



# Mixed Drinks of Apollonia



## SICILIAN GARDEN

LA BONITA 24

los arcos tequila, rhubarb,  
grapefruit marsala, bonito

MANDARINO FRESCO 24

mandarin wine, peach aperitif,  
earl grey

FRONDOSA 24

elderflower, lime leaf,  
sage, prosecco

YUZU VINE 24

hickson rd australian gin,  
house amaro, yuzu, coconut

## INFAMOUS

CASSATA 25

michter's bourbon, amaretto,  
spiced honey, pumpkin ricotta

MARGARITA, MARGHERITA 25

los arcos tequila, bread,  
basil, tomato oil

TIRAMISU MILK PUNCH 24

dark rum, cacao, coffee liqueur,  
biscuit, muscat, milk

LIMONCELLO BISCOTTI 25

plantation three stars white rum,  
limoncello, vanilla,  
cinnamon, biscotti

## ATTIRE

THREE PIECE SUIT 26

starward two fold whisky, creme de  
cocoa, pedro ximenez, walnut

BRIONI 26

roasted hazelnut michter's bourbon,  
house vermouth, lapsang

POLKA DOT DRESS 25

pear vodka, eucalyptus,  
fino sherry rhubarb

SILK CRAVAT 26

never never triple juniper,  
house vermouth, lemon oil

## HOUSE FAVOURITES

APOLLONIA NEGRONI 24

widges gin, apollonia vermouth,  
italian bitter

SEASONAL NEGRONI 25

seasonal gin, apollonia vermouth,  
italian bitter



## ALCOHOL FREE

SICILIAN ESTATE 14

mint, coconut, lime, bubbles

NOGRONI 17

lyres gin, lyres bitter orange,  
house made non-alcoholic vermouth

SOUR GRAPES 15

apple, cucumber, grape juice, lemon



## FOOD

*4pm - 10pm*

House milled bread, olive oil 6

Olives, lemon and thyme 8

Truffled goats curd crostino 15

Arancini of the day 12 for 3 pieces

Burrata, olive oil 18

Sydney rock oysters

6 for 32, 12 for 56

Yellowfin tuna tartare avocado,  
agrodolce dressing 29

Smoked raw beef, charred bread,  
sour cream, watercress 29

Local charcuterie, pickled  
vegetables, sourdough 32

Today's cheeses, chutney,  
fruits, pane carasau 32

Capelli, broccoli, lemon,  
chilli, pangrattato 26

Rigatoni, duck ragu, zucchini salsa,  
ricotta salata 33

Sicilian spiced waffle fries, aioli 12

Red baby cos, Italian dressing,  
pecorino, pangrattato 14

*Please speak to our team for our after 10pm offering*



3% gratuity is added to all bills. 10% service charge replaces the gratuity for groups of 8 or more. 10% gratuity added to bills on public holidays. Any issues, please don't hesitate to ask. Grazie

## WINE

*For our full bottle list, please ask your bartender or server*

### SPARKLING

NV LALLIER 'R018' Brut Champagne, FR 35/175

2022 HOUSE MADE PROSECCO, NSW 13/67

### WHITE

2022 HOUSE MADE TEXTURAL WHITE by MJ Corbett,  
Riverland SA 12

2021 GRILLO, Funaro 'Pinzeri' Sicily, IT 17/85

2020 FIANO, Tempa di Zoe 'Asterias',  
Campania IT 19/97

2022 CHARDONNAY, Serere, Whitlands, VIC 21/106

### ROSE

2021 HOUSE MADE ROSATO by Ricca Terra,  
Riverland SA 12

### RED

2022 HOUSE MADE ROSSO by Mercer Wines, NSW 12

2021 PINOT NOIR, Guthrie, Adelaide Hills, SA  
17/85

2020 SANGIOVESE, Pandolfa 'Federico',  
Emilia-Romagna, IT 20/96

2022 NERO D'AVOLA, Alpha Box & Dice 'Siren',  
Mclaren Vale, SA 22/110

## BEER & SUCH

### ON TAP

STONE & WOOD green coast lager 12

BONDI BREWING CO. beach beer XPA 11

### CANS

LITTLE CREATURES pale ale 14

BEER FARM hazy standard (mid-strength) 12

HIATUS pale ale non-alcoholic beer 9

JAMES SQUIRE ginger beer 12

JAMES SQUIRE orchard crush cider 12

