



KITCHEN HOURS

Monday – Thursday: 11AM – 4PM

Friday – Saturday: 11AM – 7PM

Sunday: 11AM – 6PM

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.

PIZZAS

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.

ENTRÉES

SAB SOUP

served with crusty bread 12

SAB TOASTIE

mortadella, mozzarella, sab chutney & buttered sour dough 15

PORK BELLY BANH MI

pate, carrot, cucumber, kewpie, chilli & coriander 16

SHARE

SAB BATTERED ONION RINGS V

with aioli 13

CLASSIC CHIPS VG

with tomato sauce 10

DIPS — served with rosemary & sea salt flatbread 12ea dip.

chickpea VG

persian fetta

roasted red pepper & chilli VG

eggplant VG,

beetroot with fetta & cashew

tzatziki

SALUMI BOARD

calabrese salami, prosciutto, terrine, mortadella, mozzarella, cornichons, tear drop peppers, grissini & flat bread 44

CHEESE KRANSKY & CHORIZO LG

mustard, pickles & relish 16

FRIED CHICKEN WINGS LG

tossed in pineapple hot sauce & a side of ranch 16

MEATBALLS — 5

sugo & mozzarella 17

PATATAS BRAVAS LG, VG

chipotle salsa & aioli 15

CAULIFLOWER POP CORN TACOS — 2 LG, VG

salad greens & sumac aioli 16

BURGERS

SAB HOUSE BURGER

beef, bacon, cheese, onion, pickles, lettuce, tomato & SAB burger sauce 22

SAB CHEESEBURGER

beef, pickles, cheese & homemade ketchup 19

SOUTHERN FRIED CHICKEN BURGER

SAB chipotle sauce & slaw 22

VEGAN BURGER VG

beyond meat pattie, beetroot bun, sabb relish, mayonnaise, lettuce, tomato & red onion 25

STEAK BURGER

SAB relish, rocket, cheese & onion rings 29

*** NO ALTERATIONS TO BURGERS ***

SOMETHING MORE

FALAFEL & HUMMUS GRAIN BOWL VG

mixed grains, spinach, red onion, falafel, avocado, edamame & beetroot 22

VEGAN BURRITO BOWL VG, LG

baked potato, sweetcorn, beans, onion, avocado, kale, rocket, peppers, cashews & chipotle salsa 22

MAPLE ROASTED PUMPKIN SALAD V

grains, pomegranate, feta & kale 20

ADD SHREDDED CHICKEN +5

SALT & PEPPER SQUID D

chips, green leaf salad & squid ink aioli 28

FISH & CHIPS D

SAB Strapper Lager batter, chips, green leaf salad, lemon & SAB tartare 28

KIDS

BATTERED FISH & CHIPS 12

CHICKEN & SALAD LG, D 10

BEEF AND CHEESE SLIDER 12

HAM, CHEESE & PINEAPPLE PIZZA 12

PIZZA

Our pizzas are prepared and cooked to order from our pizza kitchen and will arrive at your table as soon as they are ready. No half and half.

GLUTEN FREE BASES +4

GARLIC V

confit garlic, parmigiano & rosemary 15

MARGHERITA V

tomato, fior di latte, basil 21

PEPERONE

tomato, roasted red peppers, pesto, prosciutto, goat's cheese 23

ORTOLANA VG

pumpkin, garlic, rocket, pine nuts & vegan mozzarella 23

PESTO POLLO

shredded chicken, red onion, semi-dried tomato & mozzarella 23

FUNGHI V

roasted mushroom, caramelised onion, garlic, fontina 23

CAPRICCIOSA

tomato, mozzarella, ham, mushroom, olives, capers, parsley 23

PROSCIUTTO

tomato, fior di latte, parmigiano, prosciutto, basil, balsamic 23

CARNIVORO

tomato, fior di latte, salami, sausage, prosciutto, pesto 24

DESSERT

BOMBE ALASKA VG, LG

passionfruit & raspberry sorbet, encased in torched meringue & finished with berry coulis 13

STICKY DATE PUDDING

with vanilla ice cream 13

CHOCOLATE PUDDING

with raspberry sorbet 13

BEER



6 FURLONGS | PALE ALE **C** 300mL / 7 | 500mL / 11

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 / 7 | 500mL / 11

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 / 7 | 500mL / 11

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 / 7 | 500mL / 11

A smooth and crisp modern style pilsner brewed with Saaz hops for herbal and floral aromas.
ABV: 5.0%



THE FARRIER | IPA 300mL / 8 | 500mL / 12.5

Simply bursting in big fresh tropical flavours, this IPA is lively and bold. A well-balanced beer to freshen up the taste buds.
ABV: 6.4%



THE APPRENTICE | SESSION ALE 300mL / 6 | 500mL / 9.5

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.

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

WHITE / ROSÉ 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 4.5

GREEN 4.5

EARL GREY 4.5

CHAMOMILE 4.5

LEMONGRASS & GINGER 4.5

COFFEE

ENGLISH BREAKFAST 4.5

MILK COFFEE 4

BLACK COFFEE 3.8

DECAF, SOY MILK, OAT, ALMOND MILK + 0.5