APOLLONIA



COCKTAILS, DRINKS & FOOD

- VOL THREE PLAYBILL -

Apollonia: A Sicilian bandit's drinking den

APERITIVO HOUR

EVERYDAY 4PM - 6PM

COCKTAIL	MONTE HIGHBALL amaro montenegro, chocolate bitters, pink grapefruit soda	12
	LIMONCELLO SPRITZ manly spirits limoncello, finger lime & lemon-myrtle, bubbles	16 s
	APOLLONIA NEGRONI widges gin, regal rogue 'negroni' sweet vermouth, campari	16 i
WINE	NV PROSECCO house made by mercer wines, nsw	9
	PINOT GRIGIO house made by mercer wines, nsw	9/14
	MONTEPULCIANO house made by mercer wines, nsw	9/14
	ROSATO BLEND house made by mercer wines, nsw	9/14
BEER	BONDI BREWING CO draught lager	8
FOOD	SYDNEY ROCK <i>OYSTERS</i> limoncello, shallot, black pepper	2.5 ea
	"BAO - LONEY" <i>SANDO</i> calabrian chilli ketchup, mortadella	l.5 ea
	SALUMI MISTI cured meats, vegetable giardiniera, pane carasau	14
	add today's cheese	+ 6



3PM - 10PM

Sydney rock <i>oyster</i> , limoncello, shallot, black pepper	6.85ea	
Prawn cocktail, avocado, salsa maria rosa		
Olasagasti <i>anchovy</i> tin, gremolata butter, lemon, crostini		
Crispy <i>potato</i> gems, rosemary, chilli aioli	14	
Sourdough schiacciata, parmesan butter		
Marinated <i>olives</i> , orange, thyme	8	
Burrata, salsa verde	22	
Selection of local and italian <i>cheese</i> , bread, condiments	36	
Porcini mushroom <i>arancini</i> , aioli, truffle pecorino add <i>prosciutto</i>	16 (3pc) +5	
Beef tartare, balsamic yolk, horseradish, smoked parmigiano, pasta fritta	30	
"Bao - loney" <i>sando</i> , calabrian chilli ketchup, mortadella	6.5ea	
Salumi misti, vegetable giardiniera, pane carasau	34	
Capelli, broccoli, lemon, chilli, pangrattato add blue swimmer crab	28 +16	
Pipe rigate, saffron, pork and fennel sausage ragu, pecorino	38	
Cannolo, ricotta, chocolate, pistachio, eucalyptus	12	
Selection of <i>gelato and sorbet</i>		
Grana <i>Tiramisu</i>	21	

PLEASE SPEAK WITH OUR TEAM FOR OUR POST 10PM FOOD OFFERINGS

MARTINI

DRY MARTINI - 27

four pillars yuzu gin, regal rogue daring dry, citrus oil citrus-led, vibrant, expressive and confidently sophisticated

DIRTY MARTINI - 28

altamura vodka, regal rogue daring dry, olive brine olive salinity, bold and undeniably captivating

GIBSON MARTINI - 26

widges gin, regal rogue lively white & daring dry, pickled onion serious martini energy. for those who don't flirt with dry, they commit

VESPER - 26

four pillars rare dry, special vodka, lillet blanc aperitif, citrus all shine, no sharp edges. shaken, not stirred

OLIVE OIL MARTINI - 28

widges gin, extra virgin olive oil, regal rogue daring dry, tio pepe fino sherry silky, luminous, and quietly seductive

PLAYBILL

LIKE A PLAY UNFOLDING, THE "PLAYBILL"

COCKTAIL MENU TAKES YOU THROUGH

FOUR ACTS, EACH WITH ITS OWN STORY.

SOME MYSTERY, SOME DRAMA, SOME FUN

AND LOTS OF LOVE....

ACT ONE

PRE-DINNER REFRESHING LIGHTNESS, SPARKLING DELICIOUSNESS



MARCELLO MASTROIANNI 25



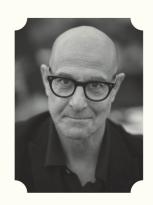
batanga blanco tequila, derrumbes oaxaca mezcal, basil, strawberry gum, grapefruit, broome chilli sun-kissed, whimsical, a retro postcard from a summer that never ends

prosecco, rhubi rhubarb mistelle, amaro lucano, house made vermouth, lemon myrtle

herbal sophistication & elegant bitterness, but not too serious

STANLEY TUCCI 23







FRANKIE AVALON 26



planteray 3-stars white rum, husk pure cane, pineapple, coco lopez coconut, vanilla, cinnamon, citrus vintage tropical vibes, smooth rum sailing

rhubi rhubarb mistelle, geranium, rose, bubbles

bold enough to steal the spotlight, delicate enough to break hearts

MARISA TOMEI 24







PINOCCHIO 20



0% ABV

seadrift orange aperitif, verjuice, italian blood orange

an ode to citrus, sunshine, and uncomplicated joy

ACT TWO

EVENING COCKTAILS. HERBAL, FRUITFUL BIG VIBRANT FLAVOURS



SOPHIA LOREN 25



espolòn blanco tequila, ester trashy triple sec, tarragon, passionfruit, citrus, broome chilli

emboldened passion, hot spice & citrus

manly spirits limoncello, finger lime, peach, oolong tea, prosecco, mango sorbet

pleasureful bright peach, edible mango brightness ISABELLA ROSSELLINI 25







SYLVESTER STALLONE 25



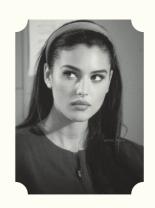
dewar's scotch, mulled wine, citrus, poached pear

strength, warmth, baking spice & stone fruit

four pillars rare dry, campari, rhubarb, grapefruit, eucalyptus, neroli bitter-sweet flowers, with a soft herbal kiss

MONICA BELLUCCI 26







JIMINY CRICKET 18



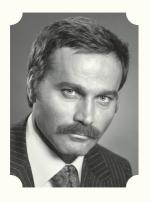
0% ABV

peach, oolong tea, citrus, mango sorbet

bright, confectionery fruit, tomorrow's gratitude

ACT THREE

COCKTAILS WITH DRAMA, SPICE, SCENT & INTRIGUE



FRANCO NERO 26



flor de caña 7yo rum, cynar, flamed orange, raspberry, citrus, walnut

a tropical gangster, secret orange herbs on lock

maker's mark bourbon, select aperitivo, okar island bitter, regal rogue daring dry, banana, chocolate, coffee

dark and indulgent with an unmistakable depth and cinematic allure

JAMES GANDOLFINI 27







SIMONETTA STEFANELLI 25



fernet branca menta, absinthe, amaro averna, coconut, pineapple, lime, cinnamon as delicious as it is complex. beautiful phenols, spice you can see

four pillars olive leaf, regal rogue daring dry, italicus bergamot, jasmine, rose, lavender a bold, blooming martini with vintage italian glamour

SOFIA COPPOLA 26







STROMBOLI 20



0% ABV

seadrift wild hibiscus, manuka honey, hibiscus, fresh lime, broome chilli

floral, sweet with a whisper of heat

ACT FOUR

POST-THEATRE NIGHTCAPS. RICH EMOTIONS & HEAVY SPIRITS



FRANCIS FORD COPPOLA 27



maker's mark bourbon, zucca rabarbaro amaro, grada coffee + spirit, cherry, wattle seed, orange deep oak, fruit & nut. a mighty start with a soft finish

special vodka, amaro montenegro, burnt butter, apple, clove, citrus linear, soft strength with hint of apple custard & spice ROBERT DE NIRO 25







GINA LOLLOBRIGIDA 26



the gospel solera rye whiskey, braulio alpine amaro, mint, oat milk dulce de leche, thai tea rich, layered and bold at first, fading to gentle comfort

brandy, ester trashy triple sec, grada coffee + spirit, espresso, cinnamon, popcorn, milk

floral, chocolate-y bitterness, with a buttered salt sensation

AL PACINO 26







GEPPETTO 18



0% ABV

espresso, vanilla & cinnamon, popcorn, milk

aromatic, indulgent, cinematic. when caffeine is enough

ENCORE

POPULAR COCKTAILS FROM THE PAST

HILLS OF SAVOCA - 25



widges gin, orange, lemon, mint, lavender, whey floral, serene, fresh. a winter stroll in the sun

TIRAMISU MILK PUNCH - 25



planteray original dark rum, cacao, coffee, biscuit, muscat, milk decadent, clarified silkiness, svelte & nostalgic

PEOPLE'S MARGARITA - 25



teremana blanco tequila, pineapple, agave, fresh lime tropical brightness with spirited edge

WATERMELON SOUTHSIDE - 20 0% ABV



seadrift wild hibiscus, watermelon, wild mint, fresh lime

all the freshness, none of the fuss. a southside to

make summer stick around

NEGRONI

APOLLONIA NEGRONI - 25



widges gin, regal rogue 'negroni' sweet vermouth, campari bold, bitter-sweet, passionate, timeless, captivating

PANETTONE NEGRONI - 26



widges gin, campari, regal rogue 'negroni' sweet vermouth,
raisins, almond, butter, vanilla, bread
bold arrival, dark fruit and gentle warmth

PINEAPPLE NEGRONI - 26



planteray pineapple rum, regal rogue 'negroni' sweet vermouth, campari ripe pineapple and molasses sweetness, herbal bitterness



BUBBLES	NV PROSECCO House Made by Mercer Wines, NSW	14/75
	NV TAITTINGER 'PRESTIGE' BRUT Champagne, FR	32/190
	2016 LOUIS ROEDERER VINTAGE BRUT Champagne, FR	275
	MV KRUG 'GRANDE CUVÉE' 171 ÈME EDITION Champagne, FR	750
WHITE	HENSCHKE 'PEGGY'S HILL' RIESLING Eden Valley, SA	17/23/80
	CESARI PINOT GRIGIO Veneto, IT	16/23/80
	CANOSO 'FONTE' SOAVE CLASSICO GARGANEGA Veneto, IT	18/27/95
	NOCTURNE 'SR' CHARDONNAY Margaret River, WA	20/30/110
PINK	RAMEAU D'OR ROSÉ Provence, FR	18/26/95
RED	RIVERSDALE 'ESTATE' PINOT NOIR Coal River Valley, TAS	20/30/110
	TERRE NATUZZI CHIANTI RISERVA SANGIOVESE Tuscany, IT	16/23/80
	VIBERTI 'LA GEMELLA' BARBERA D'ALBA Piemonte, IT	18/27/98
	TWO HANDS 'GNARLY DUDES' SHIRAZ Barossa Valley, SA	18/26/95

BEER

ON TAP	BONDI BREWING CO draught lager	13
	STONE & WOOD pacific ale	13
CANS/	BIRRA ICHNUSA sardinian lager	14
BOTTLES	LITTLE CREATURES pale ale	14
	LITTLE CREATURES hazy IPA	14
	HEAPS NORMAL another lager <0.5% alc.	10
	HEAPS NORMAL quiet XPA <0.5% alc.	10
	JAMES SQUIRE ginger beer	14
	JAMES SQUIRE orchard crush cider	14
WINE	NON-ALC. NON 1 salted raspberry & chamomile	15/75
	NON 3 toasted cinnamon & yuzu	15/75
ALTERNATIVES	NON 9 oaked blackberry & plum	15/75
	PLUS & MINUS zero alcohol prosecco	13
SOFTS & SPARKLING	OzHARVEST sparkling lemon-ginger *proceeds from each can deliver a meal to someone in need*	
	FEVER-TREE italian blood orange pink grapefruit ginger ale ginger beer premium indian tonic water	7
	SPARKLING WATER unlimited	Зрр

THUNDERBOLT

HERE'S TO LOVE, NO MATTER THE COST—
CHERISHED WHEN IT'S GAINED &
MOURNED WHEN IT'S LOST.
WHEN IT STRIKES, YOU FEEL ITS JOLT,
LIKE YOU'VE BEEN HIT BY
A THUNDERBOLT."

APOLLONIA

LATE NIGHT FOOD MENU — AFTER 10PM —

BURRATA, SALSA VERDE, PANE CARASAU — 23

TORRES BLACK TRUFFLE POTATO CRISPS 40G — 12.5

MARINATED *OLIVES*, ORANGE, THYME — 8

BOLOGNESE & SMOKED MOZZARELLA *JAFFLE*, CALABRIAN CHILLI KETCHUP — 18



APOLLONIA: A SICILIAN BANDIT'S DRINKING DEN

A 3% gratuity applies to all dine-in bills, removable upon request. 10% service charge replaces the gratuity for groups of 8 or more. 15% surcharge applies to all bills on Public Holidays. Sunday surcharge is 10%. Any issues, please don't hesitate to ask. Grazie.

APOLLONIA.SYDNEY (02) 7228 1400 BASEMENT, HINCHCLIFF HOUSE 5-7 YOUNG STREET, SYDNEY (ENTRY VIA LOFTUS LANE)



IN SICILY, WOMEN ARE MORE DANGEROUS THAN SHOTGUNS