

NIGHTS

THURS TO MON
5PM - LATE

Drink



HAPPY TIMES

\$6PP BYO VINO / \$9 GLASS OF VINO ON MONDAYS *

\$8 LOCAL PALE & LAGER UNTIL 6PM MONDAY THURSDAY SUNDAY

OLD - TAILS

12 NON-ALC G&T

15 NON-ALC Negroni

17

Classic Margarita

Negroni

Nutella Espresso Martini

12 House Spirits

15 Fancy Spirits

VINO

Payten & Jones VV Pinot Noir **15/72**

Yarra Valley, SA

Fresh red fruits, carbonic spice and a lovely savoury finish.

CRFT Fechner Shiraz **/69**

Eden Valley, SA

Booze soaked forest berries, vanilla cream, dusty spice, graphite tannins and sour cherry to close.

Walsh & Sons Lola Syrah Cab **15/69**

Margaret River, SA

Vibrant and juicy, with a compote of fruit, sleek texture and fine sandy tannins.

She's a Rainbow Chardonnay **15/69**

Limestone Coast, SA

Grown on a small, low and cool parcel in Wrattenbully, the grapes were handpicked, whole-bunch pressed and fermented with wild yeast, a portion being matured in French oak.

Ottelia Pinot Gris **15/62**

Limestone Coast, SA

Blend of fruit sourced from two regions within the Limestone Coast creating a medium bodied Pinot Gris with excellent structure and appeal.

Grapes & Heart Break Rosé **14/62**

Orange, NSW

From the cool, high altitude slopes of Orange you've got a rose thats 100% shiraz & full of delicious strawberries & cream.

BEER HERE



SWEETS

Warm Nutella Roti **10**

Affogato (Kahlua or Frangelico) **11**

Rose Balls // Gulab Jamun **7**

P&S Salt Caramel Ice Cream **7**

Sandwich

Warm Brownie + Gelato **7+4**



@sketchmanly

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Eat

SHARE

Pappadums (VEGAN)(GF) 9

6 Flamed lentil crisps. Served with not so vegan dip.

Hummari Hummus (VEGAN) 12

Warm house made Hummus of spiced chickpeas with pickle oil on Charred Roti.

Gol Gappe (V) 17

6 Puffed crisp balls with filling of sweet and tangy mint yoghurt & tamarind.

Tandoori Chicken Tacos 19

2 Soft warm tortillas with filling of original tandoori chicken strips, mint yoghurt & fried shallots.

Burnt Chilli Maple Haloumi (V)(GF) 19

NSW Cows milk hand made haloumi 350g caramelised with maple with drizzle of house made spiced burnt chilli oil.

Spinach Onion Fritters (VEGAN)(GF) 16

6 Chickpea flour battered baby spinach & spanish onions. Fried. Aka 'Bhaajis' served with tangy tamarind drizzle.

Saucy Chickpeas Tacos (VEGAN) 19

2 Soft warm tortillas with filling of tea smoked & garam masala spiced chickpeas with caramel onions, lemon & fresh onions.

CURRY

(GF)(NUT-FREE)

Butter Chicken 23

The most traditional one you'd ever have. FYI not sweet.

Mushroom Korma (VEGAN) 23

Portobello garlic & pepper mushrooms simmered in tomato coconut cream based curry.

Baingan Masala (VEGAN) 23

Dry rub marinated cubes of eggplant - baked on bed of tomato & onion based masala curry.

Roti 3

Same dough as naan bread just small & soft.

Saag Chicken 23

Oven smoked chicken tossed along spiced spinach puree.

Beef Madras 23

Rangers Valley Chuck Beef diced cooked low n' slow in tomato puree with hint of coconut cream, kari leaf & mustard seeds.

Cumin Rice PP 4

Cumin spiced steamed basmati rice.

Mirchi 'Chilli' Roti 4

Its roti but with house made burnt chilli oil.

THE BEST CURRY IN TOWN

Our hearts are bigger than our kitchen,
hence food at times can take a while so please bare with us.

Please inform us of any special dietary requirements that you may have.
Best possible care is taken in preparation but traces of allergens might still be present.

Set

M e n u

\$ 4 5

To Share

Pappadums with Dip

+

2 Entrees of Choice

+

3 Curries of Choice

+

Cumin Rice

+

Rotis

+

Rose Ball PP Or Brownie (+3PP)

**T O M M O T O
B E S T C U R R Y
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