

# Brika

AUTUMN 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

## ◆ OUZO BOARD ◆

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

\$30pp

## OREKTIKA

Warm pita bread .....	4
Local sourdough, Peloponnese EVOO .....	5
Marinated Kalamata and Peloponnese olives .....	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
Fried filo dumplings, spinach, mushrooms, tomato salsa, cumin, fried basil .....	15
Roasted baby eggplant, grilled halloumi, beetroot puree, torched nutmeg garlic butter .....	16
Popcorn prawns, thyme honey, wasabi cream, pecans, chilli flakes .....	18
Albany sardines, lemon cured, thyme, charred bread ....	16
Harvey beef carpaccio, kefalograviera, truffle oil, fresh oregano .....	20
Hand cut patates, fried, shaved graviera, crumble feta, wild oregano .....	12

## FROM THE GARDEN

Roasted brussel sprouts, crispy prosciutto, grated halloumi, spiced yogurt .....	12
Greek village salad, tomato, cucumber, feta, dried olives, Cretan rusks.....	14
Cypriot salad, freekeh, pulses, currants, coriander, pickled radicchio .....	13
Arugula, grilled halloumi, basil cured strawberries, kalamata balsamic syrup, almond flakes .....	14
Grapefruit, ouzo poached salted cod, grilled endive, dill .....	15

## OVEN AND PANS

Spanakopita, thick filo pastry, wild weed, leek, kefalograviera .....	16
Hilopites, braised beef, celery, kataifi crisp, basil oil .....	25
Slow roasted Amelia Park lamb shoulder, vine leaves, rosemary pan gravy .....	33
Whole-lamb shoulder (limited availability).....	79
Shark Bay clams, white wine cream, nduja, fennel, chives .....	19
Pork belly, celeriac puree, roasted rainbow carrots, spiced yoghurt, honey ouzo.....	32

## OVER CHARCOAL & WOOD

Charred calamari, fennel, tomato, basil oil, lemon.....	23
BBQ Fremantle octopus, saffron fava, confit heirloom tomato .....	25
Grilled Exmouth Tiger Prawns, jalapeno butter, burnt feta, black salt.....	23
Veal rib eye, rosemary smoked butter, marinated olives..	37
Greek style souvla chicken, smoked paprika, lemon pepper mayonnaise .....	23
Market fish, chargrilled .....	MP

## DESSERTS

Loukoumades, Greek donuts, Nutella, cinnamon .....	14
Baklava, raspberry coulis, frozen yogurt, chocolate flakes .....	13
Orange pie, filo pastry, mastic custard, vanilla bean ice cream .....	11
Tiramisu, Greek coffee, Metaxa brandy, cinnamon .....	13
Chocolate hazelnut slice, halva crumble, fennel sour cherry ice cream .....	15

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