MANKY SALLY'S BY MOO BREW

Bar Snacks

Tapioca Crack Crackers *Indonesian snacks, very addictive (VG)*	***6***
Spent Grain Focaccia *whipped butter (V)*	***8***
Edamame *salt and pepper or chilli crisp (GF,VG)*	***7***
Cambodian Bar Nuts *spiced nuts with a sticky fish sauce dressing (GF)*	***5***

Share Plates

½ Dozen Fresh Oysters *natural/ burnt chilli nam jim/grilled truffle butter (GF)*	***30***
Triple-Cooked Chips *just salt, pepper & aioli (VG,GF)*	***16***
Spicy Stir-Fried Seasonal Greens *with chilli, vegetarian XO and sesame (GF,VG)*	***14***
Smacked Cucumber Salad *with tiger dressing, sesame & herbs (VG)*	***14***
Tempura Zucchini *soy sesame dressing, garlic and shallots (VG)*	***20***
Sichuan Salt & Pepper Chips *wok tossed with chillies, onion and sichuan pepper (VG)*	***20***
Crispy Lemongrass Squid *fried squid, nuoc cham, bean shoots, chilli & fresh herbs*	***24***
Venison Steak Tartare *herbs, chilli, citrus, cured egg yolk served on crispy wontons (3)*	***22***
Adobo Quail *deboned grilled quail, five pepper dressing, pickled onion*	***29***
Sweet Of The Day *ask our staff about today's sweet treat*	***MP***

Want us to feed you? Ask our staff about our $65 pp chefs choice!

Grilled Skewers *with house beer pickles* **9/18/25**

Wallaby *tare korean bbq marinade (GFO)*
Boar *miso shio koji marinade with caramelised beer & fish sauce (GFO)*
Seafood *tare sauce (GFO)*

Katsu Sandos - *add triple-cooked chips* ***$6***

Venison Sando *fried venison, house made milk bread, asian slaw*	***24***
Celeriac Sando *fried celeriac, house made milk bread, asian slaw (V)*	***24***

Our seafood is always sustainable and our meat is always wild shot and locally sourced
**** btw, there's traces of gluten in the fryer and seafood in the kitchen.***
10% surcharge on Sundays and public holidays