

The Pony Club a little taste of Spain using the fresh ingredients of Australia

PICA

pan , in house baked multigrain roll (v)	2.5
aceitunas , marinated arberquina, gordal and empeltre olives (v) (df) (g)	7.5

TAPAS

ostras , Coffin bay oysters with eshallots & ginger (gf) (df)	13.9
tártaro , market fish tartare, shallot, caper dressing, basil soil, milk foam (gf)	15.9
salmón , pan fried salmon , pickled tomato & cucumber beetroot coulis, herb salad (gf)	20/29
calamares , squid ink rice, spinach, basil oil	17.9
veneras , seared sea scallops, celery jelly, apple puree	18.9
baccalao , saltcod and potato stuffed pimento peppers, mojo verde	14.9
jamon , shaved jamon, jamon jelly, goats curd	14
chorizo , panfried, tomato petal salad (gf)	13.9
coliflor , cauliflower custard , rosemary crunch (v)	15.9
puerro , poached and smoked leeks, corn puree, mushroom dust, tomato granita (v)	14.9
empanadas , spinach and chickpea parcels with eggplant aioli (v)	14.9

RACIONES

tagine , 7 vegetables, green harissa, ras el hanout (gf) (v)	19.9
el cerdo , twice cooked pork belly, green bean puree, broad beans, shaved red radish	27.9
cordero , lamb cutlets, white bean puree, hearth cous cous, spinach, salad onion	31.9
la mesa casa , four course banquet of our chef's selection; pica, tapas & churros	60 pp

Breakfast Saturdays – Sunday from 7.30am

Lunch Fridays – Sunday from 12pm

Have you seen our Polo Lounge?

Needing a private space for a celebration or simply to entertain?
Ask to view our private polo lounge.



The Pony Club

a little taste of Spain using the fresh ingredients of Australia

ENSALADA & VERDURAS

ensalada jardin , garden salad with vinaigrette (v) (gf)	10.9
verduras , steamed market vegetables with shaved parmesan, truffle oil (v) (gf)	11.5
patatas , crispy skinned kipfler potatoes with romesco(v) (gf)	10.5

POSTRES

churros , try our famous fried pastry with chocolate ganache, traditional Spanish recipe	13.9
citron chiboust , light lemon mousse, crunchy glazed filo, orange mint sorbet	13.9
tarta de pinenut , pinenut tart, mint granita, whipped cream	13.9
crème catalan , vanilla, cinnamon, orange custard, caramelise	13.9
queso , regional cheese & fruit platter with quince marmalata	20.5

(v) vegetarian (df) dairy free (gf) gluten free

La mesa casa, four course banquet of our chef's selection; picas, tapas, & churros 60 pp

Breakfast Saturdays – Sunday from 7.30am

Lunch Fridays – Sunday from 12pm

Have you seen our Polo Lounge?

Needing a private space for a celebration or simply to entertain?
Ask to view our private polo lounge.

