



## SILY SIGNATURE COCKTAILS

<b>CALIMOCHO</b>	<b>\$10</b>
The SILY team's favourite staffie. Red Wine, Coke, and a slice of Orange.	
<b>SILY HARD LEMONADE</b>	<b>\$14</b>
House-made lemonade with a shot of your choice of booze.	
<b>PASSIONFRUIT SPRITZ</b>	<b>\$18</b>
Oscar 697 Bianco Vermouth, Passionfruit, Cucumber, Prosecco.	
<b>THE RHUBARBARIAN</b>	<b>\$21</b>
Batanga Blanco, Rhubi, Raspberry, Prosecco.	
<b>WOULD I LYCHEE TO YOU?</b>	<b>\$21</b>
Gin, Lychee, Lemon & Rose Water Syrup.	
<b>DIABLO PICANTE</b>	<b>\$21</b>
Bacardi Carta Blanca, Giffard Pimente D'Espelette, Lemon, Lime, Coriander, Bitters.	
<b>LITTLE GRACE</b>	<b>\$22</b>
Zubrówka Vodka, Apple, Elderflower, Spice & Whites.	
<b>DOLCE AND BANANA</b>	<b>\$22</b>
Buckley's Rye, Chocolate, Banana, Rosso Vermouth, Walnut Bitters.	
<b>SHIRAZZLE DAZZLE</b>	<b>\$22</b>
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

**2022 JOHNNY BLANCO SAUVIGNON BLANC** (Adelaide Hills, SA) **\$13 \$56**  
Cool, crisp and refreshing with notes of apple and pear.

**2022 LUCETTA ROUX PINOT GRIS** **\$12 \$52**  
Lemon, lime, apples and pears with a long lingering finish.

**2021 SHE'S A RAINBOW CHARDONNAY** (Rathunbully SA) **\$15 \$64**  
Limestone Coast meets the Oaky Chardonnays of Burgundy

**2022 GEOLOGIE RIESLING** (Clare Valley, SA) **\$15 \$64**  
Pretty, floral and bright. Apricot, lime and white blossom.

### ROSE

Glass/Bottle

**2022 HENRIETTA ROSE** (Heathcote, VIC) **\$13 \$56**  
Crisp red apple with fresh berries and mandarin.

**2020 CHATEAU MARIS ROSE** (Languedoc, France) **\$15 \$64**  
Fresh and crisp with aromas of strawberries.

### SPARKLING

Glass/Bottle

**2021 GOOD DAY SUNSHINE PROSECCO** (Murray Darling, NSW) **\$12 \$56**  
Fresh, crisp, organic bubbles. The perfect aperitif.

**2021 SUPER PLONK PET NAT** (Adelaide Hills, SA) **\$65**  
Tropical, lush, tart, fresh and bubbly.

### SKIN CONTACT

Glass/Bottle

**2021 LANSDOWNE "NEW PINOT"** (Adelaide Hills, SA) **\$65**  
Vibrant, tart red fruit complemented by roses, dried herbs and earthy tones.

### RED

Glass/Bottle

**2022 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. \*Carafe

**2021 PETES PURE PINOT NOIR** (Euston, NSW) **\$9 \$36**  
A tidy orchard of plums, cherries and buxom strawberries.

**2021 LUCKY'S SYRAH/PINOT NOIR** (Orange, NSW) **\$12 \$52**  
A blend of two of the worlds great varietals. Medium-bodied and well-balanced.

**2020 LOST BUOY GRENACHE** (McLaren Vale, SA) **\$13 \$56**  
Tart raspberry and rhubarb bouquet, with a creamy but textured finish.

**2018 SECTION 1819 SHIRAZ** (Barossa Valley, SA) **\$14 \$60**  
Fresher than your average Barossa Shiraz, with classic fruit intensity and power.

**2019 BIG EASY RADIO FORGET BABYLON MALBEC** (McLaren Vale, SA) **\$15 \$64**  
Super slurpy, ripe and delicious.

**2019 LE DUE ARBIE CHIANTI CLASSICO SANGIOVESE** (Tuscany, Italy) **\$70**  
Distinct aroma of dried violet with the unmistakable flavour of ripe cherry.

## BEERS

XXXX GOLD	\$6
PERONI RED	\$8
HEAPS NORMAL QUIET XPA	\$9
KOSCIUSZKO PALE ALE	\$10
WHITE RABBIT DARK ALE	\$10
RESCHS PILSENER	\$11
YOUNG HENRY'S NEWTOWNER	\$11
STONE AND WOOD PACIFIC ALE	\$12
BALTER XPA	\$12
COLONIAL IPA	\$13
ATOMIC MANDO SOUR	\$13

## CIDER & GINGER BEER

COLONIAL BERTIE CIDER	\$11
SIMPLE COX'S ORANGE PIPPIN CIDER (TAS)	\$14
LITTLE DRAGON GINGER BEER	\$12

## BEER OF THE MONTH!

Check the signs or ask your waiter.

## TO NIBBLE ON (FOOD)

<b>OLIVES (V)</b>	\$8
House-marinated Sicilian Olives.	
<b>SALSA AND CORN CHIPS (VEGAN, GF)</b>	\$8
A bowl of mexican tomato salsa. Served with Corn Chips.	
<b>GUACAMOLE (VEGAN, GF)</b>	\$10
A bowl of Nick's Famous Guacamole. Served with Corn Chips.	
<b>GUAC AND SALSA COMBO (VEGAN, GF)</b>	\$16
Why not go the double?	
<b>GRILLED CSABAI</b>	\$12
Grilled Smoked Hungarian Sausage, served with salsa and garlic crackers.	
<b>BAKED CAMEMBERT (V)</b>	\$16
Mini Wheel of Camembert baked with Garlic and Rosemary, served with Garlic Crackers.	
<b>NAKED NACHOS (V)</b>	\$16
Spicy Bean Chilli, Cheese, Guacamole, Sour Cream, Jalapenos, Coriander, and Corn Chips.	

## GOURMET TOASTIES

<b>CHEESE 'N ONIONS (V)</b>	\$12
Caramelised Onions and Cheese. Simple yet effective.	
<b>GARLIC MUSHROOMS (V)</b>	\$12
Garlic and Thyme Mushrooms, Aioli, Cheese.	
<b>CHILLI CON FRIJOLES (V)</b>	\$14
Smoky Mexican Bean Chilli & Cheese. Served with Sour Cream.	

<b>ALL EYES ON CHI</b>	\$14
Kimchi, Tofu, Cheese, served with Gochujang Aioli.	
<b>THE CHEESEBURGER TOASTIE</b>	\$16
Ground Beef Patty, Caramelised Onions, Cornichons, Cheese, Ketchup & Mustard. Served with a side of French Fries™ Potato Crisps.	
<b>THE OG</b>	\$16
SILY's first, and some say finest, gourmet toastie. Smoked Ham, Cheese, & Caramelised Onions. Served w/ a side of olives.	
<b>PESTO CHICKEN</b>	\$16
Lemon and Herb Chicken, Pesto, Sundried Tomatos, Cheese.	

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