

TAPAS (SHARING FOOD)

FLAVOURED CORNCHIPS (V) Fresh tomato salsa & onion lemon guacamole	\$14
CRISPY CAULIFLOWER BITES (V) Tempura battered cauliflower, fresh spring onion, chipotle mayo.	\$15
HALLOUMI AND MOZZARELLA (V) Panko crumbed bites, garlic aioli & sprinkled with pony spices	\$16
CHICKEN BRUSCHETTA (GF) Grilled free range chicken breast, fresh tomato salsa & Basil Pesto, fresh mozzarella, balsamic glaze	\$22
CHICKEN SATAY (GF) Spiced chicken thigh skewers marinated, chargrilled, peanut & coconut sauce, pickled gherkins	\$19.50
PFC (Buttermilk soaked thigh, pony spiced with chef's selection of dip)	
THE ORIGINAL with Lemon wedge	\$17
BOOM CHICKA WOW WOW	\$19
GRILLED LAMB CUTLETS (GF) Harissa crusted lamb cutlets, minted pea purée, herb yogurt, quinoa, fennel & kale salad	\$23
PRAWNS Garlic parsley butter, fresh spring onion & lemon wedge, fresh salad	\$19.50
LEMON PEPPER SQUID Wasabi mayo, fresh mix salad & lemon wedge	\$18
GRILLED BEEF (GF) 280gm sirloin steak, mint & pea purée, parmesan, red wine jus	\$24

BURGERS

THE STOCKYARD (GF, OPT) Nz Awahi mince patty, bacon, slaw, iceberg, fresh tomato, portobello, mushroom, double cheese, beetroot relish, garlic aioli	\$22
THE HOT HOG (DF, GF, OPT) Slow cooked pulled pork in smoky hot sauce, slaw, iceberg, tomato, grilled pineapple, chipotle mayo, gherkin	\$22
P.F.C BURGER Pony Fried Chicken, slaw, iceberg, fresh tomato, pony bbq sauce, chipotle mayo, gherkin	\$22
PONY VEG WHOOPER (V, GF, OPT) Falafel Pattie, potato & herb rosti, tomato, slaw, iceberg wedge, caramelised onion jam, halloumi cheese, garlic aioli	\$21

ALL BURGERS ARE SERVED W FRIES AND GARLIC AIOLI
ADD:- BACON \$2.50 | EGG \$2.50 | GF BUN \$3

FRESH SLIDER TRIO

Grilled beef, bacon, fresh leaves, aioli	\$17
PFC, gherkins, fresh leaves, pony bbq, aioli	\$17

TACO DUO

Pulled pork, grilled pineapple, slaw, chipotle mayo	\$17
Grilled chicken, salsa, slaw, chipotle mayo	\$17

PONY PLATTER Chicken satay, pony fried chicken, lemon pepper squid, beef & chicken sliders, jalapeño poppers, ciabatta, corn chips, fresh tomato salsa, garlic aioli, mediterranean olives, olive oil & balsamic vinegar, any two 0.3L tap beers	\$55
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MAINS

PAN FRIED FISH OF DAY Pan fried butter spinach & Gnocchi, orange segment & radish, beetroot purée & dill butter sauce	\$32
BEEF SALAD Pasture fed eye fillet, mint, cherry tomatoes, cucumber, peanuts, sesame seeds, lemon vinaigrette, parmesan	\$26
55 DAYS AGED SCOTCH FILLET Potato & garlic mash w seasonal vegetables, beetroot purée, red wine jus	\$36.50
PORK RIBS Twice cooked ribs glazed with bourbon BBQ sauce served with homemade slaw & kumara wedges	\$32
SIDES	
PONY FRESH SALAD (V, GF) Mix leaves, slaw, fresh fruits, lemon vinaigrette, feta, roasted nuts ADD:- CHICKEN SKEWER \$7	\$12
WAFFLE FRIES & MUSTARD AIOLI	\$10
KUMARA WEDGES & CHIPOTLE MAYO (GF)	\$10
JALAPEÑO POPPERS & MUSTARD AIOLI	\$10
DESSERTS	
CHEESECAKE (V) Spiced orange cheesecake, digestive biscuit crumb, France cointreau, orange syrup	\$16
PANNA COTTA Ask your wait staff for flavours	\$16
ROMETSCH PREMIUM ICE-CREAM 1 scoop \$4.5 2 scoops \$8 3 scoops \$12 Ask your wait staff for flavours	
CHEESE BOARD (V) Brie, Goat Gorgonzola Honey comb, seasonal fruit, bread & crackers, olives	\$22

V - VEGETARIAN

GF - GLUTEN FREE

DF - DAIRY FREE

VE - VEGAN

OPT - OPTIONAL