

SNACKS & SHARE PLATES

GARLIC BREAD with cheese (V)	10
BOWL OF CHIPS tomato sauce & aioli (VGO)	13
SAB MACARONI & CHEESE creamy cheese & mustard blend topped with breadcrumbs (V)	13
ROAST JAPANESE PUMPKIN with garlic & pepita yoghurt (VGO)	13
PATATAS BRAVAS roast chipotle salsa & aioli (VGO, LG)	14
DUCK SPRING ROLLS — 3 with hoisin sauce	15
JAR OF SCALIA ANCHOVIES sourdough, lemon & chilli powder	15
CHIPOLATAS — 3 merguez sausage with SAB relish	15
CHARRED CORN — 4 tajin, chipotle & herbs (LG, VGO)	15
BUFFALO WINGS chicken wingettes tossed in hot sauce & served with ranch dressing	16
FRIED SQUID squid ink aioli & rocket	17
FISH TACO — 2 remoulade & slaw	17
PORK BELLY BANH MI pate, kewpie, cucumber, chilli, carrot, coriander	17
CHICKEN SHISH KEBAB — 2 green chermoula	18

CHARCUTERIE PLATE 9

Build your own by mix and matching from our selection of charcuterie items. Served with baguette, crackers, cornichon & red currant jelly.

50gm MORTADELLA Italian pork luncheon meat	6
50gm CALABRESE spicy pork salami	7
50gm PROSCIUTTO dry cured parma san daniele	7
50gm PANCETTA salt cured pork belly salumi	8
50gm BRESAOLA air cured beef	9
100gm PORK TERRINE	10
100gm PATE chicken liver	11
50gm MARINATED FETTA (V)	4
50gm CHEDDAR cow's milk farmhouse cheddar (V)	11
50gm CHELSEA BLUE Dromana boat shed (V)	11
50gm BEACH BOX BRIE Dromana boat shed (V)	11

BURGERS

SAB HOUSE BURGER beef, bacon, cheese, onion, pickles, lettuce, tomato & SAB burger sauce	22
PULLED PORK BURGER cabbage & smoked maple mustard sauce	22
SOUTHERN FRIED CHICKEN BURGER SAB smoked chipotle sauce & slaw	22
BRISKET BURGER cheese, mayonnaise, ketchup, tomato	25

ALL BURGERS ARE SERVED WITH CHIPS. NO ALTERATIONS TO BURGERS

**TAP,
ORDER,
PAY!**



PIZZAS

PUMPKIN PIZZA (V) white base, smashed pumpkin, spinach, pine nuts, feta	20
FORMAGGIO (V) san marzano tomato, mozzarella, parsley garlic sauce, parmesan, house cheese mix	22
HAM & PINEAPPLE PIZZA san marzano tomato, ham, pineapple, house mix cheese	23
VEGAN san marzano tomato, loads of veggies, parsley garlic sauce, vegan cheese	23
SALAMI & FIRE ROASTED PEPPERS san marzano tomato, parmesan, mozzarella, evoo	25
ANCHOVY san marzano tomato, caramelised onion, olives, white anchovies, roast capsicum, zucchini, house cheese mix	25
NAPOLI (V) san marzano tomato, basil, olive paste, buffalo mozzarella	25
SUPREME san marzano tomato, salami, chorizo, assorted veggies, house cheese mix, olives	26
PROSCIUTTO & BUFFALO san marzano tomato, buffalo mozzarella, prosciutto, rocket, evoo	28

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
VEGAN CHEESE +4

SALADS

GREEN TEA SOBA NOODLE SALAD radish, edamame, pickled ginger, chilli sprinkle, cucumber & roasted sesame dressing (V, VGO)	20
CYPRriot GRAIN SALAD freekeh, quinoa, coriander, parsley, red onion, pepita, almonds, currant, pomegranate, preserved lemon & olive oil topped with a honey yoghurt cumin dressing (V, VGO)	22
ADD CHICKEN +6	

SOMETHING SWEET

BOMBE ALASKA passion fruit & raspberry sorbet, encased in torched meringue & finished with berry coulis (V, VGO, LG)	13
STICKY DATE PUDDING caramel sauce & vanilla ice cream	13
CHOCOLATE BUDINO soft-centered chocolate pudding with raspberry sorbet	13
FERRERO CHEESECAKE nutella centre & ferrero glaze (V, LG)	13
SCOOP OF ICE CREAM WITH CHOCOLATE TOPPING	
One scoop	4
Two scoops	5

KIDS

BATTERED FISH WITH CHIPS & SALAD	13
CHICKEN SALAD (LG)	13
CHEESE BURGER SLIDER WITH CHIPS	13
HAM, CHEESE & PINEAPPLE PIZZA	13

LG - Low Gluten | V - Vegetarian | VGO - Vegan Option (on request)

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. Please advise staff of allergies.

BEER



1 | THE STRAPPER | AUSTRALIAN LAGER **C** 300mL / 7.3 | 500mL / 11.5

A unique South East Australian draught lager style of soft bitterness & fruity fresh flavour, brewed with heirloom Australian barley & hop varieties.
ABV: 5.0%



2 | RACE DAY | PILSNER **C** 300mL / 7.3 | 500mL / 11.5

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



3 | BOX 54 | GOLDEN ALE **C** 300mL / 7.3 | 500mL / 11.5

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%



4 | 6 FURLONGS | PALE ALE **C** 300mL / 7.3 | 500mL / 11.5

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 FARRIER | IPA 300mL / 8.3 | 500mL / 13

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 / 6.3 | 500mL / 10

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 300mL / 7.3 | 500mL / 11.5

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 trialled. Please ask our staff for current specialty beers available on tap only.

CIDER



HOME TRACK | APPLE CIDER 300mL / 7.3 | 500mL / 11.5

Home Track Apple Cider is a crisp and refreshing apple cider blended with 10 different English heritage apple varieties. Some notable varieties include; Bulmers, Golden Harvey and Yarlington Mill.
ABV: 4.6%

LOCAL WINE

SAN PIETRO SHIRAZ / 10.5 | 50

FOXKEYS SHIRAZ / 68

CRITTENDEN TEMPRANILLO / 11.5 | 55

FOXKEYS PINOT NOIR / 12.5 | 60

PARINGA 'PENINSULA' PINOT NOIR / 63

CRITTENDEN SAUVIGNON BLANC / 10.5 | 50

CRITTENDEN MOSCATO / 10 | 45

YABBY LAKE PINOT GRIS / 11.5 | 55

YABBY LAKE CHARDONNAY / 11.5 | 55

CRITTENDEN ROSE / 11.5 | 55

SAN PIETRO SPARKLING / 9 | 40

CRITTENDEN PROSECCO / 11.5 | 55

FOXKEYS SPARKLING / 57

REGIONAL WINE

AMADIO SVS SHIRAZ, SA / 58

JOHN HASTINGS SHIRAZ, SA / 79

KANGAROO ISLAND CABERNET, SA / 63

DIRTY BOOTS CABERNET
SAUVIGNON, WA / 58

AT FIRST SIGHT GRENACHE, WA / 58

RUBY PINK MOSCATO, SA / 10.5 | 47

HORSE KART NEBBIOLO ROSE, SA / 11.5 | 55

SELTZER

TIDAL ARTESIAN SELTZER | LIME
ABV: 4.2% | 330mL can / 7.8

TIDAL ARTESIAN SELTZER | YUZU
ABV: 4.2% | 330mL can / 7.8

TIDAL ARTESIAN SELTZER | MIXED
BERRY | ABV: 4.2% | 330mL can / 7.8

NON-ALCOHOLIC

VOSS SPARKLING WATER
375mL / 5 | 800mL / 8

SOFT DRINK / 4

JUICE - ORANGE OR APPLE / 4.5

COFFEE

MILK COFFEE / 4.5

BLACK COFFEE / 4

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

TEA

ENGLISH BREAKFAST / 4.5

GREEN / 4.5

EARL GREY / 4.5

CHAMOMILE / 4.5

LEMONGRASS AND GINGER / 4.5

TASTING PADDLE

SAMPLE OUR CORE RANGE  OF BEERS
4 X 150ML / 16

ADD BARRIER TRIALS (EA) FROM +4

ADD THE FARRIER IPA +4.5

ADD SESSION ALE +3.5