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Pony Dining The Rocks relauches

21 June, 2017 by **Mwoolway**



Pony Dining The Rocks has re-opened this winter with a new look and lunch menu.

The dining space, inside the former bond warehouse, has been refurbished to include a new bar area, along with refashioned pony hides cladding, fresh greenery, and additional seating to its alfresco dining area. The extra outdoor space features a 10-metre-long communal table and several high-top tables increasing the seating to 110.



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The renovation also includes *Pony Dining's* new, winter lunch menu. Head chef Neil Nolan has created a menu that encompasses the Pony Dining style with the business lunch in mind.

"Our lunch menu is a completely different dining experience to our dinner menu," said Nolan. "While the wood fire grill is still at the heart of everything we create, the menu is lighter and offers a good price point for those coming in for a business lunch or for tourists who are exploring The Rocks."



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Daily lunch specials menu will change each day depending on the catches and availabilities at the farmer's markets.

"I'm excited that we can offer high-quality, seasonal produce to visitors of Sydney and the surrounding local businesses. My top choice on the new menu would be the wood-fire roasted figs, burrata, Italian ham and salad of slow-cooked lamb shoulder, baby cos, roasted cauliflower, capers, tahini and lemon. With winter upon us, you can't go past our homemade gnocchi with pumpkin, wood roasted corn, hazelnuts and goats curd," said Nolan.



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The open kitchen design, with signature Argentinean wood fire grill, allows guests to watch Nolan and his team while dining on their menu inspired from the Mediterranean, South East Asia and Australia.

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