

WARM PITA BREAD	(EA) 4
MARINATED OLIVES	9
SPLIT PEA DIP FENNEL ONION	12
TARAMASALATA MULLET ROE DIP	14
FRIED KING PRAWNS	(EA) 8
SAGANAKI CHEESE HONEY OREGANO	17
WILD WEED AND CHEESE PIE	20
KRITHARAKI PASTA BRAISED OXTAIL TOMATO SKORDALIA	26
EGGPLANT MOUSSAKA	22

DISHES COOKED OVER WOOD AND CHARCOAL

BBQ OCTOPUS CHILLI WHITE BEANS	24
SARDINES PARSLEY MINT LEMON	23
BAKED SNAPPER BURNT BUTTER VINE LEAVES	40
GREEK STYLE BBQ CHICKEN	36
OVEN BAKED LAMB SHOULDER LEMON GREEK YOGHURT	40 (WHOLE) 88

ICEBERG LETTUCE SHAVED SHEEPS MILK CHEESE	15
VILLAGE SALAD CUCUMBER TOMATO FETA OLIVES	18
OKRA TOMATO GRAPES MACADAMIA	15
ROAST CHAT POTATOES GARLIC HERBS	12

DESSERTS

LOUKOUMADES (HONEY DOUGHNUTS) POMEGRANITE YOGHURT PISTACHIO	14
WALNUTS FILO PASTRY COFFEE CREAM	14
AVGOLEMONO PIE	16

THE FULL GREEK

WHOLE TABLE ONLY	(PER P.) 65
ADD OUZO	(PER P.) 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	

APOLLO'S FEAST (GROUPS OF 4 OR MORE)

WHOLE TABLE ONLY	(PER P.) 78
ADD OUZO	(PER P.) 83
OLIVES	
TARAMASALATA MULLET ROE DIP	
WARM PITA BREAD	
SAGANAKI CHEESE HONEY OREGANO	
FRIED KING PRAWNS	
VILLAGE SALAD CUCUMBER TOMATO FETA OLIVES	
GREEK STYLE BBQ CHICKEN	
OVEN BAKED LAMB SHOULDER LEMON GREEK YOGHURT	
ICEBERG LETTUCE SHAVED SHEEPS MILK CHEESE	
ROAST CHAT POTATOES GARLIC HERBS	
WALNUTS FILO PASTRY COFFEE CREAM	
AVGOLEMONO PIE	



SCAN CODE FOR WINELIST

Historically Greek food has been made to share. This tradition continues at Apollo.

Please advise your waiter of any dietary requirements. Our semi private dining room is available to you, ask us about it.

GST included in all prices.

