

pony

\$65 MENU

Starters to Share

Bread & Butter *

Olives, *chilli, burnt lemon, rosemary*

Beets, *mozzarella, sorrel, honeycomb, chardonnay*

Chorizo, *red pepper salsa, lemon, yoghurt, olive*

Squid, *fermented chilli, green mango, kohlrabi, coriander*

Main Course

Gnocchi, *zucchini, olive, pine nut, chèvre **

Salmon, *clams, smoked artichoke, cannellini, beurre blanc*

Chicken Breast, *saffron, piquillo, brioche, tomato, olive **

Scotch Fillet (300g), *wood roasted mushroom, garlic purée*

Rocket salad, grapes, salted ricotta, seeds, verjus

*Fries, thyme salt, aioli **

**Contains Gluten*

*Please note this menu is available for groups of 8+
This menu is subject to change. Choice menus are available for up to 50 guests.
Menu is not available for dinner reservations on Friday & Saturday.*

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\$75 MENU

Starters to Share

Bread & Butter *

Olives, *chilli, burnt lemon, rosemary*

Beets, *mozzarella, sorrel, honeycomb, chardonnay*

Chorizo, *red pepper salsa, lemon, yoghurt, olive*

Squid, *fermented chilli, green mango, kohlrabi, coriander*

Main Course

Gnocchi, *zucchini, olive, pine nut, chèvre **

Salmon, *clams, smoked artichoke, cannellini, beurre blanc*

Chicken Breast, *saffron, piquillo, brioche, tomato, olive **

Scotch Fillet (300g), *wood roasted mushroom, garlic purée*

Rocket salad, grapes, salted ricotta, seeds, verjus

*Fries, thyme salt, aioli **

Dessert

Bombe Alaska, *blackberry sorbet, crème fraîche, dacquoise, meringue*

Dark Chocolate Marquise, *peanut butter ice cream, brittle, milk jam*

One Cheese Plate, *croccante, quince **

**Contains Gluten*

*Please note this menu is available for groups of 8+.
This menu is subject to change. Choice menus are available for up to 50 guests.*

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\$85 MENU

Starters to Share

Bread & Butter*

Oyster, *natural*

Olives, *chilli, burnt lemon, rosemary*

Soufflé, *comté, asparagus, macadamia, frisée, burnt verde **

Wagyu Tartare, *saltbush, buffalo yoghurt, piccalilli, potato chips*

Cured Trout, *pickled plum, fennel, citrus, charred avocado*

Main Course

Gnocchi, *zucchini, olive, pine nut, chèvre **

Barramundi, *pea, pancetta, buckwheat, sea spray*

Chicken Breast, *saffron, piquillo, brioche, tomato, olive **

Brisket, *taro pavé, caramelised celeriac, cavalo nero, pickled leaves*

Scotch Fillet (300g), *wood roasted mushroom, garlic purée*

Rocket salad, *grapes, salted ricotta, seeds, verjus*

Cauliflower, *smoked paprika, lime, chickpea, pecorino cheese*

Potatoes, *saffron, tomato, spinach, vinaigrette*

Dessert

Bombe Alaska, *blackberry sorbet, crème fraîche, dacquoise, meringue*

Dark Chocolate Marquise, *peanut butter ice cream, brittle, milk jam*

Buttermilk Pannacotta, *pineapple salsa, spiced rum, coconut, lime*

One Cheese Plate, *croccante, quince **

**Contains Gluten*

*Please note this menu is available for groups of 8+.
This menu is subject to change. Choice menus are available for up to 50 guests.*

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PONY'S SIGNATURE MENU

\$85PP

Starters to Share

Bread & Butter *

Olives, *chilli, burnt lemon, rosemary*

Soufflé, *comté, asparagus, macadamia, frisée, burnt verde **

Chorizo, *red pepper salsa, lemon, yoghurt, olive*

Cured Trout, *pickled plum, fennel, citrus, charred avocado*

Main Course to Share

Lamb Shoulder (1.2kg), *BBQ rub, chimichurri*

AND

Pork Belly, *pear & pinenut chutney*

For an additional 5.0 per person, substitute one of the above with

Rump Cap (1kg) *mustard, molasses*

Cauliflower, smoked paprika, lime, chickpea, pecorino cheese

Potatoes, saffron, tomato, spinach, vinaigrette

Desserts to Share

Petit Fours, *house made treats **

Cheese Platter, *croccante, quince **

**Contains Gluten*

*Please note this menu is available for groups of 8+ and requires notice 2 business days prior
This menu is subject to change.*