



Mixed Drinks of Apollonia



SICILIAN GARDEN

LA BONITA 25

los arcos tequila, rhubarb,
grapefruit marsala, bonito

MANDARINO FRESCO 25

mandarin wine, peach aperitif,
earl grey

FRONDOSA 25

elderflower, lime leaf,
sage, prosecco

HILLS OF SAVOCA 25

milk washed widges 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 25

planteray original dark, cacao,
coffee liqueur, biscuit, muscat, milk

LIMONCELLO BISCOTTI 25

planteray three stars 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 25

widges gin, apollonia vermouth,
italian bitter

PINEAPPLE NEGRONI 26

planteray stiggins fancy pineapple
rum, apollonia vermouth, italian
bitter



ALCOHOL FREE

SICILIAN ESTATE 15

mint, coconut, lime, bubbles

NOGRONI 17

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

SOUR GRAPES 16

apple, cucumber, grape juice, lemon



FOOD

4pm - 10pm

Sydney rock oysters,
pink peppercorn, cucumber and prosecco
dressing 6.75 ea

Murray cod "fillet of fish" **spring roll**, yuzu
kosho, caviar 28 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, chilli,
parmesan 14 2pc

Potato gems, salted egg, curry leaf 18

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 28
add crab + 16

Tagliatelle, spring peas, pesto genovese,
caperberry, pine nuts 35

add scallop + 14

French fries, rosemary salt

Please speak to our team for our after 10pm offering

3% gratuity is added to all dine-in bills, replaced by 10% for groups of 8 or more guests - both are removable upon request. 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 37/175

2023 PROSECCO, House Made Wines 14/76
New South Wales

WHITE

2022 CHARDY BLEND, House Made Wines, 14/20/70
Riverland SA

2023 GRILLO, Principe Di 'Granatey', 15/23/75
Sicily, IT

2023 PINOT GRIGIO, La Prova, 17/25/82
Adelaide Hills, SA

2023 CHARDONNAY, Serere, 24/38/120
Whitlands, VIC

ROSE

2023 ROSATO BLEND, House Made Wines, 14/20/70
Riverland, SA

RED

2023 MONTEPULCIANO, House Made 14/20/70
Wines, New South Wales

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

2022 SANGIOVESE, Pandolfi 'Federico' 17/26/88
Emilia-Romagna, IT

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

BEER & SUCH

ON TAP

BIRRA MORETTI italian pale lager 15.5

BONDI BREWING CO. beach beer XPA 12.5

CANS

LITTLE CREATURES pale ale 14

BEER FARM hazy standard (mid-strength) 13

HIATUS pale ale non-alcoholic beer 10

JAMES SQUIRE ginger beer 14

JAMES SQUIRE orchard crush cider 13

