POLIBIBITA

Futurism was an unprecendented and multifaceted art movement of the early twentieth century. The movement promoted revolutionary developments in every cultural sphere; from music, to art, to film all the way up to drinking.

Polibibita is the term Futurists used to rename the cocktail.

Polydrinks were designed to be provocative, temporary

works of art.

The futurists believed that eating and drinking was an underutilized avenue to manipulating a dream state, as well as a means dashing expectations.

Our menu is inspired by La Cucina Futurista – The Futurist Cookbook – written by Filippo Tommaso Marinetti, the founder of the movement, published in 1932. This cookbook was mainly focused on food, but also featured the Poly-drinks. Futurists cocktails were an inversion of the past, aiming to reconstruct the gastronomic world, adding a theatrical experience to the consumption of a drink.

Please enjoy, The Polibibita Menu.



INTRO

The menu of polydrinks is divided into chapters;

Inventine (Inventive),
Refreshing and intoxicating so that the imbiber will be inspired to new ideas and new ways of thinking

Decisioni (Decisions),
To aid in important decision making

Prestoletto (Soon to be in bed), For when it's cold outside

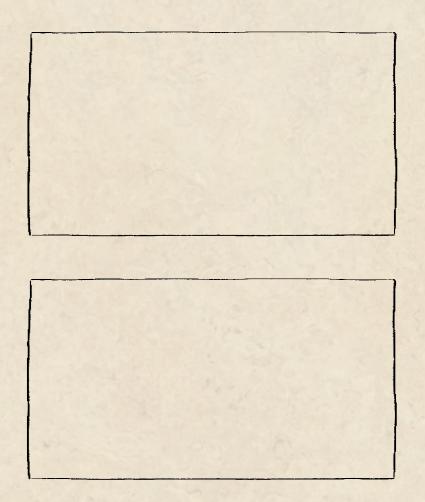
Paceinletto (Harmony in Bed)
Warming, boozy drinks to give you a good nights sleep, or when
-- as Fulvio Piccinino described it -- "you are alone in bed and
have no partner. You just need to fall asleep."--

Guerrainletto (War in bed).

Cocktails designed to be an aphrodisiac - apparently Futurists
were quite keen on having children

INVENTIVE

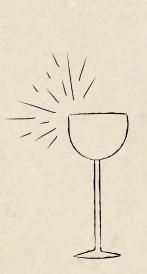
A chance for our bartenders to trial thier own creations and

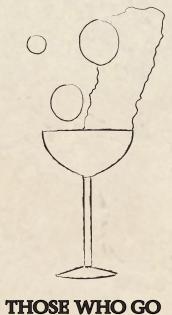


BARTENDERS CHOICE

Can't make up your mind?

Let the experts make something for you that's not listed on the menu. Be it a classic or a creative cocktail. We have you covered.





THOSE WHO STAY

Kawakawa Berry Vodka Titoki Liqueur Lemon Koji Pear Cordial

Lemon
Passionfruit Marigold

Bianco Vermouth

Mango Butter Tequila

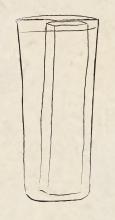
Glitter

20 22

Cloud or Bubble?

Botanical • Sour • Spiced

Textural • Fruity • Tangy



ANTINEUTRAL.

Black Limequat Gin Sakura Vermouth Citric Acid Fermented Strawberry Parmesan Rind

Choc & Parmesan

20

ZANG TUMB TUMB

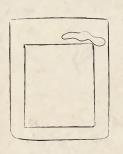
Tarata Leaf White Rum Italicus Verjuice Sour Honey Soda

Mr Black Mezcal Pearls

22

Fluffy • Funky • Unusual

Tropical • Refreshing • Fizzy





Coconut Butter Bourbon
Amaretto
Loquat Seed Vinegar
Kefir Persimmon
Croissant Milk

Black Persimmon

21



Velocita

Cocoa Butter Raspberry
Eau De Vie
Toasted Coconut
Dry Vermouth
Lemon
Sea Asparagus Dashi

Green Apple Air

20

Textural • Brioche • Funky

Savoury • Funky • Sour



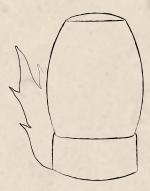
5 O'CLOCK TEA

Amaro Lucano BBQ Apricot Monkey Shoulder whisky Palo Cortado Sherry Marshmallow Cordial Chocolate Bitters

Absinthe & Hemp Oil Marshmallow

21

Complex • Digestif • Warm



BRIDGE OF SPEED

Flor de Cana 12yr Roasted Amber Choc Smoked Prickly Pear Citric Acid Dandelion Root & Jeruselum Artichoke Caramel

Flaming Hay

21

Punchy • Acidic • Earthy

GLOSSARY

Kawakawa Berry The sweet fruit from the native Kawakawa plant.

Titoki A native small red berry from the Titoki tree.

Aquavit Neutral grain spirit flavoured with caraway or dill

Koji Cooked rice that has been innoculated with a fermen-

tation culture

Black Limequat Limequat is a hybrid of a kumquat and a key lime.

Black means they have been dehydrated slowly, turning

the limes black

Sakura Sakura vermouth is flavoured with cherry blossom

Tarata Leaf A native leaf with flavours of citrus

Italicus Bergamot liqueur

Verjuice Highly acidic grape juice

Loquat Seed Seed from loquat fruits, almond-like in flavour

Kefir Fermentation culture

Eau De Vie Fruit brandy

Sea Asparagus Common sea plant growing around the waters edge,

super salty

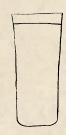
Dashi Japanese soup stock

Palo Cortado Dry Sherry

Prickly Pear The pink fruit from a cactus

Orgeat A sweet syrup made from nuts

Propolis A by-product of honey production





Caffe Coretto

Teresa Old Fashioned

Almond Grappa, Averna, Single Origin Filter Coffee, Walnut Orgeat

Balsamic Walnut Wafer

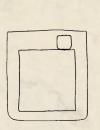
19

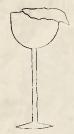
Porcini Mushrooms Roasted Koji Caramel

21

Olive Oil Monkey Shoulder

Earthy · Boozy · Sweet





Teresa Negroni

Aged In Cacao Butter

Fennel Pollen Gin, Propolis Vermouth, Rinomato, Bruto Americano

Truffle Hokey Pokey

21

Milano-Torino

Aged in Clay

Campari, Mancino Vermouth Blend, Amaro Nardini

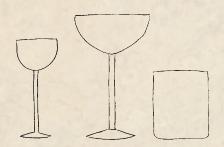
Parmesan & Comte Crisp

Bitter • Boozy • Sweet

Bitter • Boozy • Complex

Our Italian take on an Espresso Martini

NON-ALCOHOLIC

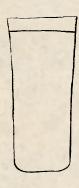


SEASONAL NON-ALCOHOLIC COCKTAIL

Chat with our staff for a recommendation

14

SODA



Cola 5.5
Gingerbeer
Classic Tonic
Yuzu Tonic
Grapefruit Soda
Chinotto (Italian Cola) 7
Homemade Lemonade 5

BEER

URBANAUT CAN RANGE

Pilsner	10
Juno Hazy Pale Ale (low-alc)	10
Brixton Pale Ale	11
Copacabana Brut IPA	12

ICONIC APERITIVO

Nardini Mezzo e Mezzo BTL	15
Aperol & Soda BTL	12
Bizzaro Spritz	15

WINE

VINTAGE

		1960's	
Sparkling		Tio Pepe Fino Sherry	45
JK.14 Ombra , Prosecco Italy	10/55		
italy		1970's	
		Tio Pepe Gonzalo Byass	60
Whites			
Loveblock, Sauvignon Blanc	11/60	1980's	
Marlborough, 2020		Mt Gay Rum	20
Riff, Pinot Grigio	12/70	Martini Rosso	30
Alto Adige DOC, 2021	12/70	Dubonnet	45
		Beefeater Gin	48
Equilibrium, Chardonnay	13/75	Laphroaig Quarter Cask Whisky	50
Martinborough, 2021		Glenfiddich Old Reserve Whisky	40
		Cinzano Orancio Vermouth	35
	Reds	Campari Bitter Aperitif	30
14/80	Folium, Pinot Noir	Strega Herbal Liqueur	30
	Marlborough, 2018		
12/70	Saorsa, Syrah	1990's	
12/70	Hawkes Bay, 2020	Campari	20
		Aperol	20
15/85	Mt Albano, Nero D'Avola		
	Sicily, 2019	2017	
		Braulio Riserva	35

AMARO

Amaro di Angostura	12
Amarcardo	16
Amaro Nardini	11
Bráulio	12
Brâulio Reserva, 2017	20
Chiot	14
Ciociaro	14
Cynar	11
Dente Di Leone	11
Della Sacra	10
Dilei	14
Fernet Branca	10
Izzi Herbes	12
Liquirizia Amara	11
Lucano	12
Melletti	11
Montenegro	10
Mr Black Coffee Amaro	12
Rucolino	26
Ramazzotti	12
Sfumato Rabarbaro	15
Sibilla	11
Stambecco Maraschino Amaro	11
Strega	12
Zucca Rabarbaro	11

VERMOUTH

Mancino	-Bianco	10
	-Secco	10
	-Rosso	10
	-Chinatto	13
	-Vecchio Barricato (aged 12 months)	30
	-Kopi (Coffee vermouth)	13
	-Sakura (Cherry Blossom)	14
Oscar 697	-Bianco	10
	-Rosso	10
Silvio Carta	-Rosso	12
Carpano	-Antica Formula	11
Antica Torin	o-Rosso	10
Bordiga	-Excelsior (aged 24 months)	19
Cocchi	-Rosa	10
	-Vermouth Amaro	12
	-Riserva Torino	17
	-Barolo Chinato	18
Lucano	-Vermouth del Cavaliere	10
Maideni	-Nocturne Limited Release (Truffles)	22
Montenegro	-Rosso Antico	10
Naturale	-Bitter Vermouth	13
Rosso	-Antico	11

RUM

		Plantation 3 Star	10
WODK A		Plantation Dark	10
VODKA		Sailor Jerry	10
T&T Winter Wheat Vodka	10	Flor de Cana	11
Tat winter wheat vocat	10	Plantation Pineapple	12
		Matusalem 15yr	12
		Bayside NZ Rum	12
CIN		El Dorado 12yr	13
GIN		El Dorado 15yr	19
Widges	10	Plantation Cut & Dry	50
Occitan London Dry	11		
Roku.	12	CR A DDA	
Never Never Ginache	12	GRAPPA	
Four Pillars Olive Leaf	13	Nardini Grappa Riserv	11
Canaima	13	Nardini 3yrs	12
Hendricks Lunar	14	Nardini Mandorla	13
Prima Gin	14	Nardini Extra Fina	13
Gin Mare	14	Marolo	15
Never Never Triple Juniper	15	14141 010	1,
Cardrona Chardonnay Cask		OTHER	
Never Never Juniper Freak	20	OTHER	
Never Never jumper Freak	20	Agyayit	15
		Aquavit	
		Briottet Eau De Vie	13
		Nardini Tagliatella	13

NZ/AUS WHISKY

IRISH WHISKEY

Starward Two Fold	11
Cardrona Little Wings	45

SCOTCH WHISKY

11

11 12

12

13

15

21

21

30

65

20

20

11

12

Mackintosh

Starward Two Fold

Glenfiddich 12yr Connemara Irish

Bowmore 12yr

Glenfarclas 105

Kavalan Solist

Glendronach 12yr

Aberlour Abunadh

Michters Single Rye

Michters Sour Mash

Teeling Small Batch

Connemara Peated

Edradour 12yr Signatory 30 Cardrona Little Wings Laphroaig 18yr 2014

AMERICAN WHISKEY

TEQUILA

10	Arquitecto	1
13	Calle 23 Blanco	1
14	Calle 23 Reposado	1
16	Fortaleza Anejo	3
	13 14 16	Calle 23 Blanco Calle 23 Reposado Fortaleza Anejo

MEZCAL

Derrumbes	14
Ilegal Joven	15
Alipus San Andres Rio	17
Alipus San Baltazar	17

