



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

HILLS OF SAVOCA 25

milk gin, orange, lemon, mint,
lavender

INFAMOUS

CASSATA 25

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

MARGARITA, MARGHERITA 25

los arcos tequila, bread,
basil, lime, 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 26

pear vodka, eucalyptus,
fino sherry rhubarb

SILK CRAVAT 28

never never triple juniper,
house vermouth, lemon oil

HOUSE FAVOURITES

APOLLONIA NEGRONI 24

widges gin, apollonia vermouth,
italian bitter

PINEAPPLE NEGRONI 25

pineapple rum, 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

Sydney rock oysters,
aperol & grapefruit dressing 6.5 ea

Tuna tartare, risotto al salto,
yarra valley roe, wasabi leaf 16 2pc

Ortiz anchovies, black garlic butter,
saltbush focaccia 22

House milled **bread**, olive oil 6

Olives, lemon and thyme 8

Porcini mushroom **arancini**, aioli 14 3pc

Pane fritto, prosciutto cotto, pineapple, XO,
parmesan 14 2pc

Lamb rib fritti, cumin, black garlic 18 2pcs

Burrata, salsa verde, caperleaf 22

Chicken liver parfait, pickles, toast 24

Raw wagyu beef, black garlic cream,
guindilla peppers, pasta fritta 29

Charcuterie, pickled vegetables,
charred sourdough 34

Today's **cheese**, chutney,
fruits, pan carasau 32

Capelli, broccoli, lemon,
chilli, pangrattato 26
add crab + 15

Pappardelle cacio pepe, local black truffle,
pecorino 45

French fries, rosemary salt,
black garlic aioli 13

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 'R020' Brut Champagne, FR 35/175

2022 PROSECCO, House Made Wines 13/65

New South Wales

WHITE

2022 CHARDY BLEND, House Made Wines, 13/20/65
Riverland SA

2023 GRILLO, Principe Di 'Granatey', 20/30/99
Sicily, IT

2022 FIANO, Tempa di Zoe 19/29/97
'Asterias', 'Campania IT

2023 CHARDONNAY, Serere, 24/36/118
Whitlands VIC

ROSE

2021 ROSATO BLEND, House Made Wines, 13/20/65
Riverland SA

RED

2022 MONTEPULCIANO, House Made 13/20/65
Wines, New South Wales

2023 PINOT NOIR, Guthrie, Adelaide 17/25/85
Hills, SA

2021 SANGIOVESE, Pandolfi 'Federico' 17/25/85
Emilia-Romagna, IT

2023 NERO D'AVOLA, Alpha Box & Dice 22/33/110
'Siren', McLaren Vale, SA

BEER & SUCH

ON TAP

STONE & WOOD green coast mid 11

BONDI BREWING CO. beach beer XPA 12

CANS

LITTLE CREATURES pale ale 14

BEER FARM hazy standard (mid-strength) 12

HIATUS pale ale non-alcoholic beer 10

JAMES SQUIRE ginger beer 12

JAMES SQUIRE orchard crush cider 12

