



## MENU

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### 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.

**LG**

Low gluten

**VG**

Vegan Option

**V**

Vegetarian

**D**

Low Dairy

All credit cards incur a 1.3% merchant fee.

## SHARE

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### GARLIC BREAD V

with cheese 10

### CLASSIC CHIPS V

with tomato sauce 11

### SAB BATTERED ONION RINGS V

with SAB dipping sauce 13

### JALAPENO POPPERS — 3 LG, VG

with smokey dipping sauce 14

### BUFFALO WINGS LG

fried chicken wingettes tossed in hot sauce & served with a side of ranch 16

### TAJIN CHICKEN TACO — 2 LG

avocado, corn nuts, jalapeno, chipotle salsa 16

### CAULIFLOWER POPCORN VG

sumac aioli & micro herbs 16

### DUO OF DIPS — 2 V

smoked chickpea, beetroot & feta dip with chargrilled flat bread 20

## PIZZA

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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 +4.5

#### MARGHERITA V

tomato, mozzarella, parmigiano, basil 21

#### PESTO POLLO

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

#### RIVIERA

tomato, ham, pineapple, cheese 23

#### FUNGHI — vegan cheese +4 V

roasted mushroom, caramelised onion, garlic, fontina 23

#### CAPRICCIOSA

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

#### PROSCIUTTO

tomato, mozzarella, parmigiano, prosciutto, basil, balsamic 26

#### CARNIVORO

tomato, mozzarella, salami, chorizo, prosciutto, pesto 28

## BURGERS

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### 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 smoked chipotle sauce & slaw 22

### PUMPKIN FALAFEL BURGER VG

SAB relish, lettuce, tomato & beetroot bun 20

**\*NO ALTERATIONS TO BURGERS\***

## SOMETHING MORE

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### FALAFEL POKE BOWL VG

brown rice, smashed avocado, edamame, cucumber, pickled onion & radish 22

### CYPRIOI GRAIN SALAD V

freekeh, quinoa, coriander, parsley, red onion, pepita, almonds, currants, pomegranate, preserved lemon & olive oil topped with honey yoghurt cumin dressing 22

### ADD SHREDDED CHICKEN +5

### SALT & PEPPER SQUID

chips, green leaf salad & squid ink aioli 30

### FISH & CHIPS

SAB Strapper Lager batter, chips, green leaf salad, lemon & SAB tartare 30

## KIDS

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### BATTERED FISH WITH CHIPS & SALAD 12

### CHICKEN & SALAD LG 10

### CHEESE BURGER SLIDER 12

### HAM, CHEESE & PINEAPPLE PIZZA 12

## DESSERT

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### BOMBE ALASKA VG, LG

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

### CHOC TOP

vanilla, rock salt caramel or choc mint 13

# BEER

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## 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%



## EL CHARRO | MEXICAN LAGER 375ml Can / 7.5

This mucho refreshing mexican lager has been brewed with corn, rice, agave, lime and sea salt for a zingy crisp finish.

ABV: 4.5%



## BARRIER TRIALS

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

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## 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

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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

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SAN PIETRO SPARKLING 9 | 40

CRITTENDEN PROSECCO 10 | 45

FOXEYS HANGOUT SPARKLING 55

## RED WINE

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TROFEO PINOT NOIR 11 | 50

FOXEYS HANGOUT PINOT NOIR 55

PARINGA 'PENINSULA' PINOT NOIR 60

SAN PIETRO SHIRAZ 10 | 45

FOXEYS SHIRAZ 57

CRITTENDEN TEMPRANILLO 11 | 50

## CIDER

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HOME TRACK | APPLE CIDER

300mL / 7 | 500mL / 11.5 | ABV: 4.6%

## SELTZER

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TIDAL ARTESIAN SELTZER CAN — LIME

TIDAL ARTESIAN SELTZER CAN — YUZU

TIDAL ARTESIAN SELTZER CAN — MIXED BERRY

330mL / 7.5 | ABV: 4.2%

## NON-ALCOHOLIC

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VOSS SPARKLING WATER

375ml / 4.8 | 800ml / 7.8

SOFT DRINK 4

LEMON, LIME & BITTERS 4.5

JUICE — ORANGE OR APPLE 4.5

## TEA

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ENGLISH BREAKFAST 4.5

GREEN 4.5

EARL GREY 4.5

CHAMOMILE 4.5

LEMONGRASS & GINGER 4.5

## COFFEE

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MILK COFFEE 4

BLACK COFFEE 3.8

DECAF, SOY MILK, OAT, ALMOND MILK + 0.5