

SMALL PLATES

marinated olives (v)	10
Italian flat bread, wood fire grilled eggplant dip * (v)	16
burrata, wood roasted tomato mapo sauce (n)	25
Sydney rock oysters (ea)	
eschallot dressing	6
grilled chilli, lime ginger dressing	7
kilpatrick	8
crispy murray cod collar (2), jerk sauce, fresh lime	22
wood fire grilled prawns (2), prawn toast, tomyum mayo*	24
yellowfin tuna tartare, homemade potato crisps	30
chargrilled octopus, whipped cod roe, green peppercorn, artichoke chips *	32
duck and maple sausage, braised red cabbage, orange glaze	20
kangaroo skewers (3), pepper sauce, berries, buckwheat *	29

BIG PLATES

roasted cauliflower, snake beans, hazelnut tahini dressing, curry leaf, chilli (v)	30
linguine, sautéed seasonal mixed mushrooms, cream, parmesan *	34
ricotta dumplings, crab, tomato, Calabrian chilli, grana padano *	44
market fish	MP
dry aged duck breast, roasted date and tamarind sauce, charred pencil leeks	42
lamb rack, pearl cous cous, preserved lemon, green chilli, pistachio pesto, labne *	44

SIDES

market leaves, salted ricotta, wood roasted leek vinaigrette, buckwheat	12
heirloom tomato salad, basil, pecorino, wood fired Spanish onion dressing	14
wood fire grilled pumpkin, whipped ricotta, pumpkin seeds, salsa verde	14
hand cut fat chips, charred rosemary aioli	14
wood fire grilled broccolini, crispy garlic, toasted hazelnut dressing (v)	14

Supplement to any dish, new season black truffle from Hartley NSW 18

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.

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

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

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+ 52

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

rostbiff, Szechuan sauce
250g, BMS9 72

Dry aged beef

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.

O'Connor dry aged bone in sirloin, condiments
400gr, BMS3+ 76

3 COURSE MENU - \$95PP

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
ricotta dumplings, crab, tomato, Calabrian chilli, grana padano *
market fish
duck breast, roasted date & tamarind sauce, charred pencil leeks
270g 1824 Wagyu Cross sirloin, BMS 3+, black garlic butter
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, grains

DESSERTS

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

panzy WOOD FIRE GRILLED