

Brika

AUTUMN 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

Warm pita bread	4
Brika sourdough southern Peloponnese EVOO	5
Marinated Kalamata olives citrus zest, garlic, thyme, oregano	7
Tzatziki Greek yoghurt, garlic, cucumber carpaccio	7
Taramosalata Queensland white mullet roe dip, lemon, oil	9
Hummus chickpea, tahini, lemon juice	7
Melitzanosalata charcoal smoked eggplant, garlic, feta crumble	8

MEZE

Saganaki kefalograviera pan fried cheese, honey ouzo, oregano, lemon	12
Fremantle marinated sardines verde salsa, pickled shallots, fried vine leaves, charred bread	14
Graviera cheese triangles fried moroccan pastry, Manjimup figs	15
Pilbara snapper ceviche dill, ouzo, herbed orange fillets .	19
Moussaka tartare Metaxa brandy, potato crisps, eggplant puree, fried capers, béchamel, egg yolk	18

FROM THE GARDEN

Twice cooked green beans, southern Peloponnese EVOO, lemon	12
Greek village salad Cretan rusk, tomato, cucumber, feta, olives	14
Cypriot salad freekeh, pulses, currants, coriander, beetroot chip	11
Pantzarosalata roasted beetroot, grilled halloumi, charcoal oyster mushrooms, balsamic syrup	13
Manjimup fig salad torched goats cheese, arugula, honey ouzo, roasted walnuts	17
Hand cut patates fried potatoes, salt, oregano	10

◆ PIKILIA ◆

Want to pick at something while you chat? Try a small selection of Brika's marinated mézéz, perfect with an ouzo!

\$20pp / \$25pp with ouzo

FROM THE OVEN

Spanakopita Brika filo pastry, wild weed, leek, feta	16
Kataifi pie charred eggplant, zucchini sauté, carrot, celery	14
Slow roasted lamb lemon, tzatziki, thyme	32
Whole-lamb shoulder (limited availability)	75
Mussels kleftiko white wine, rosemary, leek, heirloom tomatoes	23
Twice cooked pork belly celeriac puree, roasted heirloom carrots, black salt, spiced Greek yoghurt	28

OVER CHARCOAL & WOOD

Charred calamari Kalamatta olives, heirloom tomatoes, lemon	23
BBQ Fremantle octopus roast chat potato, fried capers, thyme, sundried tomato	25
Exmouth tiger prawns grilled, roma tomato braise, basil, feta, black salt	29
Greek style chicken maryland souvla, smoked paprika	20
Grilled Corrigin lamb chops orzo pasta, white wine, pistachio crumb	30
Market Fish chargrilled fish of the day	MP

DESSERTS

Loukoumades Greek donuts, hot chocolate, ouzo ice-cream	15
Baklava cheesecake filo pastry, honey syrup, halva ice-cream, raspberry coulis	13
Greek yoghurt panna cotta star anise, kataifi pastry, orange salsa, honeycomb, roasted grapes	11
Kataifi ekmek custard, lavender syrup, strawberries, pasteli crumb, pistachio	12
Chocolate soufflé goats milk ice cream, salted caramel sauce	16

Please Note a 10% surcharge applies on all Public Holidays

Please inform our wait staff of any allergies or dietary requirements

βrika

