



SILY SIGNATURE COCKTAILS

SILY HARD LEMONADE	\$14
House-made lemonade with a shot of your choice of booze.	
PASSIONFRUIT SPRITZ	\$18
Oscar 697 Bianco Vermouth, Passionfruit, Cucumber, Prosecco.	
KIWIS TO THE CITY	\$21
SILY Vodka, Banana, Kiwi, Lime, Apple	
WATERMELEPHANT MAN 2.0	\$22
Cazcabel Blanco, Rhubi, Punt e Mes, Watermelon	
WOULD I LYCHEE TO YOU?	\$21
Gin, Lychee, Lemon & Rose Water Syrup.	
THE SILY SOUR	\$21
Bacardi Carta Blanca, Red Wine, Lemon, Spice, Whites.	
LITTLE GRACE	\$22
Zubrówka Vodka, Apple, Elderflower, Spice & Whites.	
A SIDECAR NAMED AMANDA	\$22
H by Hine Cognac, Mandarine Napoleon, Mandarin, Lemon	
SHIRAZZLE DAZZLE	\$22
4 Pillars Bloody Shiraz Gin, Italicus Bergamotto, Lemon, Apple & Prosecco.	

WE WILL ALSO HAPPILY MAKE THE CLASSICS,
AND HAVE NON-ALC OPTIONS AVAILABLE TOO.

Groups of 10 or more attract a 10% service charge.

WINE

WHITE	Glass/Bottle	
2022 DI GIORGIO 'FRANK' DRY WHITE (Limestone Coast, SA)	\$10	\$40
Easy drinking and approachable for every occasion		
2022 JOHNNY BLANCO SAUVIGNON BLANC (Adelaide Hills, SA)	\$13	\$56
Cool, crisp and refreshing with notes of apple and pear.		
2023 LUCETTA ROUX PINOT GRIS	\$12	\$52
Lemon, lime, apples and pears with a long lingering finish.		
2023 FROM SUNDAY CHARDONNAY (Cowra, NSW)	\$14	\$60
A ripe and textural chardonnay with scrumptious pineapple notes.		
2023 GEOLOGIE RIESLING (Clare Valley, SA)	\$15	\$64
Pretty, floral and bright. Apricot, lime and white blossom.		
ROSE	Glass/Bottle	
2022 FROM SUNDAY ROSÉ (Murray Darling, NSW)	\$13	\$56
Provincial style, dry & textural.		
2022 CHATEAU MARIS ROSE (Languedoc, France)	\$15	\$64
Fresh and crisp with aromas of strawberries.		
SPARKLING	Glass/Bottle	
2023 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	
2022 Landsdowne Cha Cha (Adelaide Hills, SA)	\$65	
A playful dance between chardonnay and pinot noir.		

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.		
2022 PETES PURE PINOT NOIR (Euston, NSW)	\$10	\$40
A tidy orchard of plums, cherries and buxom strawberries.		
2021 LLOYD BROS 'HILLS & COAST' SHIRAZ	\$12	\$52
Layers of raspberry and mulberry backed up with a hint of spice and liquorice.		
2021 LOST BUOY GRENACHE (McLaren Vale, SA)	\$13	\$56
Tart raspberry and rhubarb bouquet, with a creamy but textured finish.		
2021 LONGVIEW 'VISTA' SHIRAZ BARBERA (Adelaide Hills, SA)	\$14	\$60
White pepper and spice from the Shiraz, and a blackberry pop from the Barbera.		
2019 BIG EASY RADIO FORGET BABYLON MALBEC (McLaren Vale, SA)	\$15	\$64
Super slurpy, ripe and delicious.		
2023 COMMON MOLLY SANGIOV ESE (Barossa Valley, SA)	\$65	
Rich dark cherry and rose petal, with lively acidity and tangy sour cherry tones.		

sinceileftyou.com.au / @sinceileftyou

BEERS

XXXX GOLD	\$6
PERONI RED	\$9
HEAPS NORMAL QUIET XPA (0.5% ABV)	\$9
KOSCIUSZKO 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 QUO PALE ALE	\$13

CIDER, GINGER BEER & SELTZER

NAPOLEON 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.

Groups of 10 or more attract a 10% service charge.

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

GOZELEME 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

HAVING A GOOD TIME?
SCAN HERE TO SUPPORT
US WITH A GOOGLE REVIEW



FOLLOW US

@SINCELEFTYOU
SINCELEFTYOUSYDNEY