

# Brika

WINTER 2019

All our dishes are served the Greek way, designed to share and enjoy together.  
Our menu draws on the flavours of Greece using local Australian produce  
and exclusively imported Greek products.

Kali Orexi!

## ◆ CHEFS MENU ◆

Our Chef's selection of Greek favourites  
and seasonal inspirations

Whole table only \$55pp  
with ouzo \$60pp

## OREKTIKA

Warm pita bread .....	4
Brika artisan bread, sea salt, Peloponnese EVOO .....	4
Kalamata and Peloponnese olives, garlic, green chilli, roasted almonds .....	8
Tzatziki, Greek yoghurt, garlic, parsley olive oil .....	7
Taramosalata, Queensland white mullet roe dip.....	9
Hummus, chickpea, tahini, crispy lamb, pine nuts, coriander .....	10
Melitzanosalata, charcoal smoked eggplant, pork belly crisps, toasted cashews.....	10

## MEZE

Saganaki kefalograviera, pan fried cheese, Greek figs .....	12
Roasted mushroom yemisto, couscous, pumpkin, chimichurri, pepper mayonnaise .....	13
Stuffed eggplant, onion, cherry tomato, red chilli, vegan aioli, fried basil, truffle oil .....	16
Thyme-cured Spanish mackerel ceviche, yuzu, grapefruit segments, heirloom tomato .....	19
Harvey beef wafers, garlic butter, honey, pickled shallots, pecan crumble .....	20
Hand cut fried patates, shaved halloumi, feta sauce, crispy pancetta .....	12

## FROM THE GARDEN

Charred cauliflower, smoked feta, honey, black sesame .....	12
Greek village salad, tomato, cucumber, feta, olives, green capsicum .....	13
Cypriot salad, freekeh, pulses, currants, coriander .....	13
Beetroot salad, manouri, sesame seeds, roasted walnuts, pomegranate balsamic syrup .....	14
Orange salad, baby spinach, crumble feta, smoked pork, roasted hazelnuts .....	15

## ◆ OUZO BOARD ◆

Selection of 5 of our favourite ouza  
from the island of Lesbos (paired with  
marinated meze bites)

\$30pp

## OVEN AND PANS

Spanakopita, filo pastry, wild weed, leek, kefalograviera ..	16
Seafood soutzoukakia, cumin, ouzo, tomato salsa .....	18
Scallop saganaki, tomato salsa, melted feta, charred bread, parsley oil.....	23
Rabbit yiouvetsi, orzo pasta, fennel, grated kefalograviera, heirloom tomato .....	25
Slow roasted Amelia Park lamb shoulder, vine leaves, rosemary pan gravy .....	34
Whole-lamb shoulder ( <i>limited availability</i> ) .....	79
Pork belly, pumpkin puree, rainbow carrot, roasted cashews, Mavrodaphne wine jus .....	32

## OVER CHARCOAL & WOOD

Charred calamari, nduja, tomato, basil oil, lemon .....	23
BBQ Fremantle octopus, saffron fava, braised shallots ....	25
Grilled Exmouth Tiger Prawns, orange gravy, dill, jalapeno, black salt .....	23
Veal rib eye, rosemary smoked butter, marinated olives, broccolini .....	37
Greek style souvla chicken, smoked paprika, lemon pepper mayonnaise .....	23
Market fish fillet, braised spinach, garlic, confit tomato, peanuts, gremolata .....	MP

## DESSERTS

Loukoumades, Greek donuts, Nutella, cinnamon .....	13
Galaktoboureko cigars, filo pastry, custard, orange syrup, vanilla bean ice cream .....	12
Baklava, raspberry coulis, chocolate frosting, syrup .....	13
Chocolate lava cake, ginger, orange coulis, cinnamon, fennel sour-cherry ice cream .....	15
Ekmek kataifi, vanilla custard, mandarin jam, roasted pistachio .....	14

Please inform our wait staff of any allergies or dietary requirements  
Please note a 10% surcharge applies on all Public Holidays.