



SINCE I LEFT YOU

- 338 KENT STREET • SYDNEY AUSTRALIA -

WELCOME TO SINCE I LEFT YOU, YOUR FRIENDLY NEIGHBOURHOOD SMALL BAR.

Welcome to Since I Left You, your friendly neighbourhood small bar. We built this place with our own hands, and as you'll see, we throw loads of personality behind everything we do.

Inside this menu you'll find a creative signature cocktail menu, a short but sharp list of local and international wines, and a delicious selection of food to complement to the experience.

So as the song goes:

*Get a drink,
Have a good time now,
Welcome to paradise...*

Groups of 10 or more will incur a 10% service charge

**BOOK YOUR NEXT
FUNCTION OR EVENT AT**



SINCE I LEFT YOU

**Ask your waiter
or email: info@sinceileftyou.com.au
for more information**

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COCKTAILS

- SILY SIGNATURES -

An ever-changing list of Cocktails that reflects what we're drinking this SILY Season. We also pride ourselves on our classics so please ask.

DEVILS ADVOCATE 18

Vodka O, Aperol, Elderflower Liqueur, Lemon

LITTLE GRACE 18

Zubrowka Vodka, Apple, Elderflower, Spice

DON JUAN 18

Don Julio Reposado, Pear, Apple, Lemon

JACK SPARROW 18

Cargo Cult Spiced Rum, Ginger, Lime

BENEDICT CUCUMBERBATCH 18

Del Maguey Vida Mezcal, Cucumber, Rosemary, Lime

THE TORCH CARRIER 18

Pisco Mistral, Apricot, Agave, Lemon, Bitter

SYDNEY SOUR 18

Woodford Reserve, Cherry, Maraschino, Red Wine

THE FLIGHT PATH 18

Aviation Gin, Maraschino, Cranberry, Lemon

THE BOBBY DAZZLER 18

Vanilla infused Vodka O, Frangelico, Caramel, Spice, Salt

A SINGLE PLUM, FLOATING IN PERFUME,

SERVED IN A MAN'S HAT 20

Glenmorangie Original, Ume, Ginger, Peychauds

MEZCAL NEGRONI 20

Del Maguey Vida Mezcal, Oscar 697 Rosso,

Gran Classico Bitter

GUILTY PLEASURE 18

Hennessy, Pimms, Frangelico, Spice, Bitters

WINE LIST

- WHITE WINES -

2015 JOEYS WHITE 7.0 18.0
(RIVERINA, NSW) (0.5L)

Our own blend of Pinot Grigio and Sav Blanc, named in honour of Nicks nephew, who was born the day the bar opened.

2015 BLOCK 88 SAUVIGNON BLANC 11.0 48.0
(MARLBOROUGH, NZ)

Ripe citrus and passion fruit.
Delicious, lingering finish.

2016 CAPELLA VERMENTINO-FIANO 13.0 56.0
(VICTORIA)

Fresh and fruity yet savoury.
The perfect Summer wine.

2013 CHARLIE'S PATCH PINOT GRIS 13.0 56.0
(ADELAIDE HILLS, SA)

Vibrant, fresh, and clean. Hints of
spice and nashi pear.

2016 WATSON FAMILY VINEYARDS 13.0 56.0
CHARDONNAY
(MARGARET RIVER, WA)

Classic citrus and stone fruits. Crisp
acid, and a fine, long finish.

2016 LOGAN CLEMENTINE PINOT 14.0 60.0
GRIS (ORANGE, NSW)

A truly orange wine. Delicious texture
and crunchy tang.

WINE LIST

- RED WINES -

- | | | |
|--|------|----------------|
| 2015 JOEYS RED (RIVERINA, NSW) | 7.0 | 18.0
(0.5L) |
| Our own blend of Sangiovese and Cab Merlot. Named in honour of Nick's nephew, who was born the day the bar opened. | | |
| 2014 ARIDO MALBEC
(UCO VALLEY, MENDOZA,
ARGENTINA) | 11.0 | 48.0 |
| Organic. Plum and blackcurrant, with a long, enjoyable finish. | | |
| 2015 LUCKY'S SYRAH-PINOT NOIR
(HUNTER VALLEY, NSW) | 11.0 | 48.0 |
| Juicy red and black fruit. Supple tannin and fresh acidity. | | |
| 2015 LOST BUOY SHIRAZ
(MCLAREN VALE, SA) | 12.0 | 52.0 |
| Full bodied & rich. Dark berries and long dusty tannins. | | |
| 2016 ANTARES NERO D'AVOLA-SA
GRANTINO (VICTORIA) | 13.0 | 56.0 |
| Vibrant raspberry and plum. Supple tannins and refreshing acidity. | | |
| 2011 MAGPIE ESTATE
'THE SCHNELL' SHIRAZ
GRENACHE (BARROSSA
VALLEY, SA) | 13.0 | 56.0 |
| Warm berry fruits on a vibrant nose. Full bodied with rich texture. | | |
| 2015 ROCHFORD LATTITUDE PINOT
NOIR (YARRA VALLEY, VIC) | 14.0 | 60.0 |
| Aromatic dark fruits, spice, flowers and earth. | | |

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- ROSÉ -

2015 ANT MOORE ROSÉ 13.0 56.0
(CENTRAL OTAGO, NZ)
Strawberries and cream with a soft
tannin line.

2014 ACKERMAN ROSÉ D'ANJOU 14.0 60.0
(ST. FLORENT, FRA)
Pale pink featuring fresh red berries
and a hint of mint.

- SPARKLING -

TAHBILK ONE MILLION 11.0 48.0
CUTTINGS SPARKLING NV
(VICTORIA)
Crisp green apple flavours and
a dry finish.

- BEER -

Peroni Red 7
Budvar Lager 8
Stone & Wood Pacific Ale 9
Kosciuszko Pale Ale 9
Wayward Charmer Indian Red Ale 10
White Rabbit Dark Ale 9
Little Smith Golden Child Summer Ale 9

- CIDER -

Tilse Apple Truck 9
Monteiths 9

FOOD

- TO NIBBLE ON -

OLIVES 8

A bowl of House-marinated mixed olives

GUACAMOLE 9

A bowl of Nick's famous Guacamole, served with Corn Chips (V, GF)

TRIO OF DIPS 15

Fresh House Made Dips, served with Rustic Baguette and Corn Chips (V, GF Optional)

- BUILD YOUR OWN CROSTINI -

Crostini are small pieces of fried bread. Simply choose your topping below, and assemble to your liking.

MUSHROOM 16

Red Wine, thyme and balsamic glazed Mushrooms, with our house blended goats cheese (V, GF optional)

BEEF 18

Vodka and Rosemary cured eye fillet, served with horseradish cream and cress

ANTIPASTI 18

A selection of homemade antipasti, served with fresh pesto and our house blend goat cheese (V, GF optional)

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- GOURMET TOASTIES -

ALL TOASTIES \$16

BBQ PULLED PORK

Texan BBQ Pulled Pork and Le Superbe Swiss Gruyere,
served with a side of Spicy Coleslaw

THE CHEESEBURGER TOASTIE

Ground beef pattie, Caramelised Onions, Cornichons,
Le Superbe Swiss Gruyere, ketchup & mustard,
served with a side of French Fries

SILY SMOKED RUBEN

Smoked Wagyu, Sauerkraut, Russian Dressing and
Le Superbe Swiss Gruyere, served with a side of
Cornichons

POLLO PICANTE

Spicy Mexican chicken and Le Superbe Swiss Gruyere,
served with Hot sauce and a side of Guacamole

ANTIPASTI

A selection of our Homemade Antipasti, Fresh Pesto, and
house blended Goats
cheese, served with a side of Olives (V)

Ask your waiter or check the chalkboards for
toastie specials

- SOMETHING SWEET -

GRILLED HALOUMI 12

Served with walnuts, and drizzled with Lupi Family Honey
(V, GF)

THE DESSERT TOASTIE 14

Pure decadence with banana, marshmallow, peanut butter
and Nutella

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- SOCIAL MEDIA -

**For the latest news, events,
and special offers, be sure to follow us on:**

Facebook:
www.facebook.com/SinceILeftYouSydney

Twitter: @sinceleftyou

Instagram: @sinceleftyou



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