

Brika

SPRING 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
Okra popcorn, roasted beetroot, arugula, vegan aioli, marinated cauliflower, roasted cashews	15
Crispy whitebait, savoro sauce, roasted garlic aioli	18
Spanish mackerel tartare, thyme, pickled fennel, mandarin segments, Metaxa	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, crumbled 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)

\$30

OVEN AND PANS

Spanakopita, filo pastry, wild weed, leek, kefalograviera ..	16
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 (limited availability)	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, red chili, fried capers, heirloom cherry tomato	25
Grilled Exmouth tiger prawns, garlic basil butter, saltbush, black salt	23
Veal rib eye, green olive salsa verde, broccolini, white pomegranate balsamic	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.*

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