

Pony Dining The Rocksのメニューの最終更新日は2026/1/5です。

- Dinner Menu
- Dessert Menu
- Wine List Menu

Small Plates

Marinated olives (v)	A\$12.00	Lamb merguez sausage, slow-cooked capsicum, parsley, preserved lemon, cumin yoghurt	A\$26.00
Sydney rock oysters (ea)			
Eschallot dressing	A\$7.00	Gruyère cheese soufflé with wattle seeds and macadamia crust*	A\$26.00
Grilled oyster with scallion oil, crispy shallots, roasted peanuts	A\$8.00	Wood fire grilled prawns (2), prawn toast, tomyum mayo*	A\$32.00
Wood fire grilled zucchini, whipped potato and macadamia, karkalla, miso dressing, toasted pine nuts (v,n)	A\$18.00	Yellowfin tuna crudo, wood fired grill mandarin, Szechuan chilli dressing	A\$34.00
Italian flat bread, wood fire grilled eggplant dip * (v)	A\$20.00	Wood fire grilled Southern calamari, salsa criolla	A\$34.00
Burrata, wood roasted mapo sauce (n)	A\$25.00	Kangaroo skewers (3), pepper sauce, berries, buckwheat *	A\$38.00
Slow cooked brisket empanada, house made fermented chilli * (2)	A\$26.00		

Big plates

Wood fire grilled zucchini, whipped potato and macadamia, karkalla, miso dressing, toasted pine nuts (v,n)	A\$28.00	Spatchcock, potato puree, burnt butter, capers, lemon, parsley	A\$44.00
Potato gnocchi, sautéed seasonal mixed mushrooms, parmesan *	A\$36.00	Lamb rack, wood roasted ratatouille, green garlic puree, black olive crumb	A\$50.00
Fresh pasta, crab, tomato, Calabrian chilli, grana padano *	A\$44.00	Market fish - MP	
		Wood fire grilled NSW live Eastern rock lobster with condiments - MP	

Our meat story

Here at pony our favourite way to cook meat is over a wood fire to showcase its true characteristics and flavour. Throughout the years we have formed a great and special bond with our suppliers to give to you the very best quality of meat that australia has to offer. We like to offer an assortment of different cuts to give a more in-depth showcase of the beef in all forms. Whatever your request, whatever you choose to eat, let us make your time here memorable. Every day is a new day, every fire burns different

## Steaks

### Rangers valley

Black angus beef is raised in the cool climate of the new england tablelands and comes from the global leaders at rangers valley.

Rump, chimichurri	A\$46.00	Denver, native peppercorn sauce, baby leeks	A\$84.00
250g, grain fed 270 days, bms5+		250g, grain fed 300 days, BMS7+	
Scotch fillet, black bean salsa	A\$78.00	Tomahawk, black onyx, – black garlic butter, salsa verde, szechuan chilli dressing, red wine jus - MP	
250g, grain fed 400 days, BMS 9		1-2kg, grain fed 100 days, bms4+	

### O’connor

Entirely free-range, and raised on gippsland's crisp fresh air, pristine water and nutrient-rich pure pastures without any artificial hormones or antibiotics

Sirloin, black garlic butter	A\$64.00	Rib eye, bone marrow, beef jus *	A\$89.00
270gr, grass fed, bms3+		450g, grass fed 200 days, bms4+	
Eye fillet, red wine jus	A\$69.00		
200g, grass fed 200 days, bms5+			

### Dry aged beef

Our 400g signature dry aged bone in sirloin has been dry aged for 30 days which naturally enhances the flavour and tenderness of the beef.

O'connor dry aged bone in sirloin, condiments	A\$94.00
400gr, grass fed, bms3+	

### Sides

Charred cos lettuce, broccolini, wood fire grilled leek dressing, toasted grains (v)	A\$18.00	Wood fire grilled Dutch carrots, harissa, labne, sesame seeds	A\$20.00
Heirloom tomato salad, basil, feta, balsamic	A\$18.00	Wood fire grilled sugarloaf cabbage, pistachio dressing, shaved parmesan (n)	A\$20.00
Hand cut fat chips, charred rosemary aioli	A\$18.00		

### 3 COURSE MENU – \$110PP

Entire table, Minimum 2 guests

STARTERS TO SHARE

All starters to share for 4 guest or more. One choice per person for 2-3 guests

Italian flat bread, woodfire grilled eggplant dip *	Yellowfin tuna crudo, wood fire grilled mandarin, Szechuan chilli dressing
Marinated olives	
Sydney rock oysters, eschallot vinegar + 7pp	Lamb merguez sausage, slow-cooked capsicum, parsley, preserved lemon, cumin yoghurt
Burrata, wood roasted mapo sauce (n)	

MAINS

Wood fire grilled zucchini, karkalla, miso dressing, toasted pine nuts (v,n)	250g Rump, bms5+, grain fed 270 days
Ricotta dumplings, crab, tomato, Calabrian chilli, grana padano *	270g O'Connor sirloin, bms 3+, black garlic butter +19
Market fish	450g O'Connor rib eye, bms 3+, bone marrow, beef jus * + 37
Wood fire grilled spatchcock, potato puree, capers, lemon, parsley	Hand cut chips, charred rosemary aioli
	Charred cos lettuce, broccolini, wood fire grilled leek dressing, toasted grains (v)

DESSERTS

Chocolate eclair bun, raspberry, mascarpone *	Selection of cheese, quince paste and lavosh + \$9
Macadamia & salted caramel tart, caramel ice cream *	

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