

PRANCING PONY BEERS

| | 285 ML | 500 ML |
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| PONY LAGER 4.9% ABV 23 IBU Classic Helles style lager with a low hop profile and a crisp finish. | \$8.9 | \$11.9 |
| STAGE ROADIE ABV 3.4% 25 IBU Delicate, silky malt flavours, with a crisp finish. A hint of pineapple shines through. Medium bitterness. | \$7 | \$10.5 |
| XPA SESSION ABV 4.5% 55 IBU Fruit and tropical hop aroma with a dry finish. | \$7.8 | \$10.9 |
| SUNSHINE ALE 4.8% ABV 26 IBU Pineapple, lychee and honeydew melon shine through from the hops, with a delicate biscuit malty finish. | \$8.9 | \$11.9 |
| HOPWORK ORANGE 4.8% ABV 52 IBU Citrus hop flavours of orange and mandarin, alongside a caramel backbone. | \$8.9 | \$11.9 |
| PALE ALE 5.0% ABV 38 IBU Tropical hop flavours, low bitterness. | \$8.9 | \$11.9 |
| THE ZEPPELIN 6.6 ABV 56 IBU Aromas of pineapple, lychee, apricot, strawberries and more. A proper fruit bowl beer. | \$9.8 | \$13.5 |
| PIPER WEST COAST IPA 7.2% ABV 76 IBU Punchy aroma of grapefruit, pineapple and apricot. Dank pine notes from dry hopping. | \$9.9 | \$13.5 |
| INDIA RED ALE 7.9% ABV 60 IBU Mango, passion fruit, blackcurrant, apricot and pineapple hop aroma making this beer super fruity combined with strong caramel malt character. | \$9.9 | \$13.9 |
| DIZZY DONKEY 5.5% ABV Medium to sweet, naturally cloudy apple cider made from freshly pressed apples grown in the Adelaide Hills. Semi-dry with fruity palate and pleasantly lingering. | \$8.9 | \$11.9 |
| AMBER ALE 5% ABV 33 IBU American style Amber Ale, delicately floral and with slightly spicy hops. The star of the beer is the caramel malt. | \$8.9 | \$11.9 |
| BLACK ALE 6.0% ABV 56 IBU Upfront strong molasses, caramel, coffee, chocolate and coffee aroma & flavour, punching through from the malt. | \$9.2 | \$12.9 |
| PINKERS BRUT IPA 7.2% ABV 30 IBU Amber in colour with a bone-dry finish. Sweet and fruity hops create flavours of pineapple, coconut, mango, mint and lychee. | \$10 | \$15 |
| SERENITY OF SPEED 4.8% ABV 29 IBU Crisp pale ale with hints of lemon | \$8.9 | \$11.9 |
| LENSWOODS APPLE GINGER 5.7 % ABV Session IPA with hints of strawberry, raspberry and plums with light haze | \$8.9 | \$11.9 |



**PRANCING
PONY** ON
RUNDLE

WINE

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| THE LANE LOIS SPARKLING A refreshing blend of five different Chardonnay clones showcases its complexity – displaying hints of subtle citrus, white flower, granny smith apple and toasted brioche. | \$10 | \$47 |
| WICKS PINOT ROSE Dry with vibrant Pinot notes and juicy ripe strawberry on the nose and palate. | \$9.9 | \$45 |
| COLOMBO PINOT GRIS This Pinot Gris is more on the savoury side, not just bright and fruity. | \$9.9 | \$45 |
| KARRAWATTA SAUVIGNON BLANC Passionfruit, citrus, cut grass and snow pea characters but toasty, spicy. | \$9.9 | \$45 |
| KERSBROOK MOSCATO Crisp bubbles and sweet fruit flavours. | \$9.5 | \$40 |
| MT BERA TEMPRANILLO Adelaide Hills 2017. | \$9.9 | \$45 |
| ARTWINE CABERNET MERLOT Lifted aromas of berry fruits and anise, hints of luscious dark chocolate. Integrated French oak gives long palate length and soft tannins on the finish. | \$9.9 | \$45 |
| WICKS PINOT SYRAH Intense flavours of dark fruits and toasty oak supported by fine ripe tannins. | \$9.9 | \$45 |

NON-ALCOHOLIC

COKE
COKE NO SUGAR
LEMONADE
APPLE JUICE
ORANGE JUICE
PINEAPPLE JUICE
GINGER BEER
LEMON LIME BITTERS
SODA WATER
TONIC WATER

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(08) 7081 7712



PONYRUNDLE@PRANCINGPONYBREWERY.COM.AU



@PRANCINGPONYBREWERY



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WELCOME TO PRANCING PONY ON RUNDLE!

OUR MENU IS DESIGNED TO SHARE. SEE BLACKBOARD MENU FOR DAILY SPECIALS.

PLEASE CHECK YOUR TABLE NUMBER AND ORDER AT THE BAR WITH ONE OF OUR FRIENDLY STAFF.

STARTERS

- CAJUN SEASONED CHIPS** \$9
SERVED WITH TOMATO, BBQ OR AIOLI
- CITRUS MARINATED OLIVES** \$9
SERVED WARM WITH SOURDOUGH BREAD
- CRUMBED FRAGRANT PICKLES** \$9
SERVED WITH AIOLI
- CRISPY FRIED JAPANESE MARINATED KARAAGE CHICKEN TENDERS** \$12
SERVED WITH THAI SWEET CHILLI AND LIME AIOLI

MAINS

- PONY BURGER** \$21.5
BEEF AND PORK PATTY TOPPED WITH CHEESE, HOUSE PICKLES, FRESH SALAD, CHIPOTLE RELISH + DILL MUSTARD AIOLI. SERVED WITH CAJUN SEASONED CHIPS.
- PULLED BEEF TACO - 1 PIECE** \$12
BLACK ALE BRAISED BRISKET WITH PICO DE GALLO SALSA
- ROAST CAULIFLOWER TACO 1 PIECE** \$10
ROAST CAULIFLOWER WITH PICO DE GALLO SALSA
- SPINACH SALAD** \$18
SPINACH LEAVES, PICKLED RED ONION, TOMATO OLIVES, BABY BOCCONCINI, TOASTED ALMONDS TOPPED WITH BALSAMIC GLAZE

SHARE PLATES

- DIP PLATE** \$18
ASSORTED HOMEMADE DIPS SERVED WITH CRISPY BAKED FLATBREAD
- MEATS CHEESE AND PICKLES** \$24
HUNGARIAN SALAMI, CSAIBAI SAUSAGE, HOUSE-MADE PICKLES, ASSORTED ADELAIDE HILLS CHEESE SERVED WITH CRISPY BAKED FLATBREAD

FLAMMEKUECHE

Pronounced 'flama-coosh' flammekueche is a Franco-German style pizza, made with a light, crispy stone baked flat-bread from the Alsace-Lorraine region. Small serves one, large serves two.

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| TRADITIONAL FRENCH | \$14 \$20 |
| WHITE SAUCE BASE, ONION, CHEESE, BACON, FRESH PARSLEY | |
| MARGARITA | \$14 \$20 |
| TOMATO SUGO BASE, BOCCONCINI, CHEESE, FRESH BASIL | |
| BREKKY BACON | \$16 \$22 |
| SCRAMBLED EGG, CHEESE, BACON, SPINACH WHITE HOLLANDAISE SAUCE, FRESH PARSLEY | |
| PROSCIUTTO, PEAR & ROCKET | \$16 \$22 |
| SOUR CREAM BASE, PROSCIUTTO, SLICED PEAR, GORGONZOLA WHITE SAUCE, ROCKET | |
| CHEESY LEEK - VEGETARIAN | \$14 \$20 |
| LEEK AND SWISS CHEESE WHITE SAUCE WITH FRESH GARDEN HERBS | |
| PEPPERONI | \$16 \$22 |
| TOMATO SUGO BASE, PEPPERONI, BACON, CHEESE | |
| VEGAN | \$16 \$22 |
| TOFUTTI CREAM BASE, SPINACH, LEEK, MUSHROOM, VEGAN CHEESE | |
| INDULGE - SWEET | \$12 \$17 |
| SWEET CREAM BASE, THINLY SLICED APPLE DUSTED WITH CINNAMON SUGAR | |

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PONYRUNDLE@PRANCINGPONYBREWERY.COM.AU

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