

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

COCKTAILS

Fig Zesto	15
<i>chai, brandy, tentura, cinnamon</i>	
Frangelico Xino	15
<i>frangelico, whites, fresh lime, sugar syrup</i>	
Blood Orange Tzin	16
<i>gin, limoncello, fresh mint, blood orange, sugar syrup</i>	
Capsikos Daiquiri	16
<i>rum, capsicum, lime, orange bitters</i>	
Rodi Tzin.....	16
<i>gin, fresh lime, pomegranate syrup, soda water pomegranate juice</i>	
Brika Espresso Martini.....	17
<i>vodka, kahlua, brika espresso blend, sugar syrup</i>	
Fraoula Tzin	17
<i>gin, frangelico, fresh strawberries & lemons, sugar syrup</i>	
Tsilly vodka	17
<i>chilli-infused vodka, cointreau, lemon</i>	
Rosemary Gin Xino.....	18
<i>gin, whites, lemon limoncello, pineapple, rosemary syrup</i>	
◆ ◆ ◆	
Kokkini Sangria (serves 4)	35
<i>red wine, tentura, spiced rum, apricot brandy</i>	
Aspri Sangria (serves 4)	35
<i>white wine, french fruit liqueur, peach juice, blood orange, lemonade</i>	

Can't see anything that suits your taste? Ask us for your favourite classic cocktail or have one of our bartenders create your own special drink.

OUZO

The philosophy behind ouzo drinking is entirely different from the one adopted by other countries. Ouzo is interwoven with Greek culture and is a “lifestyle” which necessitates simplicity, an open heart, directness and a true willingness for communication. It has no place at formal dinners nor should it feature on bar counters. Ouzo remains a local product (one of the few still around) stamped with the seal of the Hellenic identity.

At Brika we have exclusively sourced ouzo from Samara from the small village of Papados on the island of Lesbos. Based on selected ingredients such as the famous Lesbian anise, treated with water from the region of Gera - a delicious ouzo with a delicate aroma and pleasant aftertaste.

Samara Blue Label 10 55

	30ml	200ml
Ouzo Veto	9	45
Ouzo Plomari	9	49
Barbayanni Blue	11	57
Barbayanni Green	10	54
Ouzo Mini	8	47
Barbayanni Black	12	



BEER

TAP

Mountain Goat Steam Ale	4.5%	VIC	7
Mountain Goat Pale Ale	5.2%	VIC	8

GREEK

Mythos Lager	4.8%	GRC	8
Vergina Lager	5.0%	GRC	9
Fix Lager	5.0%	GRC	9

◆ GREEK CRAFT BEER ◆

Septem is an award winning microbrewery in Evia, Greece, which inspired this range of beers. In Latin, ‘Septem’ means seven, the number that represents creation, which inspired the range of beers - each named after a different day. Fresh, unpasteurised beers exclusively imported for Brika. Try our select range today. Yiamas!

Septem Monday’s Pilsner	5.0%	GRC	13
<i>Clear golden body, crisp, citrus, bitter finish</i>			
Septem Friday’s Pale Ale	4.7%	GRC	12
<i>Golden, medium head, citrus aroma, fruity, bitter finish</i>			
Septem Thursday’s Red Ale	4.5%	GRC	14
<i>Heavy, caramel, leathery, hoppy</i>			

LOCAL

Little Creatures Rogers Amber Ale	3.8%	WA	8
Feral Sly Fox Summer Ale	4.7%	WA	9

CIDER

Monteith’s Apple Cider	4.5%	NZ	9
Monteith’s Pear Cider	4.5%	NZ	9

SPARKLING

	potiri	miso	boukali
McPherson Brut Chardonnay, Pinot Noir NV 8 Central Victoria, VIC <i>Fresh, Delicate, Berries & Yeasty Tones</i>			42
Prosecco 'Alto Profilo' NV..... 10 Treviso, ITA <i>Dry, Crisp, Clean & Playful</i>			54
Marchand & Burch 'Cremant de Bourgogne' NV 89 Burgundy, FRA <i>Elegant, Rich, Citrus Notes</i>			

WHITE

Brika White Sauvignon Blanc 2017..... 7 Riverina, NSW <i>Slightly Acidic, Soft, Tropical Fruit</i>	20		36
Jamie & Charli 'Late Harvest' Riesling 2014..... 8 Denmark, WA <i>Sweet, Tangy, Orange, Hints of Honey</i>	23		45
Are you Game Pinot Grigio 2017 9 North East Victoria, VIC <i>Crisp, Refreshing, Hints of Ripened Pear</i>	26		49
Alpha, Box and Dice 'Kit and Kaboodle' White Blend 2017 9 Adelaide Hills, SA <i>Zesty, Green Apples, Ginger, Spice</i>	26		51
Kir-Yianni 'Paranga' Roditis Malagousia 2015 10 Naoussa ,GRC <i>Intense Fruity Flavour, Jasmine, White Peach & Apricot Aromas .</i>	28		54

potiri miso boukali

Flametree 'Estate' Chardonnay 2016 10 Margaret River, WA <i>Textured, Volumed, Notes of Pears, Melon & Figs</i>	29		57
Icarus Sauvignon Blanc Semillon 2016..... 43 Margaret River, WA <i>Vibrant, Zesty, Fresh Fruit, Herbs</i>			
Retsina 'Papagiannakos' Savatiano NV 47 Attiki ,GRC <i>Lively Dance of Acidity, Lemon & Lime Peel, Crushed Herbs</i>			
Howard Park 'Miamup' Sauvignon Blanc Semillon 2017 55 Margaret River, WA <i>Crispy, Elegant, Fresh Fruit Aromas</i>			
Jim Barry Assyrtiko 2016 80 Clare Valley, SA <i>Refreshing & Lively Feel, Notes of Pear & Lime</i>			
Xabregas 'Artisan' Riesling 2014..... 81 Mount Barker ,WA <i>Dry, Long, Full Flavoured</i>			
Domaine Zafeirakis Chardonnay 2015 87 Tyrnavos, GRC <i>Charming Stone Fruit, Underlined Minerality</i>			
Bella Ridge Estate Chenin Blanc 2011 79 Swan Valley, WA <i>Subtle Oak, Tropical Fruits, Citrus Flavours</i>			

DESSERT

D'aremberg 'The Noble Wrinkled' Riesling 2014 9 McLaren Vale, SA			
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ROSÉ

	potiri	miso	boukali
Gaia '14-18h' Agiorgitiko 2016 11 Nemea ,GRC <i>Dry, Notes of Strawberry & Watermelon, Sea-Salt Like Mineral Tones</i>	32	63	
Swings & Roundabouts Malbec Tempranillo Sangiovese 2017 ... 9 Margaret River, WA <i>Crisp, Dry, Vibrant Fruit Texture</i>	26	51	
Yalumba 'Y Series' Sangiovese Rose 2017 8 Central Victoria, VIC <i>Vibrant, Refreshing, Notes of Strawberries & Cream, Dry Finish</i>	23	45	

RED

Brika Red Cabernet Merlot 2016 7 Riverina, NSW <i>Black Currant, Blueberries, Deep Crimson Hues</i>	20	36	
Barricas Del Plata Malbec 2016 9 Mendoza, ARG <i>Dark Chocolate, Hints of Berries, Red Fruits</i>	26	51	
Gaia 'Notios' Agiorgitiko Syrah 2015 9 Nemea ,GRC <i>Blackberries, Plums, Spice</i>	26	51	
Silkwood 'The Walkott' Pinot Noir 2016 9 Pemberton, WA <i>Elegant, Spicy, Dark Berries Flavour, Velvet Tannins</i>	27	53	
Alpha, Box and Dice 'Kit and Kaboodle' Red Blend NV 10 McLaren Vale, SA <i>Raspberry, Clove, Hints of Cinnamon, Very Mediterranean</i>	29	57	
Vasse Felix 'Filius' Cabernet Sauvignon 2015 11 Margaret River, WA <i>Vibrant Blackcurrent, Fine Tannins, Lengthy Dry & Linear Finish</i>	32	63	

	potiri	miso	boukali
Stormflower Cabernet Shiraz 2016 11 Margaret River, WA <i>Smooth, Subtle Oak, Spicy Notes</i>	32	63	
Pirathon Shiraz 2015 12 Barossa Valley, SA <i>Full Bodied, Dark Fruit, Chocolate & Spice, Ballanced Oak & Tannins</i>	35	69	
Kilikanoon 'Killerman Run' Shiraz 2015 45 Clare Valley, SA <i>Textured, Smoky Char Notes, Fine Tannins</i>			
Dei Principi Di Spadafora Nero D'Avola 2014 55 Sicily, ITA <i>Wild Dark Brooding Berries, Earthy & Savoury</i>			
Tom Foolery 'Burla Negra' Tempranillo 2017 57 Barossa Valley, SA <i>Rich Texture, Red Cherry, Herby Oak Lift, Grainy Tannins</i>			
Dafnios Liatiko 2014 69 Crete ,GRC <i>Perfumed, Exotic Red Fruits</i>			
Mairena Bonarda 2016 75 Mendoza, ARG <i>Smooth Acidity, Medium Tannins, Red Fruits, Plums</i>			
Bella Ridge Estate Grenache Shiraz Mourvedre 2010 79 Swan Valley, WA <i>Full Flavoured, Smooth, Smoky Oak</i>			
Domaine Zafeirakis Limniona 2013 87 Tyrnavos, GRC <i>Ripe Sour Cherry, Red Fruits, Sweet Spices</i>			
Stormflower Cabernet Sauvignon 2013 91 Margaret River, WA <i>Blackcurrent, Hints of Graphite & Smooth Dark Chocolate</i>			

SPIRITS

Rakomelo (home-made) 14
*Raki, honey, charred cinnamon,
rosemary (served warm, 70ml)*

APERITIF

Aperol 7
Campari 8
Pimms 9

VODKA

Belvedere 12
Wyborowa 9
Grey Goose 14

GIN

Bulldog 9
Westwinds Sabre 11
Hendricks 14
Westwind Captain Cut 20
Gordans Pink 10
Hippocampus Metro 13

RUM

Diplomatico Reserva 18
Sailor Jerry 10
Havana Club Anejo 3 Anos 10


WHISKY

Chivas Regal 12 Yr 11
Makers Mark 10
Bushmills 10 Yr 12
Wild Turkey Rye 11
Writers Tears 13
Suntory Hibiki Special Harmony .. 20
Laphroaig 10 Yr 18


BRANDY

Metaxa 5 Star  9
Metaxa 7 Star  10
Metaxa Private Reserve  24

FORTIFIED

St. Nicholas Commandaria  10
Cyprus, GRC Sweet, Aroma of Honey
Barbadillo Pedro Ximenez 13
Cardenal Cisneros
Pedro Ximenez 10

LIQUEUR

Cointreau 10
Disaronno Amaretto 9
Frangelico 8
Kahlua 7
Skins Mastiha  10

Ask our Bar Staff to team any liqueur with
your Affogato.