

## LUNCH DISHES

<b>BRUSCHETTA (V)</b> Tomato, onion, basil, balsamic glaze, thick sourdough	<b>\$14</b>
<b>BREAKY BURGER</b> Brioche bun, Barossa bacon, egg, cheese, chipotle relish	<b>\$14</b>
<b>BATTERED FISH AND CHIPS</b> Two pieces of market fish in a light 'Dizzy Donkey' cider batter, salad, chips, dill mustard aioli	<b>\$22</b>

## LIGHT LUNCH & DINNER

<b>LARGE CHIPS (GF, VE, DF)</b> Seasoned with truffle salt	<b>\$12</b>
<b>BRETZEL (V, DF AVAIL)</b> Baked locally, served with Adelaide Hills Dairy butter	<b>\$8</b>
<b>MARINATED OLIVES (V)</b> Brewery-marinated olives, served warm with fresh, house-made rosemary beer bread	<b>\$15</b>
<b>ANTIPASTO SHARE BOARD (SERVES 2-3)</b> Regionally sourced cold meats and cheese, dip, bread, brewery-made pickled vegetables	<b>\$39</b>
<b>FRIED HALLOUMI BATTENS (V, GF)</b> Served with lime aioli	<b>\$16</b>
<b>SMASHED CHAT POTATOES (VE, GF)</b> With confit garlic	<b>\$10</b>
<b>HOUSE-MADE POPCORN CHICKEN</b> Crispy fried chicken bites with zesty mayo	<b>\$16</b>
<b>SOUP OF THE WEEK – SEE SPECIALS</b>	<b>\$12.5</b>

## SIDES

<b>SEASONAL ROAST VEGETABLES</b>	<b>\$11</b>
<b>SMALL CHIPS</b>	<b>\$7.5</b>
<b>SIDE SALAD WITH DIZZY DONKEY VINAIGRETTE</b>	<b>\$9</b>

PLEASE ADVISE US IF YOU HAVE ALLERGIES OR DIETARY REQUIREMENTS. NOT ALL INGREDIENTS LISTED.  
15% SURCHARGE ON PUBLIC HOLIDAYS.

VE= VEGAN V= VEGETARIAN GF= GLUTEN FREE DF= DAIRY FREE

# DINING MENU

## MAINS - DINNER

<b>FETTUCCINE WITH SOUTH AUSTRALIAN SEAFOOD</b> Cherry tomatoes, garlic, parsley	<b>\$29.5</b>
<b>SWEET &amp; MILD SPICED JAPANESE VEGETABLE CURRY (VE, GF)</b> Hints of apple, cocoa, garlic, with black peppered jasmine rice	<b>\$23</b>
<b>LOCALLY SOURCED SEASONAL FISH</b>	<i>See specials</i>
<b>MOROCCAN BRAISED LAMB SHANKS</b> Slow cooked shanks served with locally farmed potatoes, pomegranate cous cous, red wine sauce	<b>\$32</b>

## LUNCH & DINNER CLASSICS

<b>STABLEMUCK CHIPS</b> BBQ Black Ale brisket, mustard, aioli, sweet chilli, pickled onions	<b>\$19</b>
<b>CHICKEN SCHNITZEL</b> Served with chips, side salad and gravy or pepper sauce	<b>\$24</b>
<b>CLASSIC PONY BURGER WITH CHIPS</b> Beef and pork patty, cheese, beer pickles, salad, smoky relish, dill mustard aioli, brioche bun	<b>\$19.5</b>
<b>CHICKEN BURGER WITH CHIPS</b> Southern fried chicken, bacon, lettuce, zesty mayo, brioche bun	<b>\$19.5</b>
<b>VEGAN BURGER WITH CHIPS (VE)</b> V2 mince with our house spice, vegan cheese, beer pickles, salad, smoky relish, BBQ sauce, vegan brioche bun	<b>\$21.5</b>
<b>CHICKEN WINGS (GF option: Hot sauce)</b> One serve Two serves Four serves <i>Served with choice of two sauces:</i> Honey Soy, Black Ale BBQ, Hot Buffalo, Blue Cheese sauce (+\$2)	<b>\$17</b> <b>\$25</b> <b>\$40</b>
<b>BURGER ADD-ONS:</b> Pineapple, egg, extra cheese Bacon Extra patty	<b>\$1.5</b> <b>\$3</b> <b>\$6.5</b>

## PIZZAS - DINNER

*Ask our team for Vegan, Gluten Free and Dairy Free options*

<b>MARGHERITA (V)</b> Pizza sauce, cheese, fresh tomato, Bocconcini cheese, basil pesto, fresh herbs (contains pine nuts)	<b>\$22</b>
<b>TROPICAL</b> Pizza sauce, cheese, ham, red onion, pineapple, cherry tomatoes.	<b>\$25</b>
<b>SMOKED AND CURED MEATS</b> Pizza sauce, cheese, salami, bacon, pepperoni, caramelised onions	<b>\$28</b>
<b>BBQ CHICKEN</b> BBQ sauce base, cheese, red onion, bacon, pineapple, chicken	<b>\$25</b>
<b>VEGETARIAN SUPREME (V)</b> Pizza sauce, cheese, baby spinach, red onion, mushroom, capsicum, Kalamata olives, pineapple, garlic, fresh herbs	<b>\$24</b>
<b>PUTTANESCA</b> Pizza sauce, cheese, red onion, cherry tomato, capers, Kalamata olives, anchovies, chilli flakes, garlic, fresh herbs	<b>\$25</b>
<b>PIZZA EXTRAS</b> Mushroom, capsicum, onion, pineapple, jalapeños, anchovies Bacon, ham, salami, pepperoni, chicken Vegan cheese (VE, DF) Gluten-free base	<b>\$1.5</b> <b>\$3</b> <b>\$4</b> <b>\$5</b>

## DESSERT

<b>SUNNY SUNDAE</b> Sprinkles, wafers, choice of chocolate, caramel or strawberry topping	<b>\$8.5</b>
<b>MINI DONUT BALLS</b> Salted caramel sauce, black ale chocolate sauce	<b>\$14.5</b>
<b>BROKEN WAGON WHEEL</b> Chocolate shards, raspberry coulis, torched marshmallow, biscuit crumble	<b>\$14.5</b>
<b>CHOCOLATE AND WALNUT BROWNIE</b> Black Ale chocolate sauce, coconut ice cream	<b>\$14.5</b>

## ABOUT THE MENU

We consider the carbon footprint of our menu, and where possible source local and regional produce. As we use seasonal vegetables, occasionally substitutes will be made. Sauces, condiments, pickles and bread are all made on-site by our talented team of chefs. Our menu has been developed to best match our beer selection, ask our friendly team for beer pairing suggestions.

## CORE RANGE

	285 ML	500 ML
<b>PONY LAGER 4.8% ABV   23 IBU</b> Classic Helles style lager with a low hop profile and crisp finish.	\$9	\$12
<b>STAGE ROADIE 3.4% ABV   52 IBU</b> Clean and crisp with a slight pineapple aroma, complimented with a silky malt finish and medium bitterness.	\$7.5	\$10.5
<b>XPA SESSION 4.5% ABV   55 IBU</b> Fruit and tropical hop aroma, dry finish.	\$8	\$11
<b>SUNSHINE ALE 4.8% ABV   26 IBU</b> Pineapple, lychee and honeydew melon shining through from the hop, with a delicate biscuit malty finish.	\$9	\$12
<b>HOPWORK ORANGE 4.8% ABV   52 IBU</b> Citrus hop flavours of orange and mandarin alongside a caramel malt flavour.	\$9	\$12
<b>PALE ALE 5% ABV   38 IBU</b> Tropical hop flavours, low bitterness.	\$9	\$12
<b>THE ZEPPELIN NEIPA 6.6% ABV   56 IBU</b> Aromas of pineapple, lychee, apricot, strawberries and more, a proper fruit bowl beer.	\$9.9	\$13.5
<b>THE PIPER WEST COAST IPA 7.2% ABV   76 IBU</b> Punchy aroma of grapefruit, pineapple and apricot. Dank pine notes from dry hopping.	\$10	\$14
<b>INDIA RED ALE 7.9% ABV   60 IBU</b> Mango, passion fruit, blackcurrant, apricot and pineapple hop aroma making this beer super fruity combined with strong caramel malt character.	\$11	\$14
<b>DIZZY DONKEY 5.5% ABV</b> 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.	\$9.5	\$12.5
<b>AMBER ALE 5% ABV   33 IBU</b> American style Amber Ale, delicately floral and slightly spicy hops. The star of the beer is the caramel malt.	\$9.5	\$12.5
<b>BLACK ALE 6% ABV   56 IBU</b> Upfront strong molasses, caramel, coffee, chocolate and coffee aroma and flavour from the malt, married with lightly floral and herbal notes from the hops.	\$9.5	\$12.5

**What does IBU mean?** The IBU is a measuring unit used to quantify a beer's bitterness. By definition, an IBU is a chemical measurement in beer that quantifies the bittering compounds that make your beer taste bitter, specifically polyphenols, isomerized and oxidized alpha acids, and a few others.

## BEVERAGE MENU

### SEASONAL & LIMITED & NEW

	285 ML	500 ML
<b>MAGIC CARPET IMPERIAL STOUT 9% ABV   55 IBU</b> A full-bodied, strong stout. Coffee, dark chocolate, liquorice, caramel notes and moderate bitterness, smooth finish.	\$11	\$16
<b>BLAZE OF HAZE HAZY PALE 4.8% ABV   29 IBU</b> Moderate hop aroma of sweet fruits, predominately strawberries, followed by gooseberry and blackberry, with a very slight note of citrus. Hop flavour of sweet ripe berries, and a hint of toasty oat comes from the malt.	\$8.9	\$11.9
<b>CLOWN SHOW SENSATION 5% ABV   25 IBU</b> An experimental cross between a Hefeweizen and a fruity Hazy IPA. Filled with blackberries and topped up with fruity and berry-like hops, complementing the estery banana base that naturally comes with a Hefeweizen.	\$8.9	\$11.9
<b>DOUBLE BLACK ALE 8% ABV   76 IBU</b> Rich dark and roasted malt flavours dominate at first, followed by a generously hopped, citrus, pine, herbal, dry finish.	\$10.5	\$14.5

### COCKTAILS

<b>GINGER GIN FIZZ</b> Alexander Spirits 'London Calling' gin, lime, egg white, ginger beer.	\$18
<b>GINSPRESSO MARTINI</b> Double shot espresso, gin, coffee liqueur, simple syrup.	\$18
<b>NEGRONI</b> Alexander Spirits 'London Calling' gin, sweet Vermouth, Campari. <i>Add soda water for an Americano.</i>	\$20
<b>MIMOSA</b> Fresh orange juice, grapefruit juice, Moscato.	\$15
<b>OLD FASHIONED</b> Double shot whisky, bitters, simple syrup.	\$22
<b>SUNSHINE SOUR</b> Vodka, pineapple juice, citric acid, fresh lime, simple syrup, Sunshine Ale.	\$18
<b>ZEPPELIN GIN + JUICE</b> Alexander Spirits 'London Calling' gin, grapefruit juice, simple syrup, Zeppelin NEIPA.	\$18

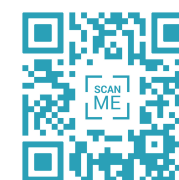
See cocktail specials menu for more options.

## WINE LIST

	G	B
<b>THE LANE LOIS SPARKLING</b> A refreshing blend of five different Chardonnay clones showcases its complexity displaying hints of subtle citrus, white flower, granny smith apple and toasted brioche.	\$10.5	\$47
<b>WICKS PINOT ROSE</b> Dry with vibrant Pinot notes and juicy ripe strawberry on the nose and palate.	\$10	\$45
<b>COLOMBO PINOT GRIS</b> This Pinot Gris is more on the savoury side, not just bright and fruity.	\$12	\$48
<b>KARRAWATTA SAUVIGNON BLANC</b> Passionfruit, citrus, cut grass and snow pea characters but toasty, spicy and textural too.	\$10	\$45
<b>KERSBROOK MOSCATO</b> Crisp bubbles and sweet fruit flavours.	\$10	\$40
<b>MT BERA TEMPRANILLO</b> 'Running with the Cows' Adelaide Hills 2017.	\$10	\$45
<b>MT BERA 'WILD &amp; FREE' CAB SAUVIGNON</b> Wild Fermented with naturally occurring yeasts, our 2014 Wild & Free Cabernet Sauvignon has a medium body with a savoury mix of earth, mint, and berries.	\$11	\$47
<b>WICKS PINOT SYRAH</b> Intense flavours of dark fruits and toasty oak supported by fine ripe tannins.	\$11	\$47

### NON-ALCOHOLIC

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



Scan here to rate our beers on Untapped, join the Pony Herd for exclusive offers and updates, find us on social media, and see what's coming up at the Brewshed.