



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 our food.

Our talented 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



ABOUT THE PONY

COME AS YOU ARE

WHO WE ARE

Frank Samson (Head Brewer) and **Corinna Steeb** (CEO) tossed away their successful Science careers in 2011 to follow a passion to create beers that people would love. In 2016, the Pony located to the current site and the restaurant, lovingly call '**the Brewshed**', came to life.

The Pony is well regarded, having been awarded trophies and medals for its beer, the brewery and the business, and is best known for its India Red Ale.

Step in to our **none-pretentious** space, where everybody is welcome, where it's a little bit quirky but definitely fun-loving. We honour the past and embrace the New. In all, we care for the world we leave behind and we re-purpose stuff, a lot of stuff, but central to it all is the creation of a homely environment; we call it **Gemütlichkeit**.

And while we are resourceful and innovative, our beers are made from the four (4) core ingredients; water, malt, hops and yeast.

We preserve the **Pony Magic** in all that we do, with **Quality** at the core of our existence and Care for our Pony community.

**IF IT DOES NOT TASTE OR LOOK LIKE BEER,
CHANCES ARE WE HAVN'T MADE IT!**

WHERE DOES THE NAME COME FROM?

Prancing Pony Brewery was the fictional name of Franks 'home-brewing' adventure, back in the day. There is a connection to the LOTR story and if you are a fan, you know exactly what we mean and then there was a Donkey, a Horse and after all we are in the Adelaide Hills, but ask us, and we will elaborate on the story.

BEERS BIKES AND BLUES

A long time ago, **Frank and Corinna** met over Beers, Bikes and Blues. They love beers and believe that beer matches perfectly to food. **Any food**. And, we play the **Blues** and you find that every beer has a song, for some beers it's obvious, for other, just take a guess. As for the **Bikes**, both race their motorbikes on Lake Gairdner and one of them even holds an Australian Land Speed record.

**MOST OF ALL, WE ARE RARELY TAME, BUT ALWAYS
RELIABLE AND SO IS OUR BEER.**

OUR STORY



SMALL BITES & SNACKS

**FOR THOSE WHO ARE A BIT HUNGRY
OR JUST WANT SOMETHING SMALL**

BRETZEL (V) \$10

With cream cheese dip

Baked locally and served with a Southern German cheese (obadzda).

LARGE CHIPS (GF/DF/VE) \$14

Seasoned with Cajun salt & a brewery made spice mix.

FRICKLES \$16

Crumbed & fried cornichon pickles with brewery-made lime aioli.

HALLOUMI BATTENS (GF/V) \$20

Served with lemon and rocket salad, & lime aioli.

POPCORN CHICKEN \$18

Brewery-made, crispy, fried chicken bites with zesty home style mayo.

REUBEN SANDWICH \$23

Grilled sourdough, corned beef, cheese, sauerkraut, beer pickles, mustard.

ADD CHIPS \$3.50



SOMETHING TO SHARE

**FOR THOSE WHO CAN'T DECIDE
OR WANT TO TRY A BIT OF A LOT**

DIPS PLATTER \$25

Three (3) brewery-made dips with flat bread. Please ask staff for today's flavour selections.

ANTIPASTO \$40

Antipasto share board. Regionally sourced cold meats, cheeses, dips, bread, brewery-made pickled vegetables & olives.

CHICKEN WINGS

GF options available

ONE SERVE, FEEDS 1-2 \$25

TWO SERVES, FEEDS 3-4 \$30

FOUR SERVES, FEEDS 5+ \$45

Served with 2 choices of sauces:

Honey Soy, Black Ale BBQ, Hot Buffalo, Satay, Korean Chilli

BLUE CHEESE SAUCE +\$2

Dipping sauce

SHARING



PONY BURGERS

THE BURGERS ARE BETTER AT THE PONY

CLASSIC PONY BURGER **\$21**

Beef and pork patty, cheese, beer pickles, salad, tomato, lettuce, smoky relish, dill mustard aioli on brioche bun.

Beer Match: Any

CLASSIC CHICKEN BURGER **\$23**

Southern fried chicken, bacon, lettuce, cheese and zesty mayo on brioche bun.

Beer Match: India Red Ale, Sunshine Ale

VEGAN BURGER (VE) **\$23**

V2 mince patty, vegan cheese, beer pickles, salad, lettuce, tomato, smoky relish, BBQ sauce, vegan brioche bun.

Beer Match: Amber Ale, Blaze of Haze

\$23

BRISKET BURGER

Pulled beef brisket in Pony Black Ale sauce, slaw, brewery-made pickled red onions,

Beer Match: any dark beer (Schwarzbier, Amber, Black, Stout)

ADD CHIPS **\$3.50**

BURGER ADD-ONS

PINEAPPLE	\$3
FRIED EGG	\$3
EXTRA CHEESE	\$3
EXTRA BACON	\$4
EXTRA PATTY	\$8
GLUTEN-FREE BUN	\$5.50
SIDE SALAD	\$10

With honey mustard vinaigrette



WOOD-OVEN PIZZAS

Available WEDNESDAY - SUNDAY

**FROM THE DOUGH TO THE SAUCES,
ALL PIZZAS ARE PREPARED IN-HOUSE
EXPECT GENEROUS TOPPINGS**

CONFIT GARLIC AND CHEESE (V) \$20

Slow cooked garlic and cheeses and herbs.

MARGHERITA (V) \$25

Pizza sauce, cheese, fresh tomato, Bocconcini cheese, basil pesto, (contains pine nuts), fresh herbs.

TROPICAL \$29

Pizza sauce, cheese, ham, red onion, pineapple, cherry tomatoes

SMOKED AND CURED MEATS \$31

Pizza sauce, cheese, salami, bacon, pepperoni, caramelised onions.

BBQ CHICKEN \$30

BBQ sauce base, cheese, red onion, bacon, pineapple, chicken.

VEGETARIAN SUPREME (V) \$30

Pizza sauce, cheese, baby spinach, red onion, mushroom, capsicum, Kalamata olives, pineapple, garlic, fresh herbs.

PUTTANESCA \$30

Pizza sauce, cheese, red onion, cherry tomato, capers, Kalamata olives, anchovies, chilli flakes, garlic, fresh herbs.

PIZZA EXTRAS

MUSHROOM	\$3	HAM	\$4
CAPSICUM	\$3	SALAMI	\$4
ONION	\$3	PEPPERONI	\$4
PINEAPPLE	\$3	CHICKEN	\$4
ANCHOVIES	\$3	VEGAN CHEESE (VE/DF)	\$4
BACON	\$4	GLUTEN-FREE BASE	\$5

PIZZAS



PUB CLASSICS

**ALL BREWERY-MADE AND PREPARED
EXPECT A BIG SERVE**

STABLEMUCK WITH CHIPS **\$23**

BBQ Black Ale marinated pulled beef brisket, mustard, aioli, sweet chilli, pickled onions.

Beer Match: Pony Lager, Pale Ale, Sunshine Ale

BATTERED FISH OR GRILLED FISH **\$28**

Two pieces of market fish in Amber Ale beer batter, salad, tartare sauce, lemon with a side serve of chips.

Beer Match: Amber Ale, Blaze of Haze, Mosquito Coast

CHICKEN SCHNITZEL **\$28**

Large serve of chicken breast coated in golden brown bread crumbs and served with a side salad and chips and choice of **gravy or pepper sauce or mushroom sauce.**

Beer Match: Pony Lager, Hopwork Orange, The Zeppelin



SOMETHING SWEET

BEERS AND SWEETS ARE A MATCH MADE IN HEAVEN

SUNNY SUNDAE	\$12
Sprinkles, wafers, choice of chocolate, caramel or strawberry topping with vanilla ice cream.	
PAVLOVA	\$14
Meringue, berries, whipped cream, berry coulis.	
MINI DONUT BALLS	\$18
Salted caramel sauce and black ale chocolate sauce.	
FRUIT CAKE OR PIE	\$15
Chef's creation of a fruit cake or pie.	
ADD CREAM/ICE-CREAM	\$3

ASK US FOR OUR SPECIAL BEER & CHOCOLATE PAIRING EXPERIENCE

CHOCOLATE AND BEER PAIRING	\$35
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4 Beers matched with chocolate and/or praline

We will happily guide you through some of the best South Australian-made chocolates made by Barossa Valley Chocolate Company, paired with our Award-winning Prancing Pony Beers.

DESSERT



BEER - CORE RANGE

BREWED, KEGGED & CANNED ON SITE

	285ML	425ML	570ML
MOSQUITO COAST 3.4% ABV 23 IBU Passionfruit, pineapple, grapefruit flavours with a lemon apple finish.	\$10	\$11.5	\$13
STAGE ROADIE 3.4% ABV 52 IBU Clean and crisp with a slight pineapple aroma, complimented with a silky malt finish and medium bitterness.	\$9	\$10.5	\$12
XPA SESSION 4.1% ABV 55 IBU Fruit and tropical hop aroma, dry finish.	\$10	\$11.5	\$12
SUNSHINE ALE 4.8% ABV 26 IBU Pineapple, lychee and honeydew melon shining through from the hop, with a delicate biscuit malty finish.	\$10	\$11.5	\$13
PONY LAGER 4.5% ABV 23 IBU Approachable, easy drinking & well balanced lager.	\$10	\$11.5	\$13
HOPWORK ORANGE 4.8% ABV 52 IBU Citrus hop flavours of orange and mandarin alongside a caramel malt flavour.	\$10	\$11.5	\$13
BLAZE OF HAZE 4.8% ABV 29 IBU 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
PALE ALE 5.5% ABV 38 IBU Tropical hop flavours, low bitterness.	\$10	\$11.5	\$13
AMBER ALE 5% ABV 33 IBU American style Amber Ale, delicately floral and slightly spicy hops. The star of the beer is the caramel malt.	\$10.5	\$12	\$13.5
ZEPPELIN NEIPA 6.6% ABV 56 IBU Aromas of pineapple, lychee, apricot, strawberries and more, a proper fruit bowl beer.	\$11	\$13	\$15
PIPER WCIPA 7.2% ABV 76 IBU Punchy aroma of grapefruit, pineapple, and apricot. Dank pine notes from dry hopping.	\$11	\$13.5	\$15
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.	\$11	\$13.5	\$15
BLACK ALE 6% ABV 56 IBU Upfront strong molasses, caramel, coffee, chocolate and coffee flavour from the malt, married with lightly floral & herbal notes.	\$10.5	\$12	\$13.5

HAPPY HOUR WEDS-FRI 5-6PM

BEERS



BEER - LIMITED

ASK US ABOUT OUR SEASONAL BEERS AND LIMITED EDITION BEERS

285ML 425ML 570ML

MISS KITTY 4.8% ABV | 26 IBU

\$8 \$10 \$12

A Schwarzbier (Black Lager) with roasted flavours and low bitterness.

**STRAWBERRY BERLINER WEISSE 3.9%
COLLABORATION BEER WITH BEERENBERG
FARM.**

\$10 GOBLET

Germanstyle Berliner Weisse, (tarty wheat ale) served with Beerenberg strawberry syrup. Served from a goblet

AMBER HEFEWEIZEN 5.3% ABV | 10 IBU

\$9/ CAN

Traditional German variant of wheat beer. Thick, creamy foam. Ripe banana, honeydew melon, pears, clove, nutmeg. Medium, creamy body with low bitterness.

HELLES LAGER 4.5% ABV | IBU

\$9/ CAN

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.

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.

HAPPY HOUR WEDS-FRI 5-6PM

SEASONAL & LIMITED



COCKTAILS

ENJOY THE CLASSICS

STRAWBERRY CLOVER CLUB

\$20

Alexander Spirits 'London Calling Gin', Alexander Spirits strawberry liqueur, lemon juice, strawberry syrup, eggwhite/wonderfoam.

ESPRESSO MARTINI

\$20

Double shot espresso, Alexander Spirits 'London Calling Gin' or Smirnoff Vodka, coffee liqueur, simple syrup.

NEGRONI

\$22

Alexander Spirits 'London Calling' gin, Sweet Vermouth, Campari.
Add soda water for an Americano.

RISKY FIZZINESS

\$20

Threefold Distilling Lemoncello, Alexander Spirits 'London Calling Gin', simple syrup, soda, eggwhite/wonderfoam.

OLD FASHIONED

\$20

Buffalo Trace whisky, bitters, simple syrup.

HOP WATER MULE

\$16

Vodka, lime juice, ginger beer top w/hop water.

MOCKTAIL MULE

\$8

RUBY RED MARGARITA

\$22

Patron Silver, Cointreau, Grapefruit Juice, Simple Syrup

Look out for our cocktail specials at our **Loud'n Local music sessions.**

Held every 1st Friday of each month.

Cocktail specials \$ 15.00

HAPPY HOUR WEDS-FRI 5-6PM

COCKTAILS



NOT BEER LIST

G | B

WINES

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.

\$12 \$52

HUSTLE & VINE ROSE

Dry & perfectly balanced by crisp & vibrant acidity. Bright, fresh strawberry burst on the palate with 100% Pinot Noir grapes.

\$11 \$48

KARRAWATTA PINOT GRIGIO

This Pinot Gris is more on the savoury side, not just bright and fruity.

\$12 \$55

KARRAWATTA SAUVIGNON BLANC

Passionfruit, citrus, cut grass and snow pea characters but toasty, spicy and textural too.

\$14 \$55

VINEYARD ROAD MOSCATO

Lively palate of rose water with fruit sweetness. Good acidity with a touch of spritz.

\$10 \$42

MT BERA TEMPRANILLO

'Running with the Cows' Adelaide Hills 2017.

\$12 \$52

MT BERA 'WILD & FREE' CAB SAUVIGNON

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

HUSTLE & VINE SHIRAZ

This Shiraz is big in fruit, but balanced by soft tannin & acid.

\$11 \$48

HOT BEVERAGES

Ask us for our selection of coffees and teas.
Hot Chocolates

FROM 5.50

NON-ALCOHOLIC

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

FROM 5.50

HAPPY HOUR WEDS-FRI 5-6PM

WINES & OTHER BEVIES