

# SNACKS + SHARING

<b>BRETZEL (V, DF AVAIL)</b> Baked locally, served with Adelaide Hills Dairy butter.	<b>\$10</b>
<b>LARGE CHIPS (GF, VE, DF)</b> Seasoned with Cajun salt, brewery made spices.	<b>\$14</b>
<b>FRICKLES</b> Crumbed and fried cornichon pickles with lime aioli.	<b>\$16</b>
<b>FRIED HALLOUMI BATTENS (V, GF)</b> Served with lemon, rocket salad, and lime aioli.	<b>\$20</b>
<b>HOUSE-MADE POPCORN CHICKEN</b> Crispy fried chicken bites with zesty mayo.	<b>\$18</b>
<b>THREE BREWERY-MADE DIPS WITH FLAT BREAD</b> Ask staff for todays' dip flavour selections. (Serves 2-4).	<b>\$25</b>
<b>ANTIPASTO SHARE BOARD</b> Regionally sourced cold meats, cheeses, dips, bread, brewery-made pickled vegetables, and olives.	<b>\$40</b>
<b>CHICKEN WINGS</b> One serve (Feeds 1-2) Two serves (Feeds 3-4) Four serves (Feeds 5-6) <i>Served with choice of sauces:</i>	<b>\$20</b> <b>\$30</b> <b>\$45</b>
<i>Honey Soy, Black Ale BBQ, Hot Buffalo(GF), Satay(GF), Korean Chilli, or side Blue Cheese Dipping Sauce (+\$2)</i>	
<b>SIDE SALAD WITH HONEY MUSTARD VINIAGRETTE</b>	<b>\$10</b>

## ABOUT OUR 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.

**PLEASE SEE OUR SPECIALS BOARD FOR MORE OPTIONS.**

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

## CLASSICS

<b>STABLEMUCK CHIPS</b> BBQ Black Ale sauce, pulled beef brisket, mustard, aioli, sweet chilli, pickled onions. (Large serve). <i>Beer Match: Lager, Pale Ale, Sunshine Ale</i>	<b>\$23</b>
<b>BATTERED FISH AND CHIPS</b> Two pieces of market fish in Amber Ale beer batter, salad, chips, tartare sauce, lemon. <i>Beer Match: Amber Ale, Blaze of Haze, Mosquito Coast</i>	<b>\$29</b>
<b>CHICKEN SCHNITZEL</b> Served with chips, side salad and choice of: gravy / pepper sauce / mushroom gravy. <i>Beer Match: Lager, Hopwork Orange, Zeppelin</i>	<b>\$28</b>
<b>REUBEN SANDWICH..... ADD CHIPS: \$3.5</b> Grilled sourdough, corned beef, cheese, sauerkraut, beer pickles, mustard. <i>Beer Match: Stage Roadie, Any Dark Beer</i>	<b>\$23</b>
<b>CLASSIC PONY BURGER.....ADD CHIPS: \$3.5</b> Beef and pork patty, cheese, beer pickles, salad, smoky relish, dill mustard aioli on brioche bun. <i>Beer Match: Any beer.</i>	<b>\$21</b>
<b>CHICKEN BURGER ..... ADD CHIPS: \$3</b> Southern fried chicken, bacon, lettuce, cheese, zesty mayo on brioche bun. <i>Beer Match: India Red Ale, Sunshine Ale</i>	<b>\$23</b>
<b>VEGAN BURGER (VE)..... ADD CHIPS: \$3.5</b> V2 mince patty, vegan cheese, beer pickles, lettuce, tomato smoky relish, BBQ sauce, vegan brioche bun. <i>Beer Match: Amber Ale, Blaze of Haze</i>	<b>\$23</b>
<b>BRISKET BURGER.....ADD CHIPS: \$3.5</b> Pulled beef brisket in Black Ale BBQ sauce, slaw, brewery-made pickled red onions. <i>Beer Match: Any Dark Beer, Dizzy Donkey Cider</i>	<b>\$23</b>
<b>FISH BURGER..... ADD CHIPS: \$3.5</b> Crispy beer battered fish, cheese, lettuce, brewery-made pickled red onions, and tartare sauce on brioche bun. Amber ale battered.	<b>\$23</b>
<b>BURGER ADD-ONS:</b> Pineapple, egg, extra cheese Bacon Extra patty Gluten-free bun	<b>\$2.5</b> <b>\$4.0</b> <b>\$8.0</b> <b>\$5.5</b>

# PIZZAS

*Available during dinner service Wednesday-Friday from 5pm, and lunch & dinner service on weekends.*

<b>CONFIT GARLIC AND CHEESE</b> Slow cooked garlic, cheese and herbs.	<b>\$20</b>
<b>MARGHERITA (V)</b> Pizza sauce, cheese, fresh tomato, Bocconcini cheese, basil pesto (contains pine nuts), fresh herbs.	<b>\$25</b>
<b>TROPICAL</b> Pizza sauce, cheese, ham, red onion, pineapple, cherry tomatoes.	<b>\$29</b>
<b>SMOKED AND CURED MEATS</b> Pizza sauce, cheese, salami, bacon, pepperoni, caramelised onions.	<b>\$31</b>
<b>BBQ CHICKEN</b> BBQ sauce base, cheese, red onion, bacon, pineapple, chicken.	<b>\$30</b>
<b>VEGETARIAN SUPREME (V)</b> Pizza sauce, cheese, baby spinach, red onion, mushroom, capsicum, Kalamata olives, pineapple, garlic, fresh herbs.	<b>\$30</b>
<b>PUTTANESCA</b> Pizza sauce, cheese, red onion, cherry tomato, capers, Kalamata olives, anchovies, chilli flakes, garlic, fresh herbs.	<b>\$30</b>
<b>PIZZA EXTRAS</b> Mushroom, capsicum, onion, pineapple, anchovies Bacon, ham, salami, pepperoni, chicken Vegan cheese (VE, DF) Gluten-free base	<b>\$3</b> <b>\$4</b> <b>\$4</b> <b>\$5</b>

## DESSERT

<b>SUNNY SUNDAE</b> Sprinkles, wafers, choice of chocolate, caramel or strawberry topping topping vanillla icecream.	<b>\$12</b>
<b>PAVLOVA</b> Meringue, berries, whipped cream, berry coulis.	<b>\$14</b>
<b>MINI DONUT BALLS</b> Salted caramel sauce, black ale chocolate sauce on mini donut balls. (Perfect for sharing).	<b>\$18</b>
<b>SPICED APPLE PIE ..... ADD ICE CREAM \$3</b> Fruit pie flavour of the month.	<b>\$16</b>

CORE RANGE

	285 ML	425 ML	570 ML
<b>MOSQUITO COAST 3.4% ABV   23 IBU</b> Passionfruit, pineapple, grapefruit flavours with a lemon apple finish.	\$10	\$11.5	\$13
<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.	\$8.5	\$10.5	\$11.5
<b>XPA SESSION 4.5% ABV   55 IBU</b> Fruit and tropical hop aroma, dry finish.	\$9	\$11.5	\$12
<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.	\$10	\$11.5	\$13
<b>HOPWORK ORANGE 4.8% ABV   52 IBU</b> Citrus hop flavours of orange and mandarin alongside a caramel malt flavour.	\$10	\$11.5	\$13
<b>PALE ALE 5% ABV   38 IBU</b> Tropical hop flavours, low bitterness.	\$10	\$11.5	\$13
<b>THE ZEPPELIN NEIPA 6.6% ABV   56 IBU</b> Aromas of pineapple, lychee, apricot, strawberries and more, a proper fruit bowl beer.	\$11	\$13	\$14
<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.	\$11	\$13.5	\$15
<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	\$13.5	\$15
<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.	\$10.5	\$12	\$13.5
<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.	\$10.5	\$12	\$13.5
<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.	\$10.5	\$12	\$13.5
<b>BLAZE OF HAZE 4.8% ABV   29 IBU</b> A Hazy Pale with a moderate hop aroma of sweet fruits, with a slight note of citrus, and a hint of toasty oat from the malt.	\$10	\$12	\$13
<b>PONY LAGER 4.5% ABV   23 IBU</b> Approachable, easy drinking & well balanced lager.	\$10	\$11.5	\$13

HAPPY HOUR WEDS-FRI 5-6PM

BEVERAGE MENU

LIMITED & SEASONAL

<b>MISS KITTY 4.8% ABV   26 IBU</b> A Schwarzbier (Black Lager) with roasted flavours and low bitterness.	\$8	\$10	\$12
<b>STRAWBERRY BERLINER WEISSE 3.9%</b> Collaboration beer with Beerenberg farm. German style Berliner Weisse, (tarty wheat ale) served with Beerenberg strawberry syrup.	\$10	\$11	\$13
<b>AMBER HEFEWEIZEN 5.3% ABV   10 IBU</b> Traditional German variant of wheat beer. Thick, creamy foam. Ripe banana, honeydew melon, pears, clove, nutmeg. Medium, creamy body with low bitterness.	\$10 (Cans only)		
<b>HELLES LAGER 4.5% ABV   IBU</b> A satisfying golden colour, this beer will have you shouting "Prost!" in no time. Hints of floral & herbal notes from German Noble Hops, it's balanced with low bitterness & a fresh, slightly toasted malt profile.	\$9 (Cans only)		
<i><b>What does IBU mean?</b> 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.</i>			

COCKTAILS

<b>STRAWBERRY CLOVER CLUB</b> Alexander Spirits 'London Calling Gin', Alexander Spirits strawberry liqueur, lemon juice, strawberry syrup, eggwhite/wonderfoam.	\$20
<b>ESPRESSO MARTINI</b> Double shot espresso, Alexander Spirits 'London Calling Gin' or Smirnoff Vodka, coffee liqueur, simple syrup.	\$20
<b>NEGRONI</b> Alexander Spirits 'London Calling' gin, Sweet Vermouth, Campari. Add soda water for an Americano.	\$22
<b>RISKY FIZZYNESS</b> Threefold Distilling Lemoncello, Alexander Spirits 'London Calling Gin', simple syrup, soda, eggwhite/wonderfoam.	\$20
<b>OLD FASHIONED</b> Buffalo Trace whisky, bitters, simple syrup.	\$22
<b>HOP WATER MULE</b> Vodka, lime juice, ginger beer top w/hop water. MOCKTAIL MULE \$8	\$16
<b>RUBY RED MARGARITA</b> Patron Silver, Cointreau, Grapefruit Juice, Simple Syrup	\$20

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.	\$12	\$52
<b>HUSTLE &amp; VINE ROSE</b> Dry & perfectly balanced by crisp & vibrant acidity. Bright, fresh strawberry burst on the palate with 100% Pinot Noir grapes.	\$11	\$48
<b>KARRAWATTA PINOT GRIGIO</b> This Pinot Gris is more on the savoury side, not just bright and fruity.	\$12	\$55
<b>KARRAWATTA SAUVIGNON BLANC</b> Passionfruit, citrus, cut grass and snow pea characters but toasty, spicy and textural too.	\$14	\$55
<b>VINEYARD ROAD MOSCATO</b> Lively palate of rose water with fruit sweetness. Good acidity with a touch of spritz.	\$10	\$42
<b>MT BERA TEMPRANILLO</b> 'Running with the Cows' Adelaide Hills 2017.	\$12	\$52
<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.	\$14	\$55
<b>HUSTLE &amp; VINE SHIRAZ</b> This shiraz is big in fruit, but balanced by soft tannin & acid.	\$11	\$48

NON-ALCOHOLIC

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



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