

SMALL

OYSTERS (1) (GF) / 4
with yuzu pearls

BREWERY SOUP W' CRUSTY BREAD / 10
please ask our staff for today's choice

SWEET POTATO TACOS (2) (VG) / 14
cashew feta, corn nuts, spring onions
& almond salsa

PORK BELLY SLIDERS (2) (D) / 14
kewpie, kimchi & coriander

RED LENTIL DAHL (VG) / 15
with roti

KURO PRAWNS (3) (D) / 16
wasabi & avocado purée

SHARE

SABB SPICED MIXED NUTS (GF) / 8

SABB BATTERED ONION RINGS (VG) / 8
with chilli salt

CLASSIC CHIPS (VG) / 9
tomato sauce

VEGETABLE CHIPS (VG) / 11
with roasted red pepper relish

FRIED CHICKEN WINGS / 15
pineapple hot sauce & ranch (GF)
OR honey bbq

BRAISED SPICY EGGPLANT (VG) / 15
with roti

BEEF & PORK MEAT BALLS (5) / 16
sugo & cheese

LAMB SAUSAGES (3) (D) / 16
with roasted red pepper relish

TUNA TARTARE (GF) / 17
tuna belly, estate honey, chilli, spring onion,
lime & sesame seed cracker

BURGERS

**ALL SERVED WITH CHIPS
WITH VEGETABLE CHIPS + 3**

SABB HOUSE BURGER / 19.5
beef, bacon, cheese, onion, pickles, lettuce,
tomato & burger sauce

SABB CHEESEBURGER / 18
beef, pickles, cheese & homemade ketchup

SOUTHERN FRIED CHICKEN BURGER / 19.5
chipotle sauce & slaw

VEGGIE BURGER (VG) / 19.5
beetroot bun, tempura mushroom, red pepper relish,
sweet chilli & lettuce

FISH BURGER / 19.5
SABB Strapper lager battered fish, remoulade
& lettuce

***NO ALTERATIONS TO BURGERS**

SOMETHING MORE

GREEN TEA SOBA NOODLE SALAD (VG) / 18
radish, edamame, cucumber, pickled ginger,
chilli sprinkle, roasted sesame dressing

POKE BOWL (VG) / 18
marinated tofu, pickled vegetables, edamame,
fried kale, warm rice & lime wedge

**ADD CHICKEN OR RAW TUNA
TO ANY SALAD / +5**

GREEN CHILLI CON CARNE (GF) / 22
rice, lime & sour cream

FISH & CHIPS (D) / 27
SABB Strapper lager batter, chips, green leaf salad,
lemon & SABB tartare

SALT & PEPPER SQUID (D) / 25
chips, green leaf salad & squid ink aioli

PIZZA

GLUTEN FREE BASES + 2.5

MARGHERITA (V) / 19
tomato, fior di latte, parmigiano, basil

PROSCIUTTO / 22
tomato, fior di latte, parmigiano, prosciutto, basil

RIVIERA / 22
tomato, mozzarella, ham, pineapple

MELANZANA (VG) / 22
tomato, eggplant, olives, vegan chicken,
vegan mozzarella

FUNGHI (V) / 22
roasted mushroom, caramelised onion, garlic, fontina

DIAVOLA / 22
tomato, salami, mozzarella, basil sauce

CARNIVORO / 22
tomato, fior di latte, salami, pork sausage,
prosciutto, basil sauce

CAPRICCIOSA / 22
tomato, garlic, mozzarella, ham, mushroom, olives

KIDS

BATTERED FISH & CHIPS (D) / 11

GRILLED CHICKEN & CHIPS (GF) / 11

CHEESEBURGER & CHIPS / 11

HAM, CHEESE & PINEAPPLE PIZZA / 11

DESSERT

STICKY DATE PUDDING / 13
caramel sauce & vanilla bean ice cream

CONSCIOUS CRAVINGS BOUNTY TART (VG) / 13
berry coulis

CHOC TOPS / 5.50
vanilla, choc mint, rock salt caramel



ALLERGEN STATEMENT

Although all care is taken in our kitchen, we are unable to guarantee that dishes are completely free of residual nuts, nut oils, fish or gluten.

PIZZA

All pizzas are prepared in a kitchen that uses wheat and gluten.

No half and half.

Pizzas are cooked in a separate kitchen. They may arrive at different times to other dishes.

(GF) GLUTEN FREE

(V) VEGETARIAN

(VG) VEGAN OPTION

(D) DAIRY FREE

All credit cards incur a 1.3% merchant fee.

BEER



6 FURLONGS | PALE ALE **C** 300mL / 6.5 | 500mL / 10

A modern style pale ale crafted for drinkers of today. This well-balanced ale is loaded with fresh aromatic hops and flavoursome crystal malts.

ABV: 5.2%



THE STRAPPER | AUSTRALIAN LAGER **C** 300mL / 6.5 | 500mL / 10

A unique South East Australian draught lager style of soft bitterness & fruity fresh flavour, brewed with heirloom Australian barley & hop varieties.

ABV: 5.0%



BOX 54 | GOLDEN ALE **C** 300mL / 6.5 | 500mL / 10

A summer style ale that is fresh and full of flavour. Brewed exclusively with Galaxy hops for bright tropical flavours and wheat malt for extra body.

ABV: 4.6%



RACE DAY | PILSNER **C** 300mL / 6.5 | 500mL / 10

A smooth and crisp modern style pilsner brewed with Saaz hops for herbal and floral aromas.

ABV: 5.0%



THE FARRIER | IPA 300mL / 7.5 | 500mL / 11.5

Simply bursting in big fresh tropical flavours, this IPA is lively and bold. A well-balanced beer to freshen up the tastebuds.

ABV: 6.4%



THE APPRENTICE | SESSION ALE 300mL / 5.5 | 500mL / 8.5

A full bodied session ale brewed with rich toffee malts and aromatic hops, loaded with citrus and pine.

ABV: 3.5%



BARRIER TRIALS

Like any good horse, our beers need to be trialed. Please ask our staff for current specialty beers available on tap only.

WHITE/ROSE WINE

CRITTENDEN SAUVIGNON BLANC / 10 | 45

CRITTENDEN MOSCATO / 10 | 45

YABBY LAKE PINOT GRIS / 11 | 50

YABBY LAKE CHARDONNAY / 11 | 50

CRITTENDEN ROSE / 11 | 50

QUEALY PINOT GRIS / 50

SPARKLING

SAN PIETRO SPARKLING / 9 | 40

RANGE LIFE PROSECCO / 11 | 50

FOXEYS HANGOUT SPARKLING / 55

RED WINE

TROFEO PINOT NOIR / 11 | 50

FOXEYS HANGOUT PINOT NOIR / 55

PARINGA 'PENINSULA' PINOT NOIR / 60

SAN PIETRO SHIRAZ / 10 | 45

PHAEDURUS SHIRAZ / 55

FOXEYS SHIRAZ / 57

CRITTENDEN TEMPRANILLO / 11 | 50

CIDER

TEN SIXTY ONE | APPLE CIDER / 7 / 11.5

ABV: 4.9%

SELTZER

TIDAL ARTESIAN SELTZER | LIME

TIDAL ARTESIAN SELTZER | YUZU

Please ask our staff for the current seltzer flavour on tap.

300ML / 7.5 | ABV: 4.2%

NON-ALCOHOLIC

VOSS SPARKLING WATER, 375ML / 800ML 4.8 / 7.8

SOFT DRINK / 4

LEMON, LIME & BITTERS / 4.5

JUICE - ORANGE OR APPLE / 4.5

TEA

ENGLISH BREAKFAST, GREEN, EARL GREY, CHAMOMILE, LEMONGRASS & GINGER / 4.5

COFFEE

MILK COFFEE / 4

BLACK COFFEE / 3.8

DECAF, SOY MILK, OAT, ALMOND MILK / + 0.5



SEE PHOTOS OF EVERY DISH

Go to mryum.com/sabb or scan the QR code with your phone camera. No QR app required.

TASTING PADDLES

SAMPLE OUR CORE RANGE **C** OF BEERS - 4 X 150ml | 16
ADD BARRIER TRIALS (EA) FROM + 4 | ADD THE FARRIER IPA + 4.5 | ADD SESSION ALE + 3.5