



MENU

EAT LIKE A HORSE, DRINK LIKE A PONY

FROM THE BAR

Pony Nuts GF Vg DF \$5

House Pork Crackling GF DF \$7.5

BAR SNACKS

Bretzel V \$6.5

Whole German bretzel with cheese dipping sauce.

Bowl of Chips V GF \$9.5

in house Cajun seasoning.

Choice of sauces;

Tomato sauce, BBQ sauce, aioli, sour cream with sweet chilli, hot sauce or vinegar.

Popcorn Chicken \$9.5

Chicken pieces in herbed crumb with chipotle tomato relish. (Mild)

Dips Duo V \$9.5

Ask our staff for this week's dip combination.

Frickles V \$9.5

Fried pickles with spiced aioli.

Sweet Potato Wedges V DF GF \$9.5

With lime aioli.

Onion Rings V \$9.5

Tempura battered with tomato relish.

BURGER AND CHIPS

All burgers served on a vegan Brioche bun. Side sauces 50c each.

The Pony Burger \$18.5

Original Pony patty made from Beef and Pork with cheese, house pickles, fresh salad, chipotle relish and dill mustard aioli.

Make it a double \$22.5

Make it a triple \$26

The Filly Burger \$19.5

Southern fried chicken with bacon, cheese and slaw with spiced aioli.

The Mustang Burger \$19.5

Pony patty topped with cheese, jalapenos, house pickles. Spiced aioli slaw and our special hot sauce.

The Stallion Burger \$19.5

Smoked beef brisket in black ale sauce with house pickles and spiced aioli slaw.

The Pasture Burger V Vg opt \$18.5

Grilled open mushroom, fetta, house pickles, red onion, tomato, lettuce, cucumber and caramelized onion relish with aioli.

BURGER IN A BOWL

Don't want the bread roll? Ask for your burger in a bowl.

PIZZA

See our blackboard above the pizza station or ask our staff about today's selections.

BEER FOOD

Soft Tacos (2) \$12.5

6-inch soft tortilla, ponzu chicken with lime aioli and herbed slaw.

Nachos V Vg Opt \$16.5

Bed of corn chips with frijoles and jalapenos covered in melted cheese. Topped with our house made salsa, guacamole and sour cream nacho sauce. Vegan Cheese \$2 extra.

Loaded Fries DF \$18.5

Ultimate beer food! Chips, smoky brisket in black ale sauce, drizzled with mustard, aioli and sweet chilli sauce, topped with pickled onions.

Fermented Vegetables Vg DF GF \$19.5

Assorted pickled and fermented vegetables with hummus and lavosh crackers.

Meatballs GF Single \$13.5 Double \$21.5

Served in Napoli sauce and topped with fresh herbs and shredded pecorino cheese.

Salt Pepper and Ginger Calamari DF GF Single \$13.5 Double \$21.5

With garlic aioli and lemon on a bed of fresh rocket.

Chicken Wings DF GF Opt 10pce \$13.5 30pce \$25

Juicy, crispy fried chicken wings with **choice of sauces**; Honey Soy & Ginger, BBQ Black Ale sauce, House made Hot sauce. Ask our staff about this month's special sauce.

Cheese and Olives GF V Single \$18 Double \$25

Local Adelaide Cheeses, house marinated wild olives with lavosh crackers.

SALADS

Chicken Ratatouille \$19.5

Chicken thigh served with warm winter vegetables and topped with parmesan cheese.

Roast Beetroot V \$18.5

Roast beets with pearl cous cous, quinoa and Danish feta. Served with mixed herbs and baby spinach.

PONY PLATTER

Assortment of Meats by \$30

Skara, local cheeses, pickled antipasto, dips, lavosh crackers and warm flat breads.

DESSERTS

Doughnut Balls \$12.5

with salted caramel and black ale chocolate sauce.

Blood Orange Gelato \$12.5

with lime sherbet and mixed berry coulis.

Dessert Pizza \$12.5

Nutella, banana, strawberry, coconut, salted caramel.

Vanilla Ice Cream \$6.5

with choice of chocolate, caramel or strawberry topping.

OPTIONAL EXTRAS

Extra Sauces 50c | **Meats Based Extras \$3 per serve** - Skara Meats, chicken, pulled beef, bacon.
Vegetarian Based Extras \$2 per serve - Cheese, Vegan cheese, pickled and fermented vegetables and condiments.