

SMALL

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

SABB SPICED MIXED NUTS (LG, VG) / 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

CLASSIC CHIPS (VG) / 9
with tomato sauce

SABB BATTERED ONION RINGS (V) / 12
with aioli

JALAPENOS POPPERS (3) (V) / 12
maple & mustard dipping sauce

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

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

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

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

**TAP,
ORDER,
PAY!**



BURGERS

ALL SERVED WITH CHIPS

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
& basamic glaze

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, capers & parsley

SOMETHING MORE

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

POKE BOWL (VG) (LG) / 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**

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

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

KIDS

BATTERED FISH & CHIPS / 10

CHICKEN & SALAD (LG) / 10

CHEESEBURGER & CHIPS / 10

HAM, CHEESE & PINEAPPLE PIZZA / 10

DESSERT

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

BOMBE ALASKA (VG) (LG) / 12
with passionfruit and raspberry sorbet, topped
with torched meringue & served with berry coulis

FERRERO ROCHER CHEESECAKE (LG) / 12
with a Nutella Centre

STICKY DATE PUDDING / 12
with ice cream



KITCHEN HOURS

11AM - 7PM

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.

(LG) LOW GLUTEN

(V) VEGETARIAN

(VG) VEGAN OPTION

(D) LOW DAIRY

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