

# SILY SIGNATURE COCKTAILS

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**SILY HARD LEMONADE** \$12

House-made lemonade with a shot of your choice of booze

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**BIG DADDY CANE** \$18

Pure Cane Spirit, Lime, Orange, Pomegranate

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**HOUSE OF CARDAMONS** \$18

Finns Gin, Cardamon, Vanilla, 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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**CITRUS SELF DOWN** \$18

Vodka O, Aperol, Elderflower Liqueur, 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  
A Becherovka Negroni \$18

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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)  
Mezcalita (Margarita made with Mezcal) (\$18)

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# WINE

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 ESQUILACHE VIURA** (Navarra, Spain)

\$10 \$44

A fresh, fun and fruity Spanish beauty.

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**2016 JOHNNY BLANCO SAUVIGNON BLANC** (Adelaide Hills, SA)

\$12 \$52

Johnny is the quintessential Aussie cool climate Sav.

Tropicals, stone fruits; it's crisp and dry.

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**2016 LUCKY'S PINOT GRIGIO** (Murray Darling, NSW)

\$12 \$52

Light, dry and aromatic. Notes of green apple and floral high tones.

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**2016 OAKVALE CHARDONNAY** (Hunter Valley, NSW)

\$13 \$48

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

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**2017 CAPELLA FIANO** (Langhorne Creek, SA)

\$14 \$60

Crisp stone fruit flavours finished with classic Fiano almond nuances

\*Carafe

# WINE

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

Bold and vibrant. Balance is key here.

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**2014 ARIDO MALBEC** (Mendoza, Argentina) \$12 \$52

Plum and blackcurrant, with a long, enjoyable finish.

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**2016 LOST BUOY SHIRAZ** (McLaren Vale, SA) \$12 \$52

Full bodied & rich. Dark berries and long dusty tannins.

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**2013 RIOJA VEGA TEMPRANILLO CRIANZA** (Rioja, Spain) \$14 \$60

Smooth and seductive, like velvet.

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**2014 CAMPINOVI SANGIOVESE** (Tuscany, Italy) - \$65

This winery has been making wine for over 900 years.

They know what they're doing.

# WINE

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Rose & Orange

Glass/Bottle

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**2016 OAKVALE ROSÉ** (Hunter Valley, NSW)

\$12 \$52

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

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

- \$66

Normally Pinot Gris is considered to be a white wine, but it actually comes from 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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Sparkling

Glass/Bottle

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**PALLONCINO PROSECCO** (Murray Darling, NSW)

\$12 \$56

Liquid refreshment. Unripen pear and apple amid a tight spritz

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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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<b>PERONI RED</b>	\$8
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<b>CAPITAL COAST ALE</b>	\$9
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<b>HAWTHORN GOLDEN ALE</b>	\$9
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<b>COOPERS SPARKLING ALE</b>	\$9
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<b>FUCK THE RENT AMBER ALE</b>	\$9
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<b>WHITE RABBIT DARK ALE</b>	\$9
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<b>BALTER XPA CANS</b>	\$10.
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## Cider

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<b>BONAMY'S APPLE CIDER</b>	\$9
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<b>YOUNG HENRY'S CLOUDY CIDER CANS</b>	\$9
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Check the signs or ask your waiter about our Beer of the Month!

