

BEERS

XXXX GOLD	\$6
PERONI RED	\$9
HEAPS NORMAL QUIET XPA (0.5% ABV)	\$9
KOSCIUSKO PALE ALE	\$10
WHITE RABBIT DARK ALE	\$10
HAWKE'S LAGER	\$11
WHITEBAY XPL	\$11
STONE AND WOOD PACIFIC ALE	\$12
BALTER XPA	\$12
MOUNTAIN CULTURE STATUS GUO PALE ALE	\$13
CIDER, GINGER BEER & SELTZER	
NAPOLÉON CRISP APPLE CIDER	\$11
LOUIS ROSE CIDER	\$11
MOON DOG GUAVA SPLASH	\$11
LITTLE DRAGON GINGER BEER	\$12

BEER OF THE MONTH!

Check the signs or ask your waiter.

TO NIBBLE ON (FOOD)

OLIVES (VEGAN, GF) House-marinated Sicilian Olives.	\$8
CRACK NUTS (VEGAN, GF) A bowl of sweet and spicy Macadamias	\$8
SALSA AND CORN CHIPS (VEGAN, GF) A bowl of Mexican tomato salsa. Served with Corn Chips.	\$8
GUACAMOLE (VEGAN, GF) A bowl of Nick's Famous Guacamole. Served with Corn Chips.	\$10
GUAC AND SALSA COMBO (VEGAN, GF) Why not go the double?	\$16
GRILLED CSABAI Grilled Smoked Hungarian Sausage, served with salsa and garlic crackers.	\$12
BAKED CAMEMBERT (V) Mini Wheel of Camembert baked with Garlic and Rosemary, served with Garlic Crackers.	\$16
NAKED NACHOS (V) Spicy Bean Chilli, Cheese, Guacamole, Sour Cream, Jalapenos, Coriander, and Corn Chips.	\$16
SARDINE AND SALSA CROSTINI Pollastrini Sardines, Salsa Verde, Piquillo Peppers, Crostini	\$22

GOURMET TOASTIES

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

GOZELME TOASTIE (V) Spinach, Feta, Spices, Cheese, Lemon	\$14
THE CHEESEBURGER TOASTIE Ground Beef Patty, Caramelised Onions, Cornichons, Cheese, Ketchup & Mustard. Served with a side of French Fries™ Potato Crisps.	\$16
THE BOCADILLO Chorizo Mince, Salsa Verde, Piquillo Peppers, Cheese. Served with a side of Olives	\$16
THE OG SILY's first, and some say finest, gourmet toastie. Smoked Ham, Cheese, & Caramelised Onions. Served w/ a side of olives.	\$16
PESTO CHICKEN Lemon and Herb Chicken, Pesto, Sundried Tomatos, Cheese.	\$16

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