



# PONY

## TAPAS BAR

The logo features the word 'PONY' in large, white, sans-serif capital letters inside a dark green circle. Below it, 'TAPAS BAR' is written in smaller, white, sans-serif capital letters, underlined. The background is a light beige color with dark green line art illustrations of various tropical leaves and plants, including palm fronds and monstera leaves, framing the central logo and extending towards the right side of the menu.

### LUNCH MENU

**PORK & CHIVE DUMPLINGS (5PC) (DF) \$14.5**

Soy sauce, chilli sauce.

**THE PERFECT BITE \$17**

White anchovy, Volare ciabatta, sundried pesto, melody tomatoes, buffalo mozzarella.

**TACO DUO (DF, NF) \$17**

Pulled pork, grilled pineapple, slaw & chipotle mayo.

Grilled chicken, corn salsa, slaw, & chipotle mayo.

**PONY CLUB SANDWICH \$19**

Roast chicken, bacon, crisp lettuce w chips

**CHARGRILLED CHICKEN SALAD \$19 (DF, NF)**

Crispy lettuce, rocket, slaw, tomatoes, cucumber, free range grilled chicken, lemon vinaigrette.

**HOMEMADE FETTUCCINE (V, NF) \$18**

Creamy sauce, sun-dried tomato pesto, rocket, onion, mushroom, garlic, Parmesan.

**ADD ON: BACON \$5 | CHICKEN \$7 | PRAWN \$7**

**WAGYU BURGER (NF, GF, OPT) \$19.5**

180gm wagyu mince patty, lettuce, fresh tomato, cheese, fries, aioli.

Please note: We do our best to keep these menus updated, but they are subject to change without notice according to availability of ingredients. The Pony Tapas Bar will take all reasonable efforts to accommodate guests' dietary requirements, however we cannot guarantee that any menu item will be allergen free due to potential cross contamination in our kitchens or from our suppliers. If you have any dietary requirements or allergies, please inform one of our team members prior to ordering. Please do not be offended if our team determines we're unable to serve you safely.

V: VEGETARIAN

GF: GLUTEN FREE

DF: DAIRY FREE

VE: VEGAN

NF: NUTS FREE

OPT: OPTIONAL



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## TAPAS BAR

### TAPAS

**PORK & CHIVE DUMPLINGS (5PC) (DF) \$14.5**

**VEGAN DUMPLINGS (5PC) (DF) \$14.5**

Soy sauce, chilli sauce, crispy shallots.

**MOZZARELLA BITES \$15**

Fresh Panko Crumbed bites, romesco & sprinkled with pony spices

**CAULIFLOWER BITES (V) \$16**

Tempura fried cauliflower served with sour cream.

**CHICKEN SATAY \$19.50 (3PC) (DF)**

Spiced Chicken thigh skewers marinated, char grilled, peanut & coconut sauce, pickled gherkins.  
Add on chicken satay \$7 ea.

**PONY FRIED CHICKEN**

Buttermilk-soaked thigh, pony spiced with chef's selection of dip

**THE ORIGINAL \$18.5**

**SPICY BOOM CHICKA \$19.5**

**TE MANA LAMB RUMP (GF, NF) \$34**

21-day aged lamb rump best served medium with mint sauce, Roasted cauliflower.

**CAMBRIDGE DUCK BREAST \$34**

Free range breast served medium with Pickled baby beetroot, romesco, witloof.

**SEARED TUNA CARPACCIO \$30**

Pan seared tuna, orange soy marination, rocket, fennel, capers, dill butter sauce.

**BUTTERFLY PRAWNS \$23 (5PC) (GF, NF)**

Lime tequila, Garlic Parsley Butter, rocket salad, Lemon wedge.

**LEMON PEPPER SQUID \$18.5 (NF)**

Lemon dusted calamari, Wasabi Miso Mayo, fresh rocket salad & lemon wedge

### TAPAS

**LINE CAUGHT MARKET FISH \$35 (GF)**

Pan fried fish, romesco, Jerusalem artichoke, broccolini, micro herbs.

**GARDEN SALAD \$28 (GF)**

Pasture fed eye fillet, green leaves, slaw, basil, cherry tomatoes, cucumber, nuts, Parmesan, herb dressing.

**LOCAL FARM PORK RIBS \$33 (GF, DF)**

Slow cooked ribs twice glazed with bourbon BBQ sauce served with Kumara wedges

**HEREFORD SCOTCH FILLET \$40 (GF, NF)**

250gm Hereford prime steak, Smashed red potatoes, seasonal vegetables, red wine reduction.

### FRESH SLIDER TRIO

**CHARGRILLED BEEF \$19**

Grilled smoky beef, bacon, tomato, fresh lettuce leaves, aioli.

**TEMPURA FISH \$19**

Fried Fish, garlic aioli, gherkin, lettuce, chipotle mayo.

### TACO DUO

**FREE RANGE CHICKEN \$19**

Chargrilled chicken, corn salsa, slaw, Parmesan, chipotle mayo

**SMOKY HOG \$19**

Slow cooked pulled pork in Smoky homemade Sauce, slaw, grilled pineapple, chipotle mayo

**VEGAN DELIGHT \$18 (V)**

Roasted cauliflower, shredded lettuce, tomato salsa, mint sauce.

**PONY TAPAS PLATTER \$54**

Eye fillet, Pony fried chicken, Pork dumplings, roasted cauliflower, chicken satay, sliced ham, Volare bread, Garlic butter, chipotle mayo, anchovies.

### BURGERS

**THE WAGYU BURGER \$25 (GF, OPT)**

Wagyu Mince patty, Bacon, Lettuce, fresh Tomato, smoked cheese, relish, garlic aioli, pickles, caramelised onions.

Make it double w extra wagyu patty \$6

**P.F.C BURGER \$ 25**

Pony Fried Chicken, smoked cheese, lettuce, fresh Tomato, Chipotle mayo, kosher pickle, tomato relish.

Make it double w extra P.F.C patty \$6

**PONY VEG WHOOPER \$24 (V, OPT)**

Vegetarian Pattie, fresh Tomato, lettuce, pickles, Caramelised onion, smoked Cheese, chipotle mayo.

**ALL BURGERS ARE SERVED W FRIES & AIOLI**

**ADD BACON \$2 | EGG \$2 | GF BUN \$3**

### SIDES

**FRESH SALAD \$15 (V)**

Crispy lettuce, slaw, melody tomatoes, Cucumber, seasonal fruits, red wine vinaigrette, Parmesan, Roasted Nut.

**ADD CHARGRILLED CHICKEN \$7**

**JALAPEÑO POPPERS W SOUR CREAM \$13**

**KUMARA WEDGES \$12.5**

**WAFFLE FRIES \$11**

**STEAK CUT FRIES \$10**

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# Kid's Menu

## **Cheeseburger \$16**

Angus beef Pattie, tomato sauce, pickle, cheese, chips.

## **Fish & Chips \$14**

Tempura battered fish, salad, Waffle chips, tomato sauce.

## **Chicken Taco \$14**

Grilled chicken soft taco served with waffle chips.

## **Mozzarella Bites \$14**

Stingy mozzarella bites served with tomato sauce.

## **Chicken & Chips \$14**

Pony fried chicken served with fries.

## **Ice Cream of the day**

(Please ask you friendly staff for flavour, Served in waffle cone)

1 scoop \$4

2 scoop \$7

## **DESSERT MENU**

### **Banoffee \$14**

Coffee crumb, miso caramel, sliced banana, whipped cream, dark chocolate.

### **AFFOGATO \$14**

Vanilla ice cream, espresso shot served with Baileys or Kahlua.

### **DARK GHANA CHOCOLATE LAVA CAKE (GF, NF) \$14.5**

72% dark chocolate, whipped cream, berry compote, icing sugar.

### **Oops I dropped the brownie (NF) \$14**

Whittaker's dark chocolate, vanilla ice cream, caramel sauce, berry compote, icing sugar.

### **Dow's 10-year-old Tawny port (Dessert wine) \$15** 🍷

To finish off:

Limoncello \$11

Hazelnut liquor \$10

Baileys \$10

Toblerone \$15

### **ROMETSCH PREMIUM ICE-CREAM**

1 scoop \$4.5

2 scoops \$8

In Waffle cone or Bowl

Ask your wait staff for flavours.

