

# SILY SIGNATURE COCKTAILS

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**CITRUS SELF DOWN** \$18

Vodka O, Aperol, Elderflower Liqueur, Lemon

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**LITTLE GRACE** \$18

Zubrówka Vodka, Apple, Elderflower, Spice

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**PISCO FEVER** \$18

Pisco Mistral, Apricot, Agave, Lemon, Bitters

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**NUTHIN' BUT A GIN THANG** \$18

Aviation Gin, Maraschino, Cranberry, Lemon

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**CHERRY WINE** \$18

Woodford Reserve, Cherry, Maraschino, Red Wine, Lemon

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**A SINGLE PLUM, FLOATING IN PERFUME, SERVED IN A MAN'S HAT** \$20

Glenmorangie Original, Ume, Ginger, Peychaud's

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**NEGRONLY WAY IS UP!** \$20

Del Maguey Vida Mezcal, Oscar 697 Rosso, Gran Classico Bitter

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**THE DONNY JAFFAWAY** \$20

Michter's Bourbon, Picon, Crème de Cacao

# TRY SOMETHING DIFFERENT

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## **BECHEROVKA**

A herbal bitters produced in Bohemia (Czech Republic) for over 220 years. Traditionally sipped neat, it is bittersweet, complex, and a little spicy.

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Try: A Beton (Becherovka and Tonic) w/ Lemon & Rosemary \$10

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## **VERMOUTH**

A fortified and aromatised wine, produced in Italy for nearly 300 years. Perfect as an aperitif, and an essential ingredient in many classic cocktails.

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Try: Oscar 697 Rosso over ice w/ a slice of orange & an olive \$12

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## **PISCO**

A grape brandy produced in Chile and Peru for nearly 500 years. Both countries claim it as their national drink, and the argument of who makes it best will probably never be settled.

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Try: Pisco Sour (Pisco, lemon, sugar syrup & egg white) \$18

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## **MEZCAL**

A distilled agave spirit, similar to Tequila (which is actually a type of Mezcal). Made in Mexico for over 200 years, oven roasting of the piñas gives it a distinctive smoky flavour.

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Try: Sip it neat. Del Maguey Vida (\$9) or Del Maguey Madrecuixe (\$17)

# WINE

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White

Glass/Bottle

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**2015 JOEY'S WHITE** (Riverina, NSW) \$7 \$18\*

Our own blend of Pinot Grigio and Sauvignon Blanc, named in honour of Nick's nephew, who was born the day SILY opened.

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**2016 JOHNNY BLANCO SAUVIGNON BLANC** (Adelaide Hills, SA) \$10 \$46

Johnny is the quintessential Aussie cool climate Sav. Tropicals, stone fruits; it's crisp and dry.

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**2016 BERVINI PINOT GRIGIO** (Veneto, Italy) \$11 \$48

A classic Italian Pinot Grigio. Crisp pears and apples.

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**2016 OAKVALE CHARDONNAY** (Hunter Valley, NSW) \$11 \$48

Chardonnay at its best; this local gem will be your new go-to.

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**2016 ESQUILACHE VIURA** (Navarra, Spain) \$9 \$40

A fresh, fun and fruity Spanish beauty.

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Rosé

Glass/Bottle

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**2016 OAKVALE ROSÉ** (Hunter Valley, NSW) \$11 \$48

Provincial style; light, dry and crisp. Everything you want in a good Rosé.

\*Carafe

# WINE

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Orange

Glass/Bottle

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**2016 THE BEAST SKIN CONTACT VERDELHO** (Hunter Valley, NSW) \$13 \$56

This "Natural" "Orange" wine was fermented in a concrete egg on its skins like you would a red wine (hence orange). Super textural with notes of pineapple and jalapeno.

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**FROM SUNDAY "SKINS" - PINOT GRIS** (Orange, NSW) - \$66

Normally Pinot Gris is considered to be a white wine, but it's actually a red grape. In this case it's been made like a red wine and looks and tastes like a light, chilled red.

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Red

Glass/Bottle

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**2015 JOEY'S RED** (Riverina, NSW) \$7 \$18\*

Our own blend of Sangiovese and Cab Merlot. Named in honour of Nick's nephew, who was born the day SILY opened.

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**2014 ARIDO MALBEC** (Mendoza, Argentina) \$11 \$48

Plum and blackcurrant, with a long, enjoyable finish.

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**2015 LUCKY'S SYRAH PINOT NOIR** (Hunter Valley, NSW) \$11 \$48

Bold and vibrant. Balance is key here.

# WINE

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Red

Glass/Bottle

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**2013 RIOJA VEGA TEMPRANILLO CRIANZA** (Rioja, Spain) \$12 \$52  
Smooth and seductive, like velvet.

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**2016 LOST BUOY SHIRAZ** (McLaren Vale, SA) \$13 \$56  
Full bodied & rich. Dark berries and long dusty tannins.

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**2014 CAMPINOVI SANGIOVESE** (Tuscany, Italy) - \$60  
This winery has been making wine for over 900 years.  
They know what they're doing.

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Sparkling

Glass/Bottle

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**CA' SELVA PROSECCO** (Veneto, Italy) \$12 \$56  
Fresh, crisp, organic bubbles from Italy.  
The perfect aperitif.

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**2017 M&J BECKER PETILLANT-NATUREL PINOT MEUNIER** - \$66  
(Tumbarumba, NSW)  
This 'Pet-Nat' was made using the méthode ancestral  
- using the forgotten grape of champagne, Pinot Meunier.  
Fun, cloudy, different and delicious.



# DRINKS

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## Beer

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**PERONI RED** \$7

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**STONE & WOOD PACIFIC ALE** \$9

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**KOSCIUSKO PALE ALE** \$9

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**FUCK THE RENT AMBER ALE** \$9

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**WHITE RABBIT DARK ALE** \$9

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**QUIET DEEDS IPA** \$10

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**BROOKLYN LAGER CANS** \$10.

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**BALTER XPA CANS** \$10

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## Cider

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**YOUNG HENRY'S CLOUDY CIDER CANS** \$9

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**BATLOW OAKED PEAR AND APPLE CIDER** \$9

Check the signs or ask your waiter about our Beer of the Month!