

## SMALL

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

SABB SPICED MIXED NUTS (GF) / 8

PORK BELLY BAO BUN (1) (D) / 8  
kewpie, kimchi & coriander

GRILLED CORN (V) / 10  
chipotle aioli & tajin

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

## SHARE

SABB BATTERED ONION RINGS (VG) / 9  
tossed with chilli salt

CLASSIC CHIPS (VG) / 9  
tomato sauce

VEGETABLE CHIPS (VG) / 10  
with roasted red pepper relish

FRIED CHICKEN WINGS / 15  
with pineapple hot sauce & ranch sauce

CRISPY SCHOOL PRAWNS (D) / 17  
tossed with fried chilli & garlic

GRILLED ASPARAGUS (GF) / 19  
smoked trout & roasted hazelnuts

TUNA TARTARE (GF) / 19  
tuna belly, estate honey, chilli, spring onion,  
lime & sesame seed cracker

JONAH CRAB CLAWS (4) (GF) / 20  
with yuzu mayonnaise

**TAP,  
ORDER,  
PAY!**



## BURGERS

**ALL SERVED WITH CHIPS  
WITH VEGETABLE CHIPS + 4**

SABB HOUSE BURGER / 20  
beef, bacon, cheese, onion, pickles, lettuce,  
tomato & burger sauce

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

SOUTHERN FRIED CHICKEN BURGER / 20  
chipotle sauce & slaw

MUSHROOM BURGER (VG) / 20  
tempura fried mushroom, beetroot bun, roasted red  
peppers, lettuce & vegan herb crème fraiche

**\*NO ALTERATIONS TO BURGERS**

## PIZZA

**GLUTEN FREE BASES + 3**

MARGHERITA (V) / 20  
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 mozzarella

PESTO POLLO / 22  
shredded chicken, red onion, semi-dried tomato  
& 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

## SOMETHING MORE

GREEN TEA SOBA NOODLE SALAD (V) / 20  
radish, edamame, cucumber, pickled ginger,  
chilli sprinkle, roasted sesame dressing

POKE BOWL (VG) (GF) / 20  
marinated tofu, pickled vegetables, edamame,  
fried kale, warm rice & lime wedge

FATTOUSH SALAD (VG) / 20  
lettuce, tomato, cucumber, radish & fried pitta

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

GRILLED SALMON (D) / 26  
chunky beetroot aioli & watercress salad

SALT & PEPPER SQUID (D) / 26  
chips, green leaf salad & squid ink aioli

FISH & CHIPS (D) / 25  
SABB Strapper Lager batter, chips, green leaf  
salad, lemon & SABB tartare

## KIDS

BATTERED FISH & CHIPS / 10

CHICKEN & SALAD (GF) / 10

CHEESEBURGER & CHIPS / 10

HAM, CHEESE & PINEAPPLE PIZZA / 10

## DESSERT

CHOC TOPS / 5  
vanilla, choc mint or rock salt caramel

STICKY DATE PUDDING / 12  
with vanilla bean ice cream

SEASONAL MIXED BERRIES (V) (GF) / 12  
topped with cinnamon mascarpone

CONSCIOUS CRAVINGS BOUNTY TART (VG) / 12  
berry coulis



### 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 trialled. 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

CRITTENDEN PROSECCO / 10 | 45

FOXKEYS HANGOUT SPARKLING / 55

## RED WINE

TROFEO PINOT NOIR / 11 | 50

FOXKEYS HANGOUT PINOT NOIR / 55

PARINGA 'PENINSULA' PINOT NOIR / 60

SAN PIETRO SHIRAZ / 10 | 45

PHAEDURUS SHIRAZ / 55

FOXKEYS SHIRAZ / 57

CRITTENDEN TEMPRANILLO / 11 | 50

## CIDER

TEN SIXTY ONE | APPLE CIDER

300mL / 7 | 500mL / 11.5 | ABV: 4.9%

## SELTZER

TIDAL ARTESIAN SELTZER CAN | LIME

TIDAL ARTESIAN SELTZER CAN | YUZU

TIDAL ARTESIAN SELTZER CAN | MIXED BERRY

330ML / 7.5 | ABV: 4.2%

## NON-ALCOHOLIC

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

**TAP,  
ORDER,  
PAY!**



## 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