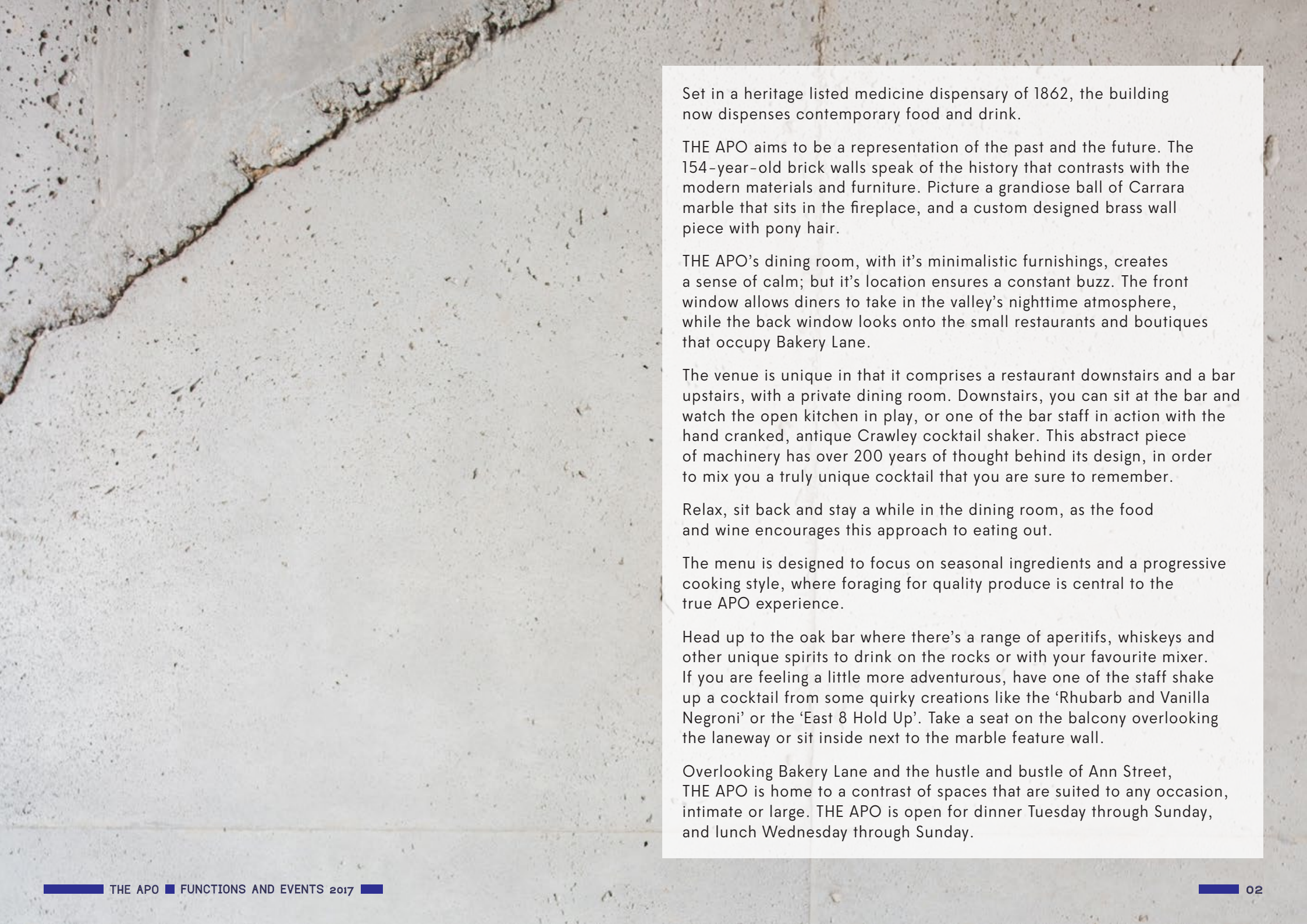




APOTHECARY
APO



Set in a heritage listed medicine dispensary of 1862, the building now dispenses contemporary food and drink.

THE APO aims to be a representation of the past and the future. The 154-year-old brick walls speak of the history that contrasts with the modern materials and furniture. Picture a grandiose ball of Carrara marble that sits in the fireplace, and a custom designed brass wall piece with pony hair.

THE APO's dining room, with its minimalistic furnishings, creates a sense of calm; but its location ensures a constant buzz. The front window allows diners to take in the valley's nighttime atmosphere, while the back window looks onto the small restaurants and boutiques that occupy Bakery Lane.

The venue is unique in that it comprises a restaurant downstairs and a bar upstairs, with a private dining room. Downstairs, you can sit at the bar and watch the open kitchen in play, or one of the bar staff in action with the hand cranked, antique Crawley cocktail shaker. This abstract piece of machinery has over 200 years of thought behind its design, in order to mix you a truly unique cocktail that you are sure to remember.

Relax, sit back and stay a while in the dining room, as the food and wine encourages this approach to eating out.

The menu is designed to focus on seasonal ingredients and a progressive cooking style, where foraging for quality produce is central to the true APO experience.

Head up to the oak bar where there's a range of aperitifs, whiskeys and other unique spirits to drink on the rocks or with your favourite mixer. If you are feeling a little more adventurous, have one of the staff shake up a cocktail from some quirky creations like the 'Rhubarb and Vanilla Negroni' or the 'East 8 Hold Up'. Take a seat on the balcony overlooking the laneway or sit inside next to the marble feature wall.

Overlooking Bakery Lane and the hustle and bustle of Ann Street, THE APO is home to a contrast of spaces that are suited to any occasion, intimate or large. THE APO is open for dinner Tuesday through Sunday, and lunch Wednesday through Sunday.



THE APO. THE SPACES

THE APO offers a selection of unique spaces to accommodate all function sizes and styles. Enjoy an intimate dining experience with flowing food and wine or an atmospheric cocktail style event overlooking Bakery Lane.

PRIVATE DINING

Located upstairs with balcony access overlooking Bakery Lane, the Private Dining Room caters for up to 12 guests. It is the perfect setting for intimate day drinks with natural light hitting the balcony or evening cocktails where the space seamlessly transitions into a secluded night time setting.

THE MEZZANINE BAR

The exposed brickwork of the Mezzanine Bar juxtaposes perfectly with the contemporary furnishings and interiors to create a relaxed lounge space that accommodates up to 80 guests cocktail style.

THE BALCONY

Stepping out through timber frenchdoors and looking out onto Bakery Lane, The Balcony is the perfect outdoor space for an intimate cocktail style event catering for up to 20 guests.

EXCLUSIVE USE

The entire venue is available for exclusive use for events catering for up to 160 guests. Minimum spends apply, which are fully redeemable on food and beverage during the event.



THE APO. THE DRINKS

THE APO has three beverage options to suit your taste and your budget. We offer an extensive range of inventive cocktails, a fine selection of wine and craft beer.

2 HOURS \$55pp

- Tap beer
- Bottled Asahi Soukai Mid-Strength
- Hand selected house sparkling, white and red wine
- Soft drink and juice
- Sparkling water

2 HOURS \$65pp

- Tap beer
- Bottled Asahi Soukai Mid-Strength
- Hand selected house sparkling, white and red wine
- Brand label basic spirits
- Soft drink and juice
- Sparkling water

2 HOURS \$90pp

- Tap beer
- Bottled Asahi Soukai Mid-Strength
- Hand selected house sparkling, white and red wine
- Brand label basic spirits
- Full cocktail menu
- Soft drink and juice
- Sparkling water



THE APO. THE CANAPÉ MENU

If it's a cocktail style event you're after, THE APO's carefully crafted canapé menu will be suited to you. Each canapé platter is costed at \$60 with 25 items per platter. We recommend one platter to serve 6 - 8 guests. Please note there is only to be one food item per platter

■ \$60 PER CANAPÉ PLATTER

You may order as many platters as required and can choose from the selection of canapés listed to the right. If there are any specific flavours or dishes that you and your guests would prefer, our kitchen will happily accommodate. Please also let us know of any dietary requirements prior to selecting from the menu.

■ SET MENU OPTION

For bookings of 10 or more people, we can customise and design a more substantial set menu for your function. Please email functions@theapo.com.au or call (07) 3252 2403 if you would like to discuss this option.

CANAPÉS

COLD CANAPÉS

- Fresh oyster, beetroot mignonette (GF)
- Nduja, smoked onion, lavash
- Spiced cauliflower bruschetta (v)
- Scallop tartare, burnt orange, potato crisp (GF)
- Rabbit and almond terrine, baguette, honey
- Smoked pumpkin, chèvre, witlof (v)(GF)

HOT CANAPÉS

- Chilli and lager marinated chicken skewers, herbs
- Chèvre and tarragon croquette, quince purée (v)
- Pastrami, Swiss cheese, sauerkraut, baguette
- Braised mushrooms, brioche, taleggio (v)
- Red wine and garlic lamb skewers (GF)
- Fried kipflers, labne, honey (v)(GF)

SOMETHING SWEET

- Gingerbread, earl grey mousse, orange
- Blackberry and polenta cake, chantilly (GF)

FUNCTION/EVENT TERMS AND CONDITIONS

RESERVATION

The allocated deposit amount must be paid and the Terms and Conditions form signed upon booking to secure your reservation. Please see the deposit amounts required below:

10-20pax function, \$250

20-25pax function, \$400

All functions 25+ guests, \$500

This deposit paid goes towards your food and beverage selection and contributes towards any minimum charges.

By confirming your booking and providing THE APO with your personal information, you acknowledge that you have read and understand the following Terms and Conditions and agree to pay all charges, associated costs, and any damages incurred by yourself and/or by your guests whilst on the premises

FUNCTIONS MENU'S

Canapé functions can order as many platters as required from the canapé menu. For bookings of 10 or more people, we can customise and design a more substantial set menu for your function. Please email functions@theapo.com.au or call (07) 3252 2403 if you would like to discuss this option.

BOOKING DETAILS

The following information is required at least seven (7) days prior to the event: number of guests and times, selected menu, dietary requirements, wine and beverage selection, special requests and payment of the deposit.

FINAL NUMBERS

Final numbers are required 24hrs prior to your event. The number of guests confirmed at this time will be the minimum charge for catering on the day. Alterations to guest numbers within the final 24hrs are subject to cancellation fees.

CANCELLATION POLICY

Clients who cancel within 3 working days will automatically forfeit the full deposit amount.

FINAL PAYMENT / METHOD OF PAYMENT

Full payment is required at the conclusion of the event. In the event that the minimum charge has not been reached, the difference will still be debited. We accept: cash, Visa, Mastercard and AMEX. If you wish to make payment via direct debit, this must be arranged and made in full 3 days prior to the event.

MINIMUM CHARGE

The 'minimum charge' amount (applicable to exclusive use reservations) is inclusive of the food and beverages selected to the dollar value quoted.

MENU

Our menu's have been created using seasonal produce and as such are subject to change without notice due to availability and quality of produce

TIMES

We require an accurate running of your event to ensure the best dining experience is achieved not only for your group but other patrons dining in the restaurant also. Therefore, the allotted times for service will be adhered to from our end. Any variance on this will affect all patrons dining in the restaurant

HIRING OF EQUIPMENT / EXTRA REQUIREMENTS

Guests are responsible for any external hiring of equipment to be paid by the guest. Prices quoted do not include any floral or table decorations, music or entertainment, photography or audio-visual. However we can gladly assist in recommending professional providers or at an additional cost arrange these for you.


GUEST RESPONSIBILITIES

Guests are expected to conduct the function in a legal and respectable manner to all staff and other clients. The organiser is fully responsible for the conduct of their guests and invitees. The organiser will be charged for any damage that occurs to the restaurant, the property or its staff

RESTAURANT RIGHTS

We reserve the right to remove from the premises any person behaving in an irresponsible manner. We assume no responsibility for the loss or damage to any property belonging to the client or their guests. No food or beverage is permitted into the premises unless prior permission has been obtained.

[I have read and accept the terms and conditions](#)



For all booking enquiries please don't hesitate to contact us. We look forward to working with you in crafting an unforgettable experience for you and your guests.



Tuesday 3pm til Late
Wednesday - Sunday 12pm til Late



(07) 3252 2403

functions@theapo.com.au

Bakery Lane, 690 Ann Street, Fortitude Valley, 4006