

# Brika

SUMMER 2020

*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!*

*Chef George Tsimpidis*

## ◆ CHEF'S MENU ◆

Our Chef's selection of Greek favourites and seasonal inspirations

<b>Whole table only</b>	\$55pp
<b>With 1 ouzo</b>	\$60pp
<b>With 4 matched wines</b>	\$95pp

## ◆ PIKILIA BOARD ◆

<b>Chef's selection of 5 meze bites</b>	\$25
<b>Paired with 5 of our favourite ouzo</b> from the island of Lesbos	\$40

## OREKTIKA

Warm pita bread .....	4
Brika artisan bread, sea salt, Peloponnese EVOO .....	4
Kalamata and Peloponnese olives, garlic, green chilli, roasted almonds .....	9
Tzatziki, Greek yoghurt, garlic, parsley olive .....	8
Taramosalata, Queensland white mullet roe dip .....	10
Hummus, chickpea, tahini, crispy sausage, pine nuts, coriander .....	11
Melitzanosalata, charcoal smoked eggplant, pork belly crisps, toasted cashews, yogurt .....	11

## MEZE

Saganaki kefalograviera, pan fried cheese, Greek figs .....	13
Mushroom baked yemisto, quinoa, roasted walnuts, pepper mayonnaise, lemon parsley oil .....	14
Okra popcorn, roasted beetroot, arugula, vegan aioli, marinated cauliflower, roasted cashews .....	16
Kingfish ceviche, sliced pear, black sesame, Metaxa yuzu sauce .....	22
Beef fillet carpaccio, green beans, chimichurri sauce, bottarga .....	21
Hand cut fried patates, shaved halloumi, feta sauce .....	13

## FROM THE GARDEN

Asparagus, crispy pancetta, confit cherry tomato, feta aioli .....	16
Greek village salad, cherry tomato, cucumber, feta, olives, green capsicum, rusk bread .....	14
Cypriot salad, freekeh, pulses, currants, coriander .....	14
Buffalo cheese, heirloom cherry tomato, beetroot, basil oil .....	16
Roasted peach salad, halloumi, baby spinach, crushed hazelnut .....	15

## OVEN AND PANS

Spanakopita, filo pastry, wild weed, leek, kefalograviera ...	17
Scallop saganaki, tomato salsa, melted feta, charred bread, parsley oil .....	24
Rabbit yiouvetsi, orzo pasta, fennel, grated kefalograviera, heirloom tomato .....	26
Slow roasted Amelia Park lamb shoulder, vine leaves, chat potatoes, rosemary pan gravy .....	35
Whole-lamb shoulder (limited availability) .....	85
Pork belly, broad bean puree, honey ouzo sauce .....	33

## OVER CHARCOAL & WOOD

Charred calamari, fennel, tomato, lemon garlic basil oil .....	25
BBQ Fremantle octopus, red chili, fried capers, heirloom cherry tomato, chat potato .....	26
Grilled Exmouth tiger prawns, olives, parsley, tomato, torched feta .....	24
Veal rib eye, arugula, truffle oil, shaved kefalograviera .....	38
Greek style souvla chicken, smoked paprika, lemon pepper mayonnaise .....	24
Whole market fish charred, broccolini, gremolata, latholemono .....	MP

## DESSERTS

Loukoumades, Greek donuts, Nutella, cinnamon, vanilla bean ice cream .....	14
Galaktoboureko cigars, filo pastry, custard, orange syrup, vanilla bean ice cream .....	13
Baklava, raspberry coulis, chocolate sorbet, syrup .....	14
Triple chocolate brownie, fennel sour cherry ice cream .....	16
Rizogalo, rice pudding, roasted walnuts, honey, star anise .....	14

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