

Brika

SUMMER 2019

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

◆ OUZO BOARD ◆

Selection of 5 of our favourite ouza from the island of Lesbos (paired with olives & marinated octopus)

\$30pp

OREKTIKA

Warm pita bread	4
Brika artisan sourdough, Peloponnese EVOO	5
Marinated Kalamata and Peloponnese baked olives.....	8
Tzatziki, Greek yoghurt, garlic, parsley olive oil	7
Taramosalata Queensland white mullet roe dip.....	9
Hummus, chickpea, tahini, fried calamari, smoked paprika.	10
Melitzanosalata, charcoal smoked eggplant, pancetta crisps...	10

MEZE

Saganaki kefalograviera, pan fried cheese, Greek figs, oregano.	12
Fried filo dumplings, spinach, mushrooms, tomato puree, cumin, fried basil.....	15
Roasted baby eggplant, grilled halloumi, village vinegar, torched nutmeg garlic butter	16
Popcorn prawns, thyme honey, wasabi cream, pecans, chilli flakes	18
Lemon-cured WA sardines, radish, red onion, charred ciabatta	19
Beef carpaccio, burnt garlic butter, grilled bocconcini, truffle oil, kataifi crisp	20
Hand cut patates, fried, shaved graviera, salt, oregano....	12

FROM THE GARDEN

Twice cooked green beans, Peloponnese EVOO, lemon, hazelnut crumb	12
Greek village salad, tomato, cucumber, feta, olives, caper berries, green peppers	14
Cypriot salad, freekeh, pulses, currants, coriander, marinated watermelon, feta whip	13
Arugula salad, grilled halloumi, strawberries, kalamata balsamic syrup, almond flakes	14
Orange fillet salad, fennel slaw, spinach, sesame, olive-soiled goat mousse	15
Cretan dakos salad, diced tomato, white anchovies, basil ricotta	14

OVEN AND PANS

Spanakopita, Brika filo pastry, wild weed, leek, kefalograviera.....	16
Braised lamb youvetsi, trahana, celery, chives, marjoram..	25
Slow roasted Amelia Park lamb shoulder, vine leaves, rosemary pan gravy	35
Whole-lamb shoulder (limited availability).....	79
Pan fried cuttlefish, balsamic, EVOO, dry rosemary, fried saltbush	21
Twice cooked pork belly, celeriac puree, roasted rainbow carrots, spiced yoghurt, honey ouzo.....	32

OVER CHARCOAL & WOOD

Charred calamari, creamy feta sauce, basil oil, heirloom tomato cherry.....	22
BBQ Fremantle octopus, smoked eggplant puree, basil ladolemono.....	25
Grilled Exmouth Tiger Prawns, saffron butter, dill, black salt	23
Pork riblets, burnt honey Metaxa, plum sauce, coriander seed	24
Greek style souvla chicken, smoked paprika, lemon pepper mayonnaise	23
Market Fish chargrilled, avocado mousse, ladolemono.....	MP

DESSERTS

Loukoumades, Greek donuts, Nutella, cinnamon	14
Baklava, raspberry coulis, frozen yogurt, chocolate flakes	13
Galaktoboureko, custard, filo pastry, orange syrup	11
Rizogalo, Greek rice pudding, crumble vanilla biscuit, strawberries, salted caramel, cinnamon.....	13
Triple- Chocolate brownie, halva ice-cream	15

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