



SILY SIGNATURE COCKTAILS

SILY HARD LEMONADE	\$12
House-made lemonade with a shot of your choice of booze.	
PASSIONFRUIT SPRITZ	\$15
Oscar 697 Bianco Vermouth, Passionfruit, Cucumber, Prosecco.	
THE CHOCOLATE MARGARITA	\$20
Batanga Blanco, Crème de Cacao, Lime, & Agave.	
WOULD I LYCHEE TO YOU?	\$20
Gin, Lychee, Lemon & Rose.	
THE BROWN CARDAMOM	\$20
H by Hine Cognac, Cointreau, Cardamom, Pear, & Lemon.	
LITTLE GRACE	\$20
Zubrówka Vodka, Apple, Elderflower, Spice & Whites.	
JAFFA WHISKEY SOUR	\$21
Jameson Black Barrel, Orange Rhum Liqueuer, Creme De Cacao, Lemon, & Orange.	
SHIRAZZLE DAZZLE	\$21
4 Pillars Bloody Shiraz Gin, Italicus Bergamotto, Lemon, Apple & Prosecco.	

WE WILL ALSO HAPPILY MAKE MOST OF THE CLASSICS,
SO DON'T BE AFRAID TO ASK.

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 JOHNNY BLANCO SAUVIGNON BLANC (Adelaide Hills, SA) **\$11 \$48**

Cool, crisp and refreshing with notes of apple and pear.

2018 LUCETTA ROUX PINOT GRIS **\$12 \$52**

Lemon, lime, apples and pears with a long lingering finish.

2016 SHE'S A RAINBOW CHARDONNAY (Rathunbully SA) **\$13 \$56**

Limestone Coast meets the Oaky Chardonnays of Burgundy

2018 DOMAINE DE CHATILLON JACQUERE (Savoie, France) **\$13 \$56**

Fruity and refreshing, yet rich and textured.

2019 GEOLOGIE RIESLING (Clare Valley, SA) **\$14 \$60**

Pretty, floral and bright. Apricot, lime and white blossom.

ROSE

Glass/Bottle

2019 LOST BUOY GRENACHE ROSE (McLaren Vale, SA) **\$12 \$52**

Refreshing, bright, red cherries and crisp finish.

2017 CHATEAU MARIS ROSE (Languedoc, France) **\$14 \$60**

Fresh and crisp with aromas of strawberries.

SPARKLING

Glass/Bottle

2020 GOOD DAY SUNSHINE PROSECCO (Murray Darling, NSW) **\$12 \$56**

Fresh, crisp, organic bubbles. The perfect aperitif.

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 LUCKY'S SYRAH/PINOT NOIR (Orange, NSW) **\$11 \$48**

A blend of two of the worlds great varietals. Medium-bodied and well-balanced.

2019 ARIDO MALBEC (Mendoza, Argentina) **\$12 \$52**

Plum and blackcurrant notes, with a long, enjoyable finish.

2017 BIG EASY RADIO GRENACHE (McLaren Vale, SA) **\$14 \$60**

A weightless flow across the palate with spice and pure, ripe red berries.

2016 RIOJA VEGA TEMPRANILLO CRIANZA (Rioja, Spain) **\$14 \$60**

Smooth and seductive, with a velvety mouth feel.

2019 ALTO! ALTO!! ROSSO (King Valley & Macedon Ranges, VIC) **\$65**

Bursting with fun and flavour, this juice is light, bright and vibrant.

SKIN CONTACT

Glass/Bottle

2020 CHALARI SKIN CONTACT VERMENTINO (Swan District, WA) **\$65**

Manzanilla sherry characters with a salty edge and the lemon pith of vermentino.

2020 FROM SUNDAY BAMBINO CHILLED RED (Orange NSW) **\$65**

All the flavour of a red wine with all the refreshment of a white.

BEERS

XXXX GOLD	\$6
RESCHS PILSENER	\$9
YOUNG HENRY'S NEWTOWNER	\$9
KOSCIUSZKO PALE ALE	\$9
STONE AND WOOD PACIFIC ALE	\$9
WHITE RABBIT DARK ALE	\$9
KIRIN MEGUMI	\$9
BALTER XPA	\$10
COLONIAL IPA	\$10
WHITE BAY UNION LAGER	\$10

CIDER & GINGER BEER

BAROSSA CIDER CO. PEAR CIDER	\$10
COLONIAL BERTIE CIDER	\$10
LITTLE DRAGON GINGER BEER	\$10

BEER OF THE MONTH!

Check the signs or ask your waiter.

TO NIBBLE ON (FOOD)

OLIVES (V)	\$8
House-marinated Sicilian Olives.	
SALSA AND CORN CHIPS (V, GF)	\$8
A bowl of Nick's Famous Guacamole. Served with Corn Chips.	
GUACAMOLE (V, GF)	\$10
A bowl of Nick's Famous Guacamole. Served with Corn Chips.	
GUAC AND SALSA COMBO (V, GF)	\$16
Why not go the double?	
GRILLED CSABAI	\$12
Grilled Smoked Hungarian Sausage, served with salsa and garlic crackers.	
WAFFALAFELS (V)	\$12
Crispy Waffle-Cooked Falafels. Served with a Lemon Tahini Sauce.	
BAKED CAMEMBERT (V)	\$14
Mini Wheel of Camembert baked with Garlic and Rosemary, served with Garlic Crackers.	
SENSIBLE NACHOS (V)	\$14
Corn Chips, Spicy Bean Chilli, Cheese. Served with Guacamole and Lime and Coriander Sour Cream.	
GOURMET TOASTIES	
CHEESE 'N ONIONS (V)	\$12
Caramelised Onions and Gruyère Cheese. Simple yet effective.	
GARLIC MUSHROOMS (V)	\$12
Garlic and Thyme Mushrooms with Gruyère Cheese.	
CHILLI CON FRIJOLES (V)	\$14
Smoky Mexican Bean Chilli & Gruyère Cheese. Served with Lime & Coriander Sour Cream.	

THE CHEESEBURGER TOASTIE	\$16
Ground Beef Patty, Caramelised Onions, Cornichons, Le Superbe Swiss Gruyère Cheese, Ketchup & Mustard. Served with a side of French Fries™ Potato Crisps.	
THE OG	\$16
SILY's first, and some say finest, gourmet toastie. Smoked Ham, Gruyère Cheese, and Caramelised Onions. Served with a side of olives.	
POLLO PICANTE 3.0	\$16
Sweet and Spicy Pulled Chicken, Gruyère Cheese. Served with a side of Guacamole.	

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