



**PRANCING
PONY** BREWERY

THE PONY KITCHEN

ABOUT OUR MENU

Our menu has been created with wholesome ingredients, where possible sourced locally and all dishes are prepared to match perfectly with beers for the best culinary experience.

We use seasonal fruit and vegetables to reduce the carbon footprint and we give you the option to upsize to avoid unnecessary food waste.

We make all our sauces, condiments, we pickle and marinate and create our own seasoning for flavour expression and, when we can't make it we buy our ingredients from local suppliers and approved businesses where we know that they care about what goes into their food.

Our talented and loyal Chefs care, they love their profession, and they are committed to giving you a great food experience at a fair price. Let them know when you are happy.

Please advise us if you have allergies or dietary requirements. Not all ingredients listed. 15% Surcharge on public holidays.

(GF) GLUTEN FREE
(DF) DAIRY FREE

(V) VEGETARIAN
(VE) VEGAN

MENU



AUTUMN SPECIALS

NEW AUTUMN MENU & SPECIALS

BAKED BRIE **\$25**

Baked brie with Sunshine Ale and rosemary, served with brewery-made multigrain sourdough bread.

GOOLWA PIPIS AND SOURDOUGH **\$35**

A bowl of pipis cooked in garlic, chilli, white wine, parley and spring onion. Served with locally sourced sourdough bread and lemon wedges.

MARINARA LINGUINE PASTA **\$28**

Seafood Marinara, in a rich Napoli rose sauce with lots of garlic, parsley, white wine and cream. With linguine pasta.

MEATBALLS AND LINGUINE PASTA **\$24**

Skye's meatballs of beef, pork, garlic, onion, parsley, mint. Served with linguine pasta and a rich Napoli sauce. Garnished with parmesan cheese.

SOUTHERN BLUE WHITING FILLETS **\$32**

Grilled southern blue whiting fillets with cocktail potatoes, steamed asparagus & broccoli, served with lemon and hollandaise sauce.

LAMB SKEWERS (2) **\$20**

Marinated lamb skewers served with tzatziki sauce, salad, and lemon wedges.

PIZZA SPECIAL(12") - CHORIZO & PRAWN **\$29**

Wood-fired pizza topped with chorizo, prawn, red onion, capsicum, Napoli sauce and cheese.

POPCORN CHICKEN TACOS (2) **\$19**

Our brewery-made crispy fried chicken, lettuce, pickled red onion, carrot, coriander, lime aioli and buffalo hot sauce all served in soft shell tortillas.

BUTTER CHICKEN CURRY **\$27**

Creamy, rich, aromatic, Indian style butter chicken curry with onion, carrot, and potato. Served with Jasmine rice and garnished with coriander.

QUINOA SALAD **\$20**

Multi-coloured quinoa, cucumber, onion, cherry tomato, carrot, capsicum, rockette, parsley, tossed together with balsamic vinaigrette, and a lemon wedge.

ADD GRILLED CHICKEN **\$5**

ADD FRIED HALLOUMI **\$6**

AUTUMN SPECIALS