



Drinks & Food Menu

## SILY SIGNATURE COCKTAILS

<b>SILY HARD LEMONADE</b>	<b>\$12</b>
House-made lemonade with a shot of your choice of booze.	
<b>PASSIONFRUIT OF MY LOINS</b>	<b>\$20</b>
Tequila, Licor 43, Passionfruit, & Cucumber.	
<b>WOULD I LYCHEE TO YOU?</b>	<b>\$20</b>
Gin, Lychee, Lemon & Rose.	
<b>CURD YOUR ENTHUSIASM</b>	<b>\$19</b>
Vanilla Vodka, Licor 43, Lemon, Passionfruit & Whites.	
<b>RIBENA WHISKY SOUR</b>	<b>\$19</b>
Canadian Club Whisky, Supercassis, Lemon, Whites.	
<b>SHIRAZZLE DAZZLE</b>	<b>\$20</b>
4 Pillars Bloody Shiraz Gin, Italicus Bergamotto, Lemon, Apple & Prosecco.	
<b>LITTLE GRACE</b>	<b>\$19</b>
Zubrówka Vodka, Apple, Elderflower, Spice & Whites.	

## WINE

### WHITE \*

Glass/Bottle

**2018 JOEY'S WHITE** (Riverina, NSW) **\$8 \$24\***  
Our own blend of Pinot Grigio and Sauvignon Blanc, named in honour of Nick's nephew, who was born the day that Sily opened.

**2019 TWILL & DAISY FIANO** (Murray Darling, NSW) **\$10 \$44**  
Fruity and refreshing, yet rich and textured.

**2018 LOST BUOY SAUVIGNON BLANC** (Adelaide Hills, SA) **\$11 \$48**  
You've had NZ, now try the best. Cool climate Savvy from the Adelaide Hills.

**2018 LUCETTA ROUX PINOT GRIS** **\$12 \$52**  
Lemon, lime, apples and pears with a long lingering finish.

**2019 FROM SUNDAY CHARDONNAY** (Orange, NSW) **\$13 \$56**  
Chardonnay at its best; this local gem will be your new go-to.

**2019 GEOLOGIE RIESLING** (Clare Valley, SA) **\$14 \$60**  
Pretty, floral and bright. Apricot, lime and white blossom.

### ROSE

Glass/Bottle

**2019 FROM SUNDAY ROSÉ** (Orange, NSW) **\$12 \$52**  
Provincial style; light, dry and crisp. Everything you want in a Summery Rosé.

**2019 KENNEDY ROSÉ** (Heathcote, VIC) **\$14 \$60**  
French provincial style Rosé. Dry and textural, delicate summer berries.

### RED \*

Glass/Bottle

**2018 JOEY'S RED** (Riverina, NSW) **\$8 \$24\***  
Our own blend of Sangiovese and Cab Merlot. Named in honour of Nick's nephew, who was born the day that Sily opened.

**2019 PETES PURE PINOT NOIR** (Euston, NSW) **\$9 \$36**  
A tidy orchard of plums, cherries and buxom strawberries.

**2019 TWILL & DAISY GRACIANO TEMPRANILLO** (Murray Darling, NSW) **\$10 \$44**  
Crunchy blend of red berries, deep herbal tones and spice.

**2018 GEOLOGIE CABERNET SAUVIGNON** (Clare Valley, SA) **\$12 \$52**  
Rich flavours of blackcurrants, plums, spice and beautifully integrated oak.

**2017 ARIDO MALBEC** (Mendoza, Argentina) **\$12 \$52**  
Plum and blackcurrant notes, with a long, enjoyable finish.

**2018 KENNEDY HENRIETTA SHIRAZ** (Heathcote, VIC) **\$14 \$60**  
Raspberry & rhubarb bouquet w/ a creamy but textured palate.

**2015 RIOJA VEGA TEMPRANILLO CRIANZA** (Rioja, Spain) **\$14 \$60**  
Smooth and seductive, with a velvety mouth feel.

### SPARKLING \*

Glass/Bottle

**PALLONCINO PROSECCO** (Murray Darling, NSW) **\$12 \$56**  
Fresh, crisp, organic bubbles. The perfect aperitif.

## BEERS & CIDER

### BEER \*

FURPHYS REFRESHING ALE	\$8
BROOKLYN LAGER	\$9
COOPERS SESSION ALE	\$9
KOSCIUSZKO PALE ALE	\$9
SINGLE FIN SUMMER ALE	\$9
WHITE RABBIT DARK ALE	\$9
BALTER XPA	\$10
WHITE BAY UNION LAGER	\$10
CIDER & GINGER BEER *	
MONTEITH'S CRUSHED APPLE CIDER	\$9
COLONIAL BERTIE CIDER	\$10
LICK PIER GINGER BEER	\$12

## BEER OF THE MONTH!

Check the signs or ask your waiter.

## FOOD

### TO NIBBLE ON \*

<b>OLIVES (V)</b>	\$8
House-marinated Sicilian Olives.	
<b>GUACAMOLE (V) (GF)</b>	\$10
A bowl of Nick's Famous Guacamole. Served with Corn Chips.	
<b>WAFFALAFELS (V)</b>	\$12
Crispy Waffle-Cooked Falafels. Served with a Lemon Tahini Sauce.	
<b>SENSIBLE NACHOS (V)</b>	\$14
Corn Chips, Spicy Bean Chilli, Cheese. Served with Guacamole and Lime and Coriander Sour Cream.	
<b>GOURMET TOASTIES *</b>	
<b>CHEESE 'N ONIONS (V)</b>	\$12
Caramelised Onions and Gruyère Cheese. Simple yet effective.	
<b>GARLIC MUSHROOMS (V)</b>	\$12
Garlic and Thyme Mushrooms with Gruyère Cheese.	
<b>CHILLI CON FRIJOLES (V)</b>	\$14
Smoky Mexican Bean Chilli & Gruyère Cheese. Served with Lime & Coriander Sour Cream.	
<b>THE CHEESEBURGER TOASTIE</b>	\$16
Ground Beef Patty, Caramelised Onions, Cornichons, Le Superbe Swiss Gruyère Cheese, Ketchup & Mustard. Served with a side of French Fries™ Potato Crisps.	
<b>BACON MAC N CHEESE</b>	\$16
Mac n Cheese, Bacon, Chives, Gruyère Cheese. Served with a side of Maple Syrup.	
<b>POLLO PICANTE 3.0</b>	\$16
Sweet and Spicy Pulled Chicken, Gruyère Cheese. Served with a side of Guacamole.	

### HOT DOGS \* Served with a side of French Fries™ Potato Crisps

<b>CLASSIC AMERICAN</b>	\$10
Cheese, Gherkin Relish, Ketchup & Mustard.	
<b>THE BOSS DOG</b>	\$10
Mushrooms, Bacon, Ketchup & Mustard.	

The  
Grub  
Club

**\$12 FOOD  
SPECIALS  
EVERY DAY**

**ASK STAFF FOR MORE INFO**

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