SKIRT

———— \$18 ————

Pony Pineapple

PUNCH

ALL THE FLAVOURS OF A TROPICAL ISLAND

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



QUENCH THAT THIRST

———— \$18 ————

COCOJITO

FORGET THE 3 THINGS YOU'D SAVE ON A
DESERT ISLAND, THIS IS ALL YOU NEED

HOUSE INFUSED COCONUT RUM, FRESH BLUEBERRIES,
COCONUT WATER, COCONUT PULP, MINT, LIME, SODA

DEEP, FRUITY & INTRUIGING

———— \$19 ————

**BURNT PINEAPPLE
OLD FASHIONED**

AN OLD FASHIONED LIKE YOU'VE
NEVER EXPERIENCED

BURNT PINEAPPLE INFUSED PAMPERO AÑEJO RUM,
HOUSE-MADE SPICE SYRUP, BITTERS

feisty
TEQUILA COCKTAILS

SMOKY AND ALLURING

— \$20 —

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

— \$20 —

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

sophisticated
WINE COCKTAILS

DELIGHTFULLY REFRESHING

— \$17 —

Kimmy
BUBBLES

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

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

LUXURY TO THE LAST DROP

— \$18 —

**BREAKFAST AT
TIFFANY'S**

THIS COCKTAIL IS CREATED WITH
ENJOYMENT IN MIND. TOAST AND ENJOY

TANQUERAY GIN, CHAMBORD, MARMALADE, ORANGE,
POMEGRANATE, PROSECCO, CRYSTAL TISANE RIM

delectable
GIN COCKTAILS

SATISFYINGLY HERBACEOUS

— \$18 —

La Primavera

A RENAISSANCE OF SATISFYING FLAVOURS FOR
THOSE HOT DAYS AND BALMY EVENINGS

TANQUERAY, LILLET, BASIL, MINT, LIME,
SUGAR, EGG WHITE



FRESH, FRUITY & FLORAL

— \$18 —

PASH
SOU POW

MEET YOUR NEW FAVOURITE SOUR

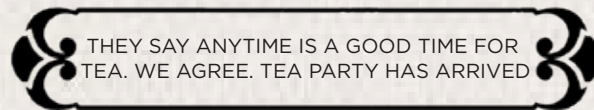
TANQUERAY, PAVAN, LEMON THYME, ORANGE
BLOSSOM WATER, PASSIONFRUIT, LEMON, EGG WHITE

delectable
GIN COCKTAILS

TEA TIME!

———— \$19 ————

DRINK ME



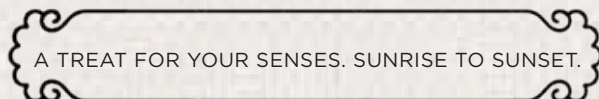
HENDRICKS GIN, CHAMBORD, COINTREAU NOIR,
ELDERFLOWER LIQUEUR, LEMON, EARL GREY & BRISBANE
BREAKFAST TEA SYRUP. SERVED IN A TEA POT



HALF HERBACEOUS, FULL DELICIOUS

———— \$20 ————

*Dawn
Patrol*

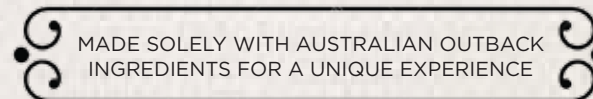


LEMONGRASS INFUSED HENDRICKS GIN, PISCO, ELDERFLOWER,
MINT, LIME, VANILLA AND PASSIONFRUIT FOAM

AN INNOVATIVE, BOLD NEGRONI

———— \$20 ————

NATIVE



GREEN ANT GIN, OKAR, LEMON ASPEN AND PEPPERBERRY INFUSED
VERMOUTH, GARNISHED WITH NATIVE INGREDIENTS AND ANT RIM

classic
WHISKEY & BOURBON COCKTAILS

SUGAR, SPICE AND EVERYTHING NICE

———— \$18 ————

BOREALIS

INSPIRED BY NIGHTS UNDER THE AURORA

BULLEIT BOURBON, APPLE CIDER, FRESH BLUEBERRY, CARDAMOM
INFUSED MAPLE SYRUP, LEMON, BLACK WALNUT BITTERS



BRIGHT & BOOZY

———— \$19 ————

BOOZY YUZU

A BOLD AND SUPREMELY REFRESHING
SIPPER. SHAKEN AND SERVED ICE COLD

MONKEY SHOULDER, YUZU SYRUP, BITTERS, LEMON OIL

TEN ELEMENTS, ONE ELEGANT DRINK

———— \$21 ————

ZEN10

FIND YOUR ZEN WITH THIS INTRIGUINGLY
SATISFYING FUSION OF PREMIUM INGREDIENTS

HIBIKI, MUSCAT, BUTTERSCOTCH, LEMON,
ORANGE BITTERS, SHIRAZ FOAM

delicious
DESSERT COCKTAILS

FRUITY, SWEET AND CREAMY

———— \$18 ————

*Strawberries
& Cream*

THIS DECADENT MILKSHAKE COCKTAIL BRINGS ALL THE BOYS (AND GIRLS) TO THE YARD

PAMPERO BLANCO, CRÈME DE FRAISE, MOZART WHITE, CREAM, STRAWBERRY PURÉE, WHITE CHOCOLATE

TRUE TO IT'S NAME

———— \$19 ————

The
BLACK FOREST

YOU'LL NEVER WANT TO JUST HAVE CAKE ANYMORE

KETEL ONE, CHERRY HEERING, MOZART BLACK, CREAMY CHOCOLATE SAUCE, CHERRY BITTERS, MARASKA DRIZZLE, CHOCOLATE 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

RICH AND ELEGANT

———— \$19 ————

Popcorn
tini

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

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

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
Cucumber Soda**

THE PERFECT MIX FOR A
REFRESHING BEVERAGE

MUDDLED MINT, LEMON MYRTLE SYRUP, LEMON,
CUCUMBER, STRAWBERRY, SODA

SWEET AND REFRESHING

———— \$9 ————

**PASSIONFRUIT
LEMONADE**

FOR SUMMER LOVERS

PASIONFRUIT PURÉE, GRAPEFRUIT,
LEMON, SPRITE

pony signature
COCKTAIL JUGS

THE PERFECT BALCONY SIPPER

— \$28 —

Pony's
SEASONAL SANGRIA

ASK YOUR WAITER FOR THIS
WEEK'S EXCITING FLAVOUR

AVAILABLE IN WHITE AND RED WITH ROTATING
SEASONAL FLAVOURS



A SUPER SUMMER SIZZLIN' SIPPER

— \$30 —

**SUMMER
LOVIN'**

HAVE ME A BLAST

PAMPERO BLANCO, COINTREAU, PINEAPPLE,
STRAWBERRY PURÉE, LIME

WELL BONJOUR

— \$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.