

Brekkie **until 11am**

Anti-Inflammatory Shot, turmeric, apple cider vinegar and cayenne pepper 3.5

Tone Made bone broth, mug of FODMAP friendly beef or miso bone broth with herb butter 5.5

La Madre Multigrain or Sourdough Toast

Jam, vegemite, peanut butter, marmalade or nutella 10

Bircher

Rolled oats, cold pressed apple, traditional maple syrup, toasted almonds, fresh blueberry, pickled plum and saffron yogurt 17

Huevos Rancheros

Chunky avocado, fried eggs, frijoles, sweet corn arepas, goats cheese and salsa roja 23

Add chorizo 6

Charcoal Waffles

Coconut charcoal waffle, Matcha poached pear, honeycomb crumble, coconut yoghurt and fairy floss 21

Add bacon 6

Pony Avo,

Avocado with heirloom tomato, fresh herbs, pomegranate, goats cheese, sumac pepitas, dill lemon dressing, green oil on multigrain 21

Add poached egg 3.5

Guiso

Rich tomato and Ancho chilli stew, frijoles, fresh herbs, crispy basil and egg brik 20

Add chorizo 6

Salmon Bowl

Cured salmon, mixed quinoa, spinach, heirloom tomato, fresh herbs, house pickles and mojo 23

Add poached egg 3.5

Free-Range Eggs

Eggs as you like, with grilled sourdough or multigrain 16

Sides per item chorizo, bacon, cured salmon, avocado 6 each

spinach, goats cheese, heirloom tomato, frijoles 5 each

Kids (Strictly 10 years and under only)

Jaffle, baked bean and cheese 12

One Egg and bacon on toast 12

Lil Charcoal Waffle with strawberry jam 10

We also have some freshly baked muffins, cakes and pastries at the bar

****Intolerances? Please ask our staff for more info****

Beverages

Smoothies

- Banana, peanut butter, oats, honey and full cream milk 14
- Mixed berry, banana, acai, chia and coconut milk 14
- Espresso, date, banana, cinnamon, almond milk 16

Milks

We stock a full range of milk alternatives,
Including Milk Lab almond, coconut, lactose free, Bon Soy, full cream and skinny

Hot or Iced

- Kommon Grounds Espresso 5
- Kommon Grounds Decaf 5
- Cadbury's Hot Chocolate 5
- Pony Mega Hot chocolate 6.5
- Chai Latte (House made vegan blend) 5
- Matcha Latte 5
- Turmeric Latte 5
- Tea English Breakfast, Earl Grey, Mint Mix, Lemongrass Ginger, Hibiscus, Green, Chai, Lavender 5

Cold

- Pony Cold Brew 8
- Pony Charcoal Lemonade 7
- House sodas 5
- Kombucha 8
- Supergreens cold pressed juice 7
- Voss Water Sparkling 800ml 14, 375ml 6
- Calm & Stormy Mineral Water (sugar free) 6



Lunch **11:30am - 3pm**

Panini of the day 17

Soup of the day 18

Blue Swimmer Crab Tacos

Soft shell crab, frisee, avocado, pico de gallo, chipotle mayo and fried jalapeno 25

Mejilla con papa a la Huancaína

Beef cheek with crushed potato in Huancaína sauce (Mild chilli cheese sauce), sautéed spinach, green beans, carrot tops and dried olives 26 vo

Panca Chicken Bowl

Panca chicken with mixed rice, avocado, spinach, snowpeas, house pickles, fresh herbs, goats cheese and mojo 28 vo

Salmon Salad

Cured salmon, mixed quinoa, quail eggs, leafy greens, avocado, heirloom tomato, goats cheese, sumac pepitas, pickled plum with a dill lemon dressing and green oil 31 vo

Wagyu Beef Burger

Chunky Wagyu beef pattie, pickled cucumber, bacon, black garlic aioli, old English cheddar, tomato, frisee, fried jalapeno, chips and chipotle mayo 35

Add fried egg 3.5

Bowl Of Chips

Chips with Amarillo mayo 10

Kids (Strictly 10 years and under only)

Panca Chicken, mixed rice and beans 12

Jaffle, Baked bean and cheese 12

Baby Burger, beef pattie, milk bun, English cheddar and chipotle mayo 15

We also have some freshly baked muffins, cakes and pastries at the bar

****Intolerances? Please ask our staff for more info****

vo Vegan Option

Dinner (All our dishes are designed to share)

Small Plates

Maiz con Queso

Chilli salted corn on the cob with cheese and lime 12

Arepas

Arepa de queso and chorizo, Hogao (Colombian relish), avocado, fresh lime and spring onion 18

Mejilla Res Con Frijoles

Beef cheek served with a tomato, frijole and capsicum stew, fresh herbs and crusty bread 24

Queso fundido con cascara de papas

Cheese fondue with potato skins, fried jalapeno and green oil 21

Causa Limeña Maki

Panca chicken, potato mash, cherry tomato, avocado, Aji Amarillo mayo (Served traditionally cold) 22

King Fish Tiradito

Fresh Kingfish, charred corn, sweet potato puree, frisee and tigers milk 24

Calabaza

Roasted Pumpkin, pomegranate, sumac pepitas, pickled plum, balsamic glaze and green oil 19

Seco de Cerdo

Slow cooked pork shoulder, salsa criolla, parsnip, fresh peas, carrot, seco sauce served with rice 25

Larger Plates

Pollo A La Brasa (Half Chicken)

Cerveza and Achiote marinated chicken, mixed rice, charred corn, arepas, fresh lemon and Aji 38

Grilled Swordfish Fillet,

Served with charred red cabbage, goats cheese and chimmi churri 40

500gr Rib Eye,

Cumin paprika salted kipfler potato, pea puree, garlic and coriander butter, grilled lemon and bone marrow jus 44

Need a Little extra with that...

Zanahorias

Cumin and maple sautéed heirloom carrots with saffron labne and lemon salt 15

Coliflor Rostizado

Roasted Cauliflower, with sweet potato puree, toasted almond, mojo and paprika oil 16

Habichuelas

Medley of beans, bacon dust, crispy jalapeno, herb butter and snow pea tendrils 14

Kids (Strictly 10 years and under only)

Panca Chicken, mixed rice and green beans

Beef Cheek, crushed potato and heirloom carrots

Something sweet

Platano con Cajeta

Caramelised plantains, Habanero syrup, coconut ice cream and honeycomb crumble 24

Chocolate Fondue

Served hot with fresh berries, marshmallow, cookies and fairy floss 21

Arroz con Leche

Rice pudding, raisins, cinnamon sugar, toasted almonds, dulce de leche and fresh berries 23

Snowpony's Signature Pavarotti

Creamy vanilla ice-cream bomb glaze, hot chocolate centre coated in Italian merengue 32

(Please allow 20mins to create)

