

COCKTAILS

The old Lemon Tree	15
<i>Limoncello, zesty lemons, liquorice syrup, Grand Marnier</i>	
Athena's Cup	16
<i>Otto's dry vermouth, juiced grapefruit, lime, Campari</i>	
Blood of Adonis.....	16
<i>Tsipouro, rosewater + raspberry syrup, limoncello, bitters</i>	
Mastiha Mojito.....	17
<i>Metaxa brandy, fresh mint, muddled lime, Skinos mastiha, raw sugar, mastiha soda</i>	
Santorini Sunset	17
<i>Vodka, passionfruit pulp, Grand Marnier, crushed berries, orange juice</i>	
Rays of Helios	18
<i>Coconut liqueur, cranberry juice, house spiced rum, pineapple juice</i>	
Vasilikos Gin	19
<i>Fresh basil, juiced lemon, gin, elderflower liqueur + bitters</i>	
Zorbatini.....	20
<i>Ouzo, peach liqueur, vodka, citrus</i>	



Kokkini Sangria (serves 4).....	38
<i>Brika house red, Metaxa brandy, tentura, house spiced rum, lemonade, orange juice, citrus + bitters</i>	
Aspri Sangria (serves 4).....	38
<i>Brika house white, Cointreau, gin, limoncello, pineapple juice, lemon soda, citrus + bitters</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.

APERITIFS

Campari + soda.....	8
Cinzano Rosso + lemonade.....	9
Pimms + dry/lemonade	9
Athen's dry Vermouth + tonic	9
Aperol Spritz	10

MOCKTAILS

Spartan Spritz	10
<i>Fresh mint, muddled lime, raw sugar, mastiha soda</i>	
Pandoras Juicebox.....	13
<i>Crushed berries, orange juice, pineapple juice, blood orange soda, passionfruit pulp</i>	

SOFT DRINKS

Capi Range.....	4
<i>Blood orange soda, grapefruit soda, lemon soda, lemonade, spicy ginger beer, ginger ale, soda water, tonic water</i>	
Lemon, lime & bitters.....	4
Mastiha soda	4
Coke & Coke no sugar.....	4
Orange, pineapple, apple, cranberry juice & grapefruit juice.....	4



BEER

GREEK

Mythos Lager.....	4.8%	GRC	8
Fix Hellas Lager.....	5.0%	GRC	9

DRAUGHT

Single Fin Summer Ale.....	4.5%	WA	8
Guest Brewery		MP	

PACKAGED

Little Creatures Rogers Amber Ale	3.8%	WA	8
Mash Brewing New England IPA	3.5%	WA	9
Eagle Bay Kolsch	4.7%	WA	9
Monteith's Apple Cider	4.5%	NZ	9
Urquell Pilsner	4.4%	CZ	10
Tingletop Ginger Beer	3.5%	WA	11
Wilde Gluten Free Pale Ale.....	4.5%	NSW	12
La Sirene Citray Sour	4.5%	VIC	12



◆ CHEF'S MENU ◆

Our Chef's selection of Greek favourites and seasonal inspirations

Whole table only	\$55pp
With 1 ouzo	\$60pp
With 4 matched wines	\$95pp

◆ PIKILIA BOARD ◆

Chef's selection of 5 meze bites \$25

Paired with 5 of our favourite ouzo from the island of Lesbos \$40

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. 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 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	10	57
Ouzo Plomari	10	55
Barbayanni Blue	12	53
Barbayanni Green	11	54
Ouzo Mini	9	49
Barbayanni Black	13	

In Greek culture, wine has long been a staple at the dinner table alongside spirited conversation & shared dishes. Winemaking in Greece has evolved harmoniously with cooking techniques over the centuries and we are proud to share these beautiful wines with you here at Brika.

Some abbreviations you may see are PGI & PDO. The PGI (Protected Geographical Indication) comprise the Greek local wines and some wines of traditional appellation. PGI aims to reinforce the authenticity of these specific geographical boundaries & grape varieties. The PDO (Protected Designation of Origin) protect the historical winemaking and growing areas of Greece. Native grapes must originate, grow and be processed by a vineyard also established within the same zone.

Not sure what to choose? We offer food pairing for all our Greek wines and encourage you to sample them along with your meal.



ROSÉ 🇬🇷

Akakies Sparkling Rose Xinomavro PDO 2016	15	-	82
Amyndeon, GRC			
<i>Dry, Strawberries, mellow cherries, perky acidity</i>			
Gaia '4-6h'Agiorgitiko 2018			62
Nemea, GRC			
<i>Floral, rose petal, pomegranate, refreshing</i>			

WHITE 🇬🇷

Gaia 'Ritinitis Nobilis' Retsina Roditis NV	9	24	43
Nemea, GRC			
<i>Refreshing, lively dance of acidity, citrus & pine</i>			
Domaine Zafeirakis Chardonnay/ Assyrtiko 2018	11	30	52
Tyrnavos, GRC			
<i>Nectarine, citrus, white flower, mineral backbone, organic</i>			
Paranga Roditis/ Malagousia PGI 2017	12	34	58
Macedonia, GRC			
<i>Jasmine, white peach, apricot, crispy acidity</i>			
Apostolos Thymiopoulos 'ATMA' Malagousia/ Xinomavro 2018.....	12	34	65
Macedonia, GRC			
<i>Fresh, Fragrant, acidic - Organic</i>			
Douloufakis 'Dafnios' Vidiano PGI 2018			64
Crete, GRC			
<i>Medium-to full-bodied, fresh acidity, lime, mango & peach</i>			
Domaine Zafeirakis Chardonnay 2015			79
Tyrnavos, GRC			
<i>Complex aromatics, buttery, sweet spice, notes of vanilla & smoke</i>			



RED

Gaia 'Notios' Agiorgitiko/ Syrah 2018	9	26	48
Nemea, GRC			
<i>Black cherries, sleek, wreathed in velvet spice</i>			
Estate Argyros 'Atlantis'			
Mandilaria/ Mavrotragano PGI 2015 14	14	40	68
Santorini, GRC			
<i>Luscious cherries, raspberries, elegant lingering tannins</i>			
Apostolos Thymiopoulos 'ATMA'			
Xinomavro/ Mandilaria 2017			64
Macedonia, GRC			
<i>Fragrant, blackcurrant, liquorice, soft fruit, organic</i>			
Gaia Agiorgitiko PDO 2018			70
Nemea, GRC			
<i>Ripe fruits, balanced oak flavours, rich & well structured</i>			
Kali Riza Xinomavro PDO 2016			89
Amyndeon, GRC			
<i>Pronounced freshness balanced with complex herbal character, wild strawberry, cherry</i>			
Domaine Zafeirakis Limniona 2016			120
Thessaly, GRC			
<i>Ripe sour cherry, red fruits, sweet spices, organic</i>			



WHITE

Brika Semillon Sauvignon Blanc 2018	8	22	38
Riverina, NSW			
<i>Passionfruit, soft acidic notes, fresh tropical palette</i>			
Hesketh 'Rules of engagement' Pinot Grigio 2019	10	28	48
Limestone Coast, SA			
<i>Clean, crisp lively acidity, vibrant green apples</i>			
Seresin Sauvignon Blanc 2016	14	32	68
Marlborough, NZ			
<i>Ripe yellow stone fruits, soft passionfruit, citrus, mineral complexity</i>			
Walsh & Sons Rainbow White 2018			52
Margret River, WA			
<i>Elements of boxwood, passionfruit, sherbet</i>			
Bella Ridge Estate Chenin Blanc 2011			59
Herne Hill, WA			
<i>Subtle oak, tropical fruits, rounded citrus</i>			
Integrale Frizzante NV			66
Veneto, ITA			
<i>White peach, golden apple, exotic fruits, white flowers, unfiltered</i>			
Mon Tout Long Play 2019			68
Margret River, WA			
<i>Fresh, vibrant fruit driven, defined citrus, vegan</i>			
Jim Barry Assyrtiko 2016			84
Clare Valley, SA			
<i>Refreshing, lively feel, notes of pear & lime</i>			



RED

Brika Red Cabernet Merlot 2018	8	22	38
Riverina, NSW			
<i>Glazed cherries, red currant, blueberries, hints of chocolate & oak</i>			
FB Malbec	9	25	43
Mendoza, Argentina			
<i>Juicy, ripe plum, tangy blueberry, fine chalky tannins</i>			
Silverstream Cabernet Franc 2011	11	26	53
Denmark, WA			
<i>Blackcurrant, medium bodied, organic</i>			
Storm Bay Pinot Noir 2018	11	24	55
Coal River, TAS			
<i>Light spices, fresh, lashings of red fruits, bio-dynamic, organic</i>			
Willoughby park Cabernet Merlot 2016			48
Great Southern, WA			
<i>Currant, licorice, crushed leaf notes, cedary oak aroma</i>			
Some Young Punks 'Passion Has Red Lips' Cabernet/ Shiraz 2017			50
McLaren Vale, SA			
<i>Blackberries, spice, lush, blue fruited, vegan</i>			
M.Chapoutier 'Bila Haut' Syrah/ Grenache 2016			52
Côte Du Rhône, FRA			
<i>Red berry fruit, fresh, light spice</i>			
Caló Tempranillo 2018.....			56
Rioja, ESP			
<i>Fleshy, smooth, fruit driven, cherry, plum, vanilla</i>			
Wines by KT 'Pazzo' Shiraz Grenache Cabernet 2016			62
Clare Valley, SA			
<i>Unfiltered, wild fermented, fruit forward, vegan, organic</i>			
First Drop '2%' Shiraz 2017			72
Barossa Valley, SA			
<i>Black fruits, chocolate, rich & opulent</i>			
Ashbrook Estate Cabernet Sauvignon 2016			76
Margaret River, WA			
<i>Blackcurrant, hints of smooth graphite, vegan</i>			

SPARKLING

Prosecco 'Alto Profilo' NV.....	10	-	48
Treviso, ITA			
<i>Dry, crisp, clean & playful</i>			
Marchand & Burch 'Cremant De Bourgogne' AOC NV.....	89		
Bourgogne, FRA			
<i>Golden yellow in colour, lively dance of acidity & fruit</i>			

ROSÉ

Brika Rosé 2018.....	8	22	38
Riverina, NSW			
<i>Lifted berries and cream, floral, fresh, lively, nuance of spice</i>			
Watson Family Wines Rosé 2019	11	31	53
Margret River, WA			
<i>Dry, vibrant, notes of red fruits, vegan</i>			

DESSERT / FORTIFIED WINE

Langmeil 'Live Wire' Riesling 2013	8		
Barossa, SA			
<i>Juicy, refreshing, fine frizzante, lime & apple</i>			
UWC Samos 'Phyllas' White Muscat 2012	9		
Samos, GRC 🇬🇷			
<i>Sweet, soft, apricot, honey, organic</i>			
Saint Nicholas Commandaria 2010	10		
Troodos Mountains, CYP			
<i>Rich, sweet, honey, baked pear, caramel & spices throughout</i>			

SPIRITS

Rakomelo (home-made)	16
<i>Tsipouro, honey, cinnamon (served warm, 90ml)</i>	

VODKA

Wyborowa	9
Belvedere	12
Grey Goose	14
Hippocampus	15

GIN

Bulldog	9
Four Pillars	11
Hippocampus Metro	12
Hendricks	13
Gin Mare.....	14
Sipsmith	16
Jinzu.....	17

RUM

Mount Gay Eclipse	9
Mount Gay Silver	9
Sailor Jerry Spiced.....	10
Havana Club Anejo 3 Anos	11
Diplomatico Reserva	16

WHISKY

Maker's Mark.....	10
Chivas Regal 12 Yr.....	11
Bushmills 10 Yr single malt.....	12
Jameson Black Barrel	17
Laphroaig 10 Yr.....	18
Nikka Tanetsuru	20



GREEK DIGESTIFS

Tsipouro.....8

Metaxa 5 Star9

Skinos Mastiha10

Metaxa 7 Star.....10

Metaxa Private Reserve24

LIQUEURS

Rockmelon11

Limoncello11

Coconut11



HOT DRINKS

Barista made coffee from3.5

Tea
*Chamomile, Greek mountain, Green, Earl Grey, English breakfast,
Ginger & lemon, Chai & Peppermint*

Tea pot for 14.5

Tea pot for 26