

WARM PITA BREAD	(EA) 4
OLIVES	7
SPLIT PEA DIP RADISH CAPERS	12
TARAMASALATA MULLET ROE DIP	12
FRIED ARTICHOKE WITH DILL	15
VINE LEAF PARCELS BAKED ONION PORK TOMATO	(EA) 5
FRIED KING PRAWNS	(EA) 6
SAGANAKI CHEESE HONEY OREGANO	17
RAW SCALLOPS OLIVES CAPERS CHILLI	22
WILD WEED AND CHEESE PIE	20
BAKED EGGPLANT POMEGRANATE ALMOND SALAD	18
KRITHARAKI PASTA BRAISED OXTAIL TOMATO SKORDALIA	26

#### DISHES COOKED OVER WOOD AND CHARCOAL

SARDINES CHILLI ROAST TOMATOES	26
CHARRED CALAMARI CITRUS GREEN TOMATO INK DRESSING	28
BBQ OCTOPUS POTATO CAPSICUM	28
MARKET FISH RADICCHIO CAPERS MINT	34
APOLLO SAUSAGE LENTILS PRESERVED LEMON	28
DRY AGED PORK CHOP ROSEMARY GARLIC	30
GREEK STYLE BBQ CHICKEN	36
OVEN BAKED LAMB SHOULDER LEMON GREEK YOGHURT	40 (WHOLE) 85

ROAST CAULIFLOWER ANCHOVIES ALMOND	13
ICEBERG LETTUCE SHAVED SHEEPS MILK CHEESE	15
VILLAGE SALAD CUCUMBER TOMATO FETA OLIVES	18
BROCCOLINI ROAST LEMON SAUCE	13
GREEN BEANS FARRO WALNUTS	13
ROAST CHAT POTATOES GARLIC HERBS	12

#### THE FULL GREEK

WHOLE TABLE ONLY (PER PERSON) 65  
ADD OUZO (PER PERSON) 5

OLIVES
TARAMASALATA MULLET ROE DIP
WARM PITA BREAD
VILLAGE SALAD CUCUMBER TOMATO FETA OLIVES
SAGANAKI CHEESE HONEY OREGANO
OVEN BAKED LAMB SHOULDER LEMON GREEK YOGHURT
ROAST CHAT POTATOES GARLIC HERBS
WALNUTS FILO PASTRY COFFEE CREAM

#### DESSERTS

LOUKOUMADES (HONEY DOUGHNUTS) POMEGRANATE YOGHURT PISTACHIO	14
WALNUTS FILO PASTRY COFFEE CREAM	14
AVGOLEMONO PIE	16
WHITE CHOCOLATE POACHED RHUBARB HONEYCOMB	16
ROSE GERANIUM CREAM AND GRANITA SOUR YOGHURT	14
PEAR ALMOND ICE CREAM CINNAMON	14

HISTORICALLY GREEK FOOD HAS BEEN MADE TO SHARE THIS TRADITION CONTINUES AT THE APOLLO

PLEASE ADVISE YOUR WAITER OF ANY DIETARY REQUIREMENTS

SEMI PRIVATE DINING ROOM AVAILABLE

A SURCHARGE OF 10% APPLIES ON ALL PUBLIC HOLIDAYS

## THE APOLLO

GST INCLUDED