

# Brika

SPRING 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, fried cuttlefish, smoked paprika .....	10
Melitzanosalata, charcoal smoked eggplant, garlic .....	8

## MEZE

Saganaki kefalograviera, pan fried cheese, Greek figs, oregano.....	12
Dolmades, vine leaves, pine nut sauté, green chili, beetroot coulis, warm ladolemono .....	14
Roasted baby eggplant, grilled halloumi, village vinegar, torched garlic butter .....	16
Tasmanian ocean trout, beetroot cured, finger lime, caramelized mandarin, frozen yoghurt, dill .....	19
Beef carpaccio, burnt garlic butter, grilled bocconcini, truffle oil, kataifi crisp .....	20

## FROM THE GARDEN

Twice cooked green beans, Peloponnese EVOO, lemon, hazelnut crumb .....	12
Greek village salad, tomato, cucumber, feta, olives, fried capers, green peppers .....	14
Cypriot salad, freekeh, pulses, currants, coriander, pomegranate .....	11
Arugula salad, ladotiri shavings, strawberries, crumbled feta, kalamata balsamic syrup, almond flakes .....	13
Pumpkin salad, burnt nutmeg butter, spinach, grilled halloumi, apple slaw.....	16
Hand cut patates, fried, salt, oregano .....	10

## OVEN AND PANS

Spanakopita, Brika filo pastry, wild weed, leek, feta.....	16
Beef keftedes, broad beans, lamb stock jus, macadamia ...	19
Slow roasted lamb, house marinade, parsley oil, lemon ..	33
Whole-lamb shoulder (limited availability).....	79
Pan fried cuttlefish, balsamic, EVOO, dry rosemary, fried saltbush .....	20
Twice cooked pork belly, celeriac puree, roasted rainbow carrots, spiced yoghurt, caramelized kohlrabi .....	28

## OVER CHARCOAL & WOOD

Charred calamari, squid ink, garlic sauce, basil oil, tomato relish .....	22
BBQ Fremantle octopus, fava, fried olives, chorizo crumble, aromatic oil .....	25
Exmouth tiger prawns grilled, grapefruit butter, tamarind, chimichurri sauce.....	19
Greek style souvla chicken, smoked paprika, lemon pepper mayonnaise .....	23
Rabbit yiouvetsi, orzo pasta, white wine, butter.....	25
Market Fish chargrilled, squid ink trahana, sage butter	MP

## DESSERTS

Loukoumades, Greek donuts, ferrero rocher sauce, cinnamon, vanilla seed ice cream .....	15
Baklava sandwich, raspberry coulis, halva ice cream, honey syrup .....	13
Galaktoboureko 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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