

Manky Sally's

25 Salamanca Pl · +61362120363 · Updated: Jan 14, 2026

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FOOD 12

Tapioca Crack Crackers

\$6.00

(VG, GF) Crispy swirly snacks. Possibly addictive. Sally's Suggests: Tassie BREW Ale

Sichuan Spiced Olives

\$9.00

(VG, GF) Posh olives, marinated in our chilli crisp. Sally's Suggests: Pilsner

Hand Cut Chips

\$12.00

(VG, GF) Spuds grown by a man named Gus, triple cooked. Miso mayo. Sally's Suggests: Tassie BREW Lager

Green Sesame Slaw

\$12.00

(VG) Shaved seasonal veggies, crunchy noodles, and a ginger, spring onion and sesame dressing. Sally's Suggests: Session Ale

Xinjiang Spiced Wallaby on a Stick

\$12.00

(GF) BBQ wallaby eye fillets northern Chinese style, coated with Xinjiang spice mix, kimchi & chilli crisp. Sally's Suggests: Dark Ale

Tassie Grilled Scallops on a Stick

\$15.00

(GF) Tassie's finest molluscs, with yuzu kosho glaze & kimchi. Sally's Suggests: Something Sour

Grilled Sourdough Flatbread

\$16.00

(VG) Pulled eggplant with Sichuan sesame sauce, served on brewers spent grain sourdough flatbread Sally's Suggests: Pale Ale

Japanese Curry Croquettes

\$16.00

(V) Japanese curry and caramelised cabbage croquettes. Dark Ale BBQ sauce. Sally's Suggests: Dark Ale

Bao Buns

\$16.00

Crispy fried tofu (VG) or BBQ Wild Venison Kimchi + Korean chilli sauce. Sally's Suggests: IPA

Okonomiyaki

\$18.00

Tofu (V) or Wild Venison Japanese veggie pancake, drizzled with kewpie, nori, Dark Ale BBQ sauce and bonito. Sally's Suggests: Pale Ale

Venison Larb

\$22.00

(GF) Chopped and wok tossed wild venison salad. Served with fresh lettuce, chilli, herbs and crunchy bits. Sally's Suggests: IPA

Truffled Honey Prawns

\$26.00

Prawn cutlets crispy fried in Moo beer batter, heavily doused in Tamar truffled honey. Sally's Suggests: Pilsner

SPECIALS 2

Ice Cream Sandwich

\$9.00

(V) Soft chocolate cookies, wrapped in a Moo stout ice-cream. A little squirt of coconut stout sauce. Sally's Suggests: Barrel Aged Stout (all 4)

Crispy Fried Squid

\$18.00

Just like salt & pepper squid with way more spices, spring onion aioli for dippin'. Sally's Suggests: Tassie BREW Lager
