

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

DISHES COOKED OVER WOOD AND CHARCOAL

SARDINES CHILLI PICKLED ONIONS	26
CHARRED CALAMARI MARINATED PEPPERS LEMON	28
BBQ OCTOPUS CUCUMBER SALAD	28
BLUE EYE RADICCHIO CAPERS MINT	34
APOLLO SAUSAGE CHICKPEAS SAFFRON	26
DRY AGED PORK CHOP ROSEMARY GARLIC	30
GREEK STYLE BBQ CHICKEN	36
OVEN BAKED LAMB SHOULDER LEMON GREEK YOGHURT	38
	(WHOLE) 80

LEAF SALAD FENNEL CITRUS	12
ICEBERG LETTUCE SHAVED SHEEPS MILK CHEESE	15
VILLAGE SALAD CUCUMBER TOMATO FETA OLIVES	18
RAW CAULIFLOWER HAZELNUT GRAPES	13
OKRA TOMATO VINEGAR	14
GREEN BEANS FARRO WALNUTS	13
ROAST CHAT POTATOES GARLIC HERBS	12

GST INCLUDED

THE APOLLO

THE FULL GREEK

WHOLE TABLE ONLY WITH OUZO	(per person) 60
	(per person) 65
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

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