



St Andrews Beach Brewery is a family-owned and operated brewery that was founded on the stunning Mornington Peninsula. Since day one, our motivation has been simple: brew modern beers and ciders that are full of flavour and character, create experiences to remember at our unique taprooms and enhance the amazing 92-acre property we call home with our sustainable practices.

OUR TRADING HOURS

MONDAY: 11 AM - 9 PM

TUESDAY: 11 AM - 9 PM

WEDNESDAY: 11 AM - 9 PM

THURSDAY: 11 AM - 9 PM

SATURDAY: 11 AM - 9 PM

SUNDAY: 11 AM - 5 PM

SMALLER

FRIED HALLOUMI STICKS (V)	18
Pesto aioli	
BARBACOA TOSTADA (2)	19
Corn tortilla, beef barbacoa, lime crema, pickled red onion, coriander	
LOBSTER ROLL (2)	20
Brioche roll, lobster remoulade, chives	
Pairs well with Little Master Mid-strength	
PORTOBELLO TACO (2) (VG) (V) (DF)	18
Char-grilled portobello mushroom, rosemary and miso cashew cream, pickled onion, pepitas, carrot crisps	
EMPANADAS (3)	24
Saltbush lamb or	
Spinach, ricotta & parmesan (V)	
Black garlic aioli	
HUMMUS PLATE (VG) (V) (DF)	18
Roasted cauliflower, shallots, fresh herbs, pomegranate seeds, curry oil, house-made focaccia	
OCTOPUS CARPACCIO (GF) (DF)	25
Chorizo & peas, fresh herbs, old bay crisps	
LAMB RIBS (GF)	20
Slow cooked lamb ribs, honey spiced yoghurt, fresh herbs, pomegranate seeds	
CHICKEN & TARRAGON CROQUETTE (3)	18
Caper mayo, dill pickle	
Pairs well with The Apprentice Mid-strength	

WINGS

HONEY MUSTARD (DF)	
BUFFALO	
THE HOT ONES (DF)	
House-made fermented mango & Carolina reaper hot sauce	
ALL: ½ kg \$22 / KG \$40	

DIETARY REQUIREMENTS

(V) Vegetarian (GF) Gluten Friendly

(VG) Vegan (DF) Dairy Friendly

Please let us know if you have any dietary requirements. Many ingredients are sourced as allergen free. However, due to our kitchen’s environment, products sold or served may contain allergens and are not allergen free.

BIGGER

SOUTHERNER	28
Southern fried chicken patty, lettuce, tomato, pickles, southerner sauce, chips	
Pairs well with The Strapper Australian Lager	
ADD CHICKEN OR BEEF PATTY	+7
CALI	28
Beef patty, American cheese, lettuce, tomato, onion, sweet pickle mayo, chips	
Pairs well with 6 Furlongs Pale Ale	
ADD CHICKEN OR BEEF PATTY	+7
BLACK ANGUS HANGER STEAK (GF)	45
Served pink, Tennessee mustard slaw, cowboy butter, chips	
FREEKEH SALAD (V)	24
Harissa hummus, freekeh, cucumber, sumac roasted carrot, red onion, pomegranate seeds, salted ricotta, fresh herbs, crispy chickpeas, lemon dressing	
Pairs well with Box 54 Golden Ale	
ADD POACHED CHICKEN	+7
LAMB RUMP (GF)	48
Reverse seared Lamb rump, whipped lemon & honey ricotta, roasted Dutch carrots, mint salsa verde, kale crisps	
PORK CUTLET (GF)	39
Pumpkin & sage puree, parsnip, caramelised apple & beetroot chip	
Pairs well with Home Track Apple Cider	
CHICKPEA & EGGPLANT KORMA (VG) (V) (DF)	27
Garlic basmati rice, roti, coconut yoghurt, coriander	
Pairs well with Hazy IPA	
600G RIB EYE (GF)	90
MB 4+ served pink, confit garlic & bone marrow butter	

CHEF’S FEED

CAN’T DECIDE? LET OUR CHEF’S CHOOSE FOR YOU
Showcasing SAB Brewerys favourite dishes
Min 4 people (Not suitable for dietaries)

SIDES

CHIPS (V)	14
Chicken salt, tomato sauce	
ROCKET & PARMESAN SALAD (GF, V)	15
Lemon dressing	
DUTCH CARROTS (V)	19
Whipped lemon and honey ricotta, roasted Dutch carrots, mint salsa verde	
WARM POTATO AND BACON SALAD	18
Kipfler potato, sweet ‘n’ sour pickled shallot, SABB farm bacon, seeded mustard, chives, crème fraiche.	

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.

GARLIC & CHEESE (V)	22
Confit garlic, mozzarella, grana padano, oregano	
HAWAIIAN	27
Sugo, double smoked ham, pineapple, mozzarella	
KIPFLER & PROSCIUTTO	28
Garlic base, mozzarella, kipfler potato, prosciutto, hot honey, rosemary	
CALABRESE	29
Sugo, mozzarella, fire roasted peppers, sopressa salami, olives, grana padano	
MUSHROOM (V)	27
White base, mozzarella, mushrooms, red onion, taleggio, rosemary and truffle oil	
unavailable for gluten free options	
GAMBINO	32
Sugo, mozzarella, harissa prawns, chorizo, fire roasted peppers, olives, rocket	
VEGAN (VG) (V)	27
Sugo, vegan mozzarella, pumpkin, caramelised onion, vegan persian fetta, turmeric pickled zucchini, rocket	
BUFFALO CHICKEN	29
Sugo, mozzarella, buffalo chicken, blue cheese sauce, red onion	
MARG (V)	28
Sugo, buffalo mozzarella, basil, evoo	
BBQ MEATLOVERS	32
Sugo, mozzarella, ham, sopressa salami, chorizo, bacon, red onion, BBQ sauce	
VEGAN CHEESE	+6
GLUTEN FREE PIZZA BASE	+6

KIDS MENU

ALL 14

Nuggets & chips	Ham & pineapple pizza
Margherita pizza	Chicken salad

DESSERTS

COCONUT ROUGH TART (V)	14
Chocolate budino tart, toasted coconut, coconut ice cream	
BRIOCHE BREAD AND BUTTER PUDDING (V)	14
Lemon curd and blueberry pudding, crème fraiche	
BRULEE NEW YORK CHEESECAKE (V)	14
Berry coulis & fresh strawberry	

DRINKS

BEERS



1.THE STRAPPER AUSTRALIAN LAGER 5.0% A clean, crisp and refreshing lager brewed with Victorian hops and malt	5	9	15	35
2.THE APPRENTICE MID-STRENGTH PALE ALE 3.5% A refreshing Mid-Strength Pale Ale that is full of flavour and character	5	8.5	13	30
3. BOX 54 GOLDEN ALE 4.6% A modern style Pale Ale that is brimming with tropical and stone fruit flavours and aromas	5	9	15	35
4. 6 FURLONGS PALE ALE 5.2% A U.S inspired Pale Ale that balances flavoursome malts and lively hops that are bursting with zesty flavours and aromas	5	9	15	35
LITTLE MASTER MID-STRENGTH LAGER 3.5% A crushable Mid-Strength Lager underpinned by Australian malt and rice for a clean and super dry finish	5	8.5	13	30
SUN DANCER HAZY IPA 6.2% A double dry-hopped Hazy IPA that is bursting with big tropical flavours and aromas thanks to a quartet of punchy Australian hops	6	9.5	15.5	38
LIMITED RELEASES Head to the bar or scan the QR code to see our current limited release beers.	Market Price			

APPLE CIDER

HOME TRACK APPLE CIDER 4.5% A refreshing Apple Cider blended with English and French apple varieties grown in our very own orchard	5	9	15	35
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MULLED WINE & CIDER

AVAILABLE FRIDAY-SUNDAY UNTIL SOLD OUT	12
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TASTING PADDLES

CORE RANGE TASTING PADDLE 4 x 150ml tasting flights of our current core range beers: Australian Lager, Mid-Strength Pale Ale, Golden Ale & Pale Ale	20
BUILD YOUR OWN PADDLE 6 x 150ml tasting flights of your choice. Select 6 flavours from our range	Market Price

SELTZERS & COCKTAILS

TIDAL MIXED BERRY SELTZER 330ml cans	10
TIDAL APPLE & GUAVA SELTZER 330ml cans	10
ELDERFLOWER "MOJITO" Home Track apple vodka, mint, lime, elderflower syrup & soda	22

WINES



SPARKLING WINE

AMADIO PROSECCO	12	55
MONTALTO SPARKLING ROSE	15	75
CRITTENDEN SPARKLING	13	60
PORTSEA SUN LIMONCELLO SPRITZ	14	65

WHITE & ROSE

CRITTENDEN ESTATE PINOT GRIS	14	70
AMADIO PINOT GRIGIO	13	55
CRITTENDEN ESTATE CHARDONNAY	14	70
MONTALTO FUME BLANC	15	75
AMADIO SAUVIGNON BLANC	13	55
CRITTENDEN ESTATE MOSCATO	12	55
MONTALTO CHARDONNAY		70
FOXEYS ROSE	14	65

RED WINE

RED CLAW PINOT NOIR	14	60
CUP ESTATE MERLOT	13	55
KANGAROO ISLAND CABERNET SAUVIGNON	12	55
AMADIO SHIRAZ	13	55
MONTALTO SYRAH	15	75
CUPS ESTATE PINOT NOIR		65
PARINGA PENINSULA SHIRAZ		70

NON-ALC

SOFT DRINKS Pepsi, Pepsi Max, Lemonade, Solo, Lemon limes & bitters	6/9
STRANGE LOVE SODAS Yuzu, Ginger Beer, Mandarin	8
STRANGE LOVE SPARKLING WATER (750ML)	9