

Brika

NYE *Santorini Summer*

TUESDAY 31 DECEMBER 2019

Sparkling wine on arrival



Appetisers

Beetroot Metaxa cured ocean trout, goat cheese, lemon coulis, fried basil
Torched sardines, open dolmades, preserved lemon, black garlic aioli, crisped vine leaves
Turkey Brik pastry cigars, coriander, pine nuts, harissa mayo



Meze

Warm pita bread
Tzatziki, Greek yogurt, garlic, parsley olive oil
Melitzanosalata, charcoal smoked eggplant, garlic, yogurt, pomegranate
Saganaki kefalograviera, pan fried cheese, figs, oregano
Fried calamari, smoked paprika, tartar sauce



Meze Main

Slow roasted Amelia Park lamb, rosemary pan gravy, rainbow carrots, feta sauce
Greek style souvla chicken, heirloom capsicum, crispy prosciutto, lemon pepper mayonnaise
Watermelon salad, heirloom tomato, cucumber, feta, mint, Peloponnese EVOO



Dessert

The Greek "Mille-Feuille"
Caramelised filo, mandarin, mastic custard, walnuts, cinnamon

\$89pp

Book via brika.com.au/nye

