

## SMALLER

<b>CHIPS</b> Chicken salt, tomato sauce (GF,DF,V,VG)	<b>13.0</b>
<b>FRIED PICKLE CHIPS</b> Chipolte ranch Pairs well with Australian Lager or Apple Cider	<b>17.0</b>
<b>NATURAL OYSTERS (EACH)</b> Freshly shucked Pacific Oysters, lemon (GF, DF) Pairs well with Apple Cider	<b>5.0</b>
<b>CAROLINA CHICKEN WINGS</b> Wings tossed in Carolina style hot sauce Pairs well with Australian Lager	<b>21.0</b>
<b>HAWKSURRY RIVER CALAMARI</b> Romesco sauce, lemon (GF, DF) Pairs well with Session Ale	<b>24.0</b>
<b>PULLED PORK TACO (2)</b> Yucatan pulled pork, roasted jalapeno salsa, pickled onions, salted ricotta Pairs well with Seasonal IPA	<b>19.0</b>
<b>SNAPPER CEVICHE</b> Snapper, cherry tomato, cucumber, chilli, coriander, lime juice, corn tortilla (GF, DF) Pairs well with Session Ale	<b>24.0</b>
<b>STREET CORN</b> Lime crema, tajin seasoning (V, DF, GF) Pairs well with Golden Ale	<b>16.0</b>
<b>BURRATA</b> Heirloom tomatoes, vino cotto, basil, evoo, sourdough (V) Pairs well with Session Ale	<b>26.0</b>
<b>WEDGE SALAD</b> Iceberg lettuce, crispy bacon, cherry tomatoes, grana padano, blue cheese dressing (GF) + Add chicken	<b>17.0</b> <b>7.0</b>
Pairs well with Pale Ale	

## 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.

<b>FIRST DATE</b> Confit garlic, mozzarella, grana padano, oregano (V)	<b>22.0</b>
<b>SHUKA BRAH</b> Sugo, double smoke ham, pineapple, mozzarella	<b>26.0</b>
<b>THE GODFATHER</b> Sugo, fire roasted peppers, hot abruzzo salami, olives, grana padano	<b>29.0</b>
<b>NONNA'S PIE</b> Sugo, mozzarella, fennel pork sausage, red onion, pinenuts, basil, balsamic reduction	<b>27.0</b>
<b>SPICED VEGGIE PATCH</b> Garlic base, roasted cauliflower, red onions, capsicum, saffron aioli (VG)	<b>25.0</b>
<b>PIER TO PADDOCK</b> Bechamel base, mozzarella, scallops, streaky bacon, grana padano, chilli flakes	<b>32.0</b>
<b>THE GAMBINO</b> Sugo, harissa prawns, chorizo, fire roasted peppers, olives, rocket	<b>29.0</b>
<b>THE ITALIAN JOB</b> Sugo, Mr. Cannubi olive mortadella, buffalo mozzarella	<b>30.0</b>
<b>THE SANCHEZ</b> Sugo, mozzarella, fajita spiced chicken, capsicum, red onions, avocado hot sauce	<b>29.0</b>
<b>CAPRESE</b> Sugo, cherry tomato, red onion, herbed ricotta, basil, evoo (V)	<b>29.0</b>

## PIZZA ADD ONS

+ VEGAN CHEESE	<b>5.0</b>
+ GLUTEN FREE BASES	<b>5.0</b>

## BIGGER

<b>THE SOUTHERNER</b> Southern fried chicken, lettuce, tomato, pickles, chipotle & lime mayo, chips Pairs well with Australian Lager	<b>28.0</b>
<b>RODEO BURGER</b> Beef brisket & chuck patty, streaky bacon, southern fried onions, cheese, pickle, BBQ sauce, chips Pairs well with Australian Lager	<b>29.0</b>
<b>BLACK ANGUS HANGER STEAK</b> Served medium rare, Tennessee mustard slaw, cowboy butter, chips Pairs well with Seasonal Dark Beer	<b>44.0</b>
<b>AMERICAN BBQ TRAY</b> Slow cooked BBQ asado short rib, Carolina chicken wings, maple & mustard pork belly bites, Tennessee slaw, chips Pairs well with SAB Lite	<b>85.0</b>
<b>BURRITO BOWL</b> Rice, black beans, charred corn salsa, nopales en chile rojo, guacamole, lime (GF, DF, VG) + Add Yucatan pulled pork Pairs well with Golden Ale	<b>24.0</b> <b>8.0</b>
<b>SALUMI PLATE</b> San Danielle prosciutto, grandmother ham, abruzzo salami, cornichons, marinated olives, farmhouse cheddar, warm bread Pairs well with Pale Ale	<b>42.0</b>
<b>HOT SMOKED SALMON SALAD</b> Apple, fennel, hot smoked salmon, cucumber, radish, smoked almonds, bronze fennel (DF, GF) Pairs well with Apple & Guava Seltzer	<b>26.0</b>
<b>CHICKEN SKEWERS</b> Pita bread, lemon pepper chicken skewers, cucumber & mint salsa, garlic yoghurt, chips Pairs well with Golden Ale	<b>28.0</b>



## ALLERGEN STATEMENT

V — Vegetarian  
VG — Vegan  
GF — Gluten Free  
DF — Dairy Free

Please let us know if you have any dietary requirements. We are unable to guarantee that dishes are completely free of residual nuts, nut oils, fish or gluten.

## DESSERTS

<b>PAVLOVA</b> Double cream, fresh berries, passionfruit syrup (v)	<b>14.0</b>
<b>CHOCOLATE &amp; SALTED CARAMEL TART</b> Fresh raspberries, hazelnut praline (V)	<b>14.0</b>
<b>KIDS GELATO</b> Chocolate ganache (GF, V)	<b>8.0</b>

## SCAN & ORDER ONLINE



### BEFORE ORDERING

Please enter your table before ordering. Please do not move tables without talking to and confirming with a St Andrews Beach Brewery staff member.

## BEERS



### 1) THE STRAPPER, AUSTRALIAN LAGER

A classic Aussie Lager brewed with 100% local ingredients for a clean, crisp and uniquely Australian finish.

ABV: 5.0%  
300mL  
500mL

©

9.0  
14.5



### 2) THE APPRENTICE, SESSION ALE

A full bodied Session Ale that is simply bursting with fresh notes of citrus and pine.

ABV: 3.5%  
300mL  
500mL

©

8.5  
13.0



### 3) BOX 54, GOLDEN ALE

A hazy Golden Ale that is brimming with bight tropical notes of pineapple, passionfruit and melon thanks to a trio of Australian hops.

ABV: 4.6%  
300mL  
500mL

©

9.0  
14.5



### 4) 6 FURLONGS, PALE ALE

A well-balanced Pale Ale underpinned by a complex malt bill to allow Australian and American hops to shine with lively notes of citrus and pine.

ABV: 5.2%  
300mL  
500mL

©

9.0  
14.5



### 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 PADDLE

SAMPLE OUR CORE RANGE OF BEERS ©

20.0

+ BARRIER TRIALS (EA)

5.5/6

## CIDER



### HOME TRACK, APPLE CIDER

Home Track Apple Cider is a crisp and refreshing apple cider blended with 10 different English heritage apple varieties.

ABV: 4.6%  
300mL  
500mL

9.0  
15.0

## GINGER BEER



### THE FILLY, GINGER BEER

Refreshing alcoholic Ginger Beer that balances ginger, spice and all things nice. Enjoy over ice with fresh lime.

ABV: 3.5%  
300mL  
500mL

9.0  
15.0

## SELTZER



Tidal Mixed Berry, 330mL can, 4.2%

10.0

Tidal Apple & Guava, 330mL can, 4.2%

10.0

Tidal Watermelon & Mint, 330mL can, 4.2%

10.0

## WINE

### SPARKLING

Amadio Sparkling

13/60

Crittenden Prosecco

13/60

Rahona Valley Sparkling Rose

13/65

### WHITE

Yal Yal Road Chardonnay

14/65

Amadio Sauvignon Blanc

13/60

Amadio Pinot Grigio

13/60

Foxy's Pinot Gris

65

Paringa Reisling

60

### NOT QUITE RED

Horse Cart Nebbiolo Rosé

13/60

Ruby Pink Moscato

12/55

### RED

Kangaroo Island Cabernet Sauvignon

13/60

Yal Yal Road Pinot Noir

14/65

Amadio Shiraz

14/65

Amadio Barbera

14/65

Paringa Peninsula Pinot Noir

65

Foxy's Shiraz

70

## NON-ALCOHOLIC

### JUICE

Apple, Orange

5.0

### SOFT DRINK

Pepsi, Pepsi Max, Solo, Lemon Lime & Bitters, Lemonade, Raspberry Lemonade, Sunkist

5.5/9.0

Bundaberg Ginger Beer, 375mL bottle

8.0

### VOSS SPARKLING WATER

375mL

6.0

## WHAT'S ON

### MONDAY-FRIDAY: HAPPY HOUR

Sip on \$12 pints of core range beer and cider  
From 5pm-7pm

### TUESDAY: TACO TUESDAY

Treat yourself to a tasty assortment of \$7 tacos every Tuesday night.

From 5pm-8pm

### WEDNESDAY: TRIVIA NIGHT

Weekly Trivia Night hosted by Quiz Meisters. It's free to join and there a SAB Brewery prizes to be won!

From 6pm

### THURSDAY: STEAK NIGHT

\$25 steak and frites. Yes, you read that correctly.

From 5pm-8pm

### FRIDAY: PIZZA NIGHT

Pair of our signature pizzas and your choice of a pot of core range beer for just \$25!

From 5pm-8pm

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