

## SMALL PLATES

marinated olives (v)	10
Italian flat bread, wood fire grilled eggplant dip * (v)	18
burrata, wood roasted tomato mapo sauce (n)	24
Sydney rock oysters (ea)	
eschallot dressing	6
grilled chilli, lime ginger dressing	7
kilpatrick	8
wood fire grilled prawns (2), prawn toast, tomyum mayo*	28
yellowfin tuna tartare, homemade potato crisps	32
chargrilled octopus, whipped cod roe, green peppercorn, artichoke chips *	34
duck and maple sausage, braised red cabbage, orange glaze	24
kangaroo skewers (3), pepper sauce, berries, buckwheat *	33

## BIG PLATES

roasted cauliflower, snake beans, hazelnut tahini dressing, curry leaf, chilli (v,n)	34
linguine, sautéed seasonal mixed mushrooms, cream, parmesan *	36
ricotta dumplings, crab, tomato, Calabrian chilli, grana padano *	44
market fish	MP
dry aged duck breast, roasted date and tamarind sauce, charred pencil leeks	46
lamb rack, pearl cous cous, preserved lemon, green chilli, pistachio pesto, labne *	46

## SIDES

market leaves, salted ricotta, wood roasted leek vinaigrette, buckwheat	14
heirloom tomato salad, basil, pecorino, wood fired Spanish onion dressing	16
wood fire grilled pumpkin, whipped ricotta, pumpkin seeds, salsa verde	16
hand cut fat chips, charred rosemary aioli	16
wood fire grilled broccolini, toasted hazelnut dressing (v,n)	16

## Our Meat Story

Here at Pony our favourite way to cook meat is over a wood fire to showcase its true characteristics and flavour. Throughout the years we have formed a great and special bond with our suppliers to give to you the very best quality of meat that Australia has to offer. We like to offer an assortment of different cuts to give a more in-depth showcase of the beef in all forms. Whatever your request, whatever you choose to eat, let us make your time here memorable. Every day is a new day, every fire burns different

## STEAKS

### Rangers Valley

**Black Angus beef is raised in the cool climate of the New England Tablelands and comes from the global leaders at Rangers Valley.**

rump, 250g, BMS5+, grain fed 270 days, chimichurri	46
flank steak, black onyx, sugar loaf cabbage, wholegrain mustard dressing, 220g, BMS3+, grain fed 300 days	48
tomahawk, black onyx with black garlic butter, salsa verde, Szechuan sauce, red wine jus, 1-2kg, BMS4+, grain fed 100 days	MP

### 1824 Wagyu Cross

**Goonoo Station QLD Wagyu Cross Mitchell Breed Cattle raised on native perennial grasses & finished on a locally sourced and grown grain mix**

sirloin, black garlic butter, 270g, BMS3+	62
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### Stone Axe

**Stone Axe Full Blood Wagyu maintains 100% Full Blood Japanese Black Wagyu genetics, resulting in beef of the highest possible quality**

slow cooked brisket, cippolini onions, jus, salsa verde, 200g, BMS9*	56
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### O'Connor

**Entirely free-range, and raised on Gippsland's crisp fresh air, pristine water and nutrient-rich pure pastures without any artificial hormones or antibiotics.**

eye fillet, red wine jus, 200g, BMS5+, grain fed 200 days	69
rib eye, bone marrow, beef jus, 450g, BMS4+, grain fed 200 days*	89

dry aged bone in sirloin, 400gr, BMS3+, condiments	88
<b><i>"Our 400g signature dry aged bone in sirloin has been dry aged for 30 days which naturally enhances the flavour and tenderness of the beef"</i></b>	

## 3 COURSE MENU - \$100PP

Entire table, Minimum 4 guests

### STARTERS TO SHARE

Italian flat bread, woodfire grilled eggplant dip \*  
 marinated olives  
 Sydney rock oysters, eschallot vinegar + \$6pp  
 burrata, wood roasted tomato mapo sauce (n)  
 yellowfin tuna tartare, homemade potato crisps  
 duck and maple sausage, braised red cabbage, orange glaze

### MAINS

wood roasted cauliflower, snake beans, hazelnut tahini dressing (n)  
 ricotta dumplings, crab, tomato, Calabrian chilli, grana padano \*  
 market fish  
 duck breast, roasted date & tamarind sauce, charred pencil leeks  
 250g rump, BMS5+, grain fed 270 days, chimichurri  
 270g 1824 Wagyu Cross sirloin, BMS 3+, black garlic butter +\$15  
 450g O'Connor rib eye, BMS 3+, bone marrow, beef jus \* +\$37  
 hand cut chips, charred rosemary aioli  
 market leaves, roasted leek vinaigrette, salted ricotta, buckweath

### DESSERTS

silken chocolate cake, black sesame, whipped cream, hazelnuts (n)  
 macadamia & salted caramel tart, caramel ice cream \*(n)  
 selection of cheese, quince paste and lavosh + \$6

*"If you have any dietary requirements or allergy, please let our friendly server know"*

(v) Vegan. \* Contains gluten. (n) Contains nuts. All credit and debit cards incur a surcharge at the rate of your provider. A surcharge of 10% applies on Sundays and 15% public holidays, a 10% service charge applies for groups of 8 or more guests.

*pony*

**WOOD FIRE GRILLED**

