

Brika

◆ CANAPES ◆

Tasmanian ocean trout, beetroot cured with Goat cheese

Pita pocket

Fried pita, beetroot slaw, anchovy, verde sauce

Spanakopita, fresh handmade filo pastry, spinach, leek

Greek olives, cherry tomato, feta skewers

Anchovies Bruschetta, arugula, sundried tomato

Pork kroketes halloumi, kefalograviera, beetroot mayonnaise

Charcoal chicken skewers

Zucchini fritters, sour mint yoghurt

Luntza Bruschetta, marinated tenderloin, shallot onion, cherry tomato

Small cheese pies with gruyere, fresh figs

Calamari charred skewers

Cuttlefish charred skewers

Sardines bruschetta, cherry tomato, arugula, chilli olive oil

Roasted marinade octopus bruschetta, fava, vinegar syrup

Small koulouri Thessaloniki's, taramosalata dip, fried capers

Beef meatballs, tzatziki, fried eggplant, coriander



We can cater for all dietary requirements and can cater for any sized event! For further information please email our friendly team at events@brika.com.au

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◆ FATHER'S DAY MENU ◆

Warm pita bread

Tzatziki, Greek yoghurt, garlic, parsley olive oil

Melitzanosalata charcoal smoked eggplant, garlic

Saganaki kefalograviera, pan fried cheese, Greek figs, oregano, lemon

Spanakopita, Brika filo pastry, wild weed, leek, feta

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Strawberry salad, arugula, crumbled feta, ladotiri shavings,
balsamic syrup

Flash-fried calamari, red capsicum pesto, lemon

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Greek village salad, tomato, cucumber, feta, olives, fried capers

Greek style souvla chicken, smoked paprika, lemon pepper mayonnaise

Meatballs yiouvetsi, orzo pasta, white wine, fried shallots, butter

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Baklava sandwich, raspberry coulis, rose ice cream, honey syrup

Complimentary glass of red or white wine or a tap beer

◆ \$65 per person ◆



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◆ SET MENU ◆

Warm pita bread

Tzatziki, Greek yoghurt, garlic, parsley olive oil

Hummus chickpea, tahini, lemon juice

Saganaki kefalograviera, pan fried cheese, Greek figs, oregano, lemon

Spanakopita, Brika filo pastry, wild weed, leek, feta

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Greek village salad, tomato, cucumber, feta, olives, fried capers

Greek style souvla chicken, smoked paprika, lemon pepper mayonnaise

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Loukoumades Greek donuts, hot chocolate, cinnamon

◆ \$45 per person ◆



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◆ WEDDING MENU ◆

Warm pita bread

Brika artisan sourdough, Peloponnese EVOO

Tzatziki, Greek yoghurt, garlic, parsley olive oil

Melitzanosalata charcoal smoked eggplant, garlic

Baked feta, green peppers, heirloom tomatoes, chorizo, sesame seeds

Spanakopita, Brika filo pastry, wild weed, leek, feta

Cabbage roll, rice, parsley, peanuts, green chilli, warm ladolemono

Green salad of the season

Charred Whole-fish, ladolemono, roasted rainbow carrots, sage butter

Charred calamari, basil oil

Greek village salad, tomato, cucumber, feta, olives, fried capers

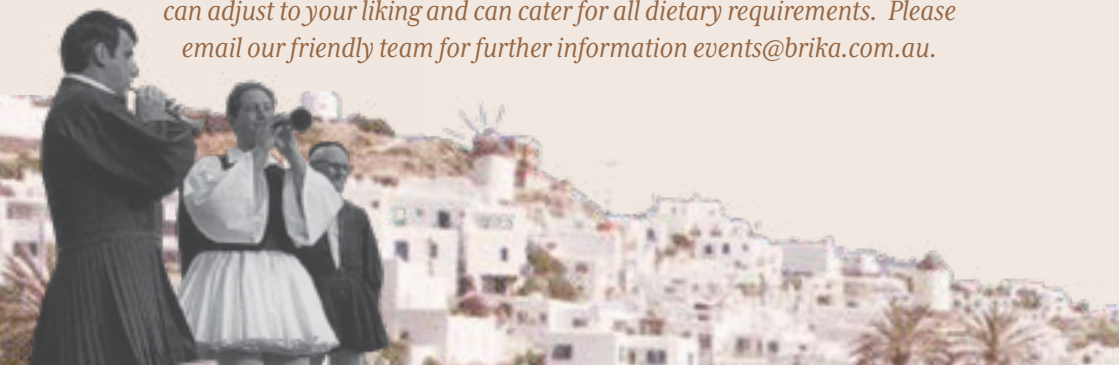
Whole-lamb shoulder

Greek style souvla chicken, smoked paprika, lemon pepper mayonnaise

Loukoumades Greek donuts, hot chocolate, cinnamon

◆ \$80 per person ◆

This is a sample menu of what we can offer to celebrate your special day. We can adjust to your liking and can cater for all dietary requirements. Please email our friendly team for further information events@brika.com.au.



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◆ SET MENU - NISTISIMO ◆

Warm pita bread

Melitzanosalata charcoal smoked eggplant, garlic

Hummus chickpea, tahini, lemon juice

Spanakopita, Brika filo pastry, wild weed, leek

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Greek village salad, tomato, cucumber, olives, fried capers

Cabbage rolls, rice, parsley, pine nuts, warm ladolemono, green chili

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Loukoumades Greek donuts, hot chocolate, cinnamon

◆ \$45 per person ◆

