

WARM PITA BREAD	(EA) 4
OLIVES	7
SPLIT PEA DIP FENNEL ONION	12
TARAMASALATA MULLET ROE DIP	12
POTATO AND ZUCCHINI FRITTERS FETA BOTTAGA	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	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 EGGPLANT CITRUS	28
BBQ OCTOPUS SUJUK BABY ONIONS GREEN OLIVES	28
MARKET FISH BRIAM AND SOURDOUGH	35
APOLLO SAUSAGE LENTILS PRESERVED LEMON	28
DRY AGED PORK CHOP ROSEMARY GARLIC	30
GREEK STYLE BBQ CHICKEN	36
LAMB SKEWERS	6 PCS 22 12 PCS 38
OVEN BAKED LAMB SHOULDER LEMON GREEK YOGHURT	40 (WHOLE) 85
ROAST CELERAC LEMON SUMAC	13
ICEBERG LETTUCE SHAVED SHEEPS MILK CHEESE	15
VILLAGE SALAD CUCUMBER TOMATO FETA OLIVES	18
BROCCOLINI ANCHOVY ALMOND	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
CHOCOLATE SORBET SEA SALT	6

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