

SNACKS & SHARE PLATES

BOWL OF CHIPS	13
chicken salt, tomato sauce & aioli	
SAB MACARONI & CHEESE (V)	13
load it up by adding chorizo, salami & hot sauce +6	
PATATAS BRAVAS	14
roast chipotle salsa & aioli (VGO, LG)	
DUCK SPRING ROLLS — 3	15
with hoisin sauce	
CHARRED CORN — 4	15
tajin, chipotle & herbs (LG, VGO)	
CHICKEN WINGS	16
served with alabama white sauce	
WARM TOOLUNKA OLIVES	17
with la boqueria chorizo	
DUO OF DIPS	17
pumpkin hummus, beetroot fetta, cashew with toasted flatbread (V)	
SWEET POTATO TACO — 2	17
corn nuts, vegan feta, chipotle salsa & green onion (VGO)	
FRIED SQUID	17
rocket & squid ink aioli (LG)	
CHEESE KRANSKY — 2	18
SAB relish, pickles & mustard	
REUBEN SANGA	18
pastrami, sauerkraut, swiss cheese, SAB dressing & potato crisps	

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 OLIVE MORTADELLA	6
Italian pork luncheon meat (LG)	
50gm CALABRESE	7
spicy pork salami	
50gm PROSCIUTTO	7
dry cured parma san daniele	
100gm PATE	11
chicken liver	
50gm MARINATED FETTA (V)	4
50gm CHEDDAR	11
cow's milk farmhouse cheddar (V)	
50gm CHELSEA BLUE	11
Dromana boat shed (V)	
50gm BEACH BOX BRIE	11
Dromana boat shed (V)	

BURGERS

SAB HOUSE BURGER	22
beef, bacon, cheese, onion, pickles, lettuce, tomato & SAB burger sauce	
CAJUN CHICKEN BURGER	22
jalapeno salsa, slaw, cheese	
MUSHROOM BURGER	22
beetroot bun, SAB relish, lettuce, tomato & onion (VGO)	
FISH BURGER	22
remoulade & slaw	

ALL BURGERS ARE SERVED WITH CHIPS. NO ALTERATIONS TO BURGERS

**TAP,
ORDER,
PAY!**



PIZZAS

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

GARLIC & CHEESE PIZZA	18
confit garlic, house cheese mix, parmesian & oregano	
MORTADELLA (HOT 🌶️)	22
san marzano, tomato, mozzarella, olive mortadella, artichoke & calabrian chilli sauce	
HAM & PINEAPPLE	23
san marzano tomato, ham, pineapple & house cheese mix	
CALABRESE	25
san marzano tomato, fire roasted peppers, salami, parmesan, olives & evoo	
NAPOLI	25
san marzano tomato, basil, olive paste, buffalo mozzarella, anchovies & capers	
PUMPKIN & ZUCCHINI (V)	25
white base, red onion, herbed goat's cheese & pinenuts	
QUATTRO FORMAGGIO	25
san marzano tomato, mozzarella, parmesian, taleggio, house cheese mix & basil	
O.G.	25
san marzano tomato, pork & fennel sausage, mozzarella & basil	
MUSHROOM (V)	26
white base, swiss brown mushrooms, caramelised onion, taleggio, spinach & truffle oil	
PRAWN & ZUCCHINI	28
san marzano tomato, chilli, basil & cherry tomatoes	
PROSCIUTTO & BUFFALO	28
san marzano tomato, buffalo mozzarella, prosciutto, rocket & evoo	

SALADS

GREEN TEA SOBA NOODLE SALAD	20
radish, edamame, pickled ginger, chilli sprinkle, cucumber & roasted sesame dressing (VGO)	
FRIED TOFU BUDDHA BOWL	22
rice, beetroot, cucumber, edamame, carrot, puffed quinoa with a sesame & peanut sauce (VGO)	
ADD CHICKEN	+6

SOMETHING SWEET

SAB CRÈME BRÛLÉE	13
vanilla bean custard topped with caramelised sugar	
STICKY DATE PUDDING	13
caramel sauce & vanilla ice cream	
CHOCOLATE BUDINO	13
soft-centered chocolate pudding with raspberry sorbet	
SCOOP OF ICE CREAM WITH CHOCOLATE TOPPING	
One scoop	4
Two scoops	5

KIDS

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

CRITTENDEN TEMPRANILLO / 11.5 | 55
FOXKEYS PINOT NOIR / 12.5 | 60
PARINGA 'PENINSULA' PINOT NOIR / 63
FOXKEYS SHIRAZ / 13.5 | 69
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
CRITTENDEN PROSECCO / 11.5 | 55
FOXKEYS SPARKLING / 57

REGIONAL WINE

AMADIO SVS SHIRAZ, SA / 58
JOHN HASTINGS SHIRAZ, SA / 79
KANGAROO ISLAND CABERNET, SA / 58
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
AMADIO BLACK LABEL SPARKLING, SA / 9 | 40

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 | SPICED
APPLE | 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