

Brika

WINTER 2018

Brika is all about bringing together family and friends in a laidback rustic setting which creates the atmosphere that Greeks are best known for. Our menu draws on the flavours of Greece using local Australian produce and exclusively imported Greek products to create a dynamic and seasonally driven menu.

Kali Orexi!

◆ CHEFS MENU ◆

Our Chef's selection of Greek favourites and seasonal inspirations.

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

◆ OUZO BOARD ◆

Selection of 5 of our favourite ouza from the island of Lesbos (paired with olives & marinated octopus)

\$30pp

OREKTIKA

Warm pita bread	4
Brika artisan sourdough, Peloponnese EVOO	5
Marinated Kalamata and Peloponnese baked olives.....	8
Tzatziki, Greek yoghurt, garlic, parsley olive oil	7
Taramosalata Queensland white mullet roe dip.....	9
Hummus chickpea, tahini, lemon juice	7
Melitzanosalata charcoal smoked eggplant, garlic	9

MEZE

Saganaki kefalograviera, pan fried cheese, Greek figs, oregano, lemon.....	12
Beetroot dolmades, rice paper, green chilli, warm ladolemono	14
Baked feta, green peppers, heirloom tomatoes, chorizo, sesame seeds.....	16
Tasmanian ocean trout, beetroot cured, finger lime, caramelized mandarin, frozen yoghurt, dill	19
Beef carpaccio, burnt garlic butter, grilled buffalo, truffle oil, kataifi crisp	20

FROM THE GARDEN

Twice cooked green beans, Peloponnese EVOO, lemon	12
Greek village salad, tomato, cucumber, feta, olives, fried capers	13
Cypriot salad, freekeh, pulses, currants, coriander, pomegranate	11
Cretan dakos salad, tomato, rusks, green peppers, ladotiri shavings, verde salsa	15
Roasted pumpkin salad, spinach, grilled halloumi, toasted walnuts, apple slaw, balsamic syrup.....	16
Hand cut patates, fried, salt, oregano	10

FROM THE OVEN

Spanakopita, Brika filo pastry, wild weed, leek, feta.....	16
Roasted beef short ribs, shallots, browned butter, orange zest, tahini, yuzu, fried mint	25
Slow roasted lamb, house marinade, parsley oil, lemon ..	33
Whole-lamb shoulder (limited availability).....	79
Seafood kleftiko, white wine, saffron, hilopites pasta.....	25
Twice cooked pork belly, celeriac puree, roasted rainbow carrots, black salt, spiced yoghurt.....	28

OVER CHARCOAL & WOOD

Charred calamari, yemisto couscous, tomato, basil oil....	22
BBQ Fremantle octopus, fava, fried capers, black lemon dust.....	25
Exmouth tiger prawns grilled, grapefruit butter, tamarind, chimichurri sauce.....	19
Greek style souvla chicken, smoked paprika, lemon pepper mayonnaise	22
Rabbit yiouvetsi, orzo pasta, white wine, butter.....	25
Market Fish chargrilled, squid ink trahana, sage butter	MP

DESSERTS

Loukoumades Greek donuts, hot chocolate, cinnamon.....	14
Baklava sandwich, raspberry coulis, rose ice cream, honey syrup.....	13
Galaktobureko cigars, custard, filo pastry, orange syrup..	11
Lavender crème brûlée, caramelized persimmon, kataifi crumble.....	12
Rosemary chocolate tart, Kalamata olive and fennel icecream.....	16

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