GROUP BOOKINGS & FUNCTIONS KIT

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KEDI

βrika

3/177 Stirling St, Perth . info@brika.com.au . 0455 321 321 . F 🖸 /brikabar Friday to Sunday from 11:30pm - late. Where the plates are communal and the conversation spirited, Brika is all about bringing family and friends together in a laid back rustic setting.

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In Greece, it's common for groups to gather and share delightful dishes, a drink, conversation, and laughter. Meze plates are shared by everyone at the table, which not only provides a wonderful variety of flavours and texture sensations, but also creates the kind of happy atmosphere for which Greeks are known.

Let Brika host your next event. Opa!









FULL VENUE Up to 150 pax



ALFRESCO BAR 24 pax



ALFRESCO SEATED 50-60 pax



ALFRESCO FULL 80-90 pax



RESTAURANT SEATED 40-50 pax

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Warm pita Bread

Tzatziki, Greek yoghurt, garlic, parsley olive oil Hummus, chickpea, tahini, crispy lamb, pine nuts, coriander Saganaki kefalograviera, pan fried cheese, Greek figs

Spanakopita, thick filo pastry, wild weed, leek, feta, kefalograviera Seafood Saganaki tomato salsa, feta, green peppers, basil Cypriot salad, freekeh, pulses, currants, puffed rice, coriander

Slow roasted lamb, house marinade, rosemary gravy Greek village salad, tomato, cucumber, feta, olives, green capsicum, herbed croutons

Loukoumades, Greek donuts, Nutella, cinnamon

\$69 per person





Warm pita Bread Tzatziki, Greek yoghurt, garlic, parsley olive oil Melitzanosalata, charcoal smoked eggplant, pork belly crisps, toasted cashews Saganaki kefalograviera, pan fried cheese, Greek figs

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Spanakopita, thick filo pastry, wild weed, leek, feta, kefalograviera Seafood Saganaki tomato salsa, feta, green peppers, basil Spinach & Haloumi salad, confit tomatoes, crushed hazelnut, balsamic pomegranate

Slow roasted lamb, house marinade, rosemary gravy Greek style souvla chicken, smoked paprika, lemon pepper mayonnaise Greek village salad, tomato, cucumber, feta, olives, green capsicum, herbed croutons

Galaktoboureko cigars, filo pastry, custard, orange syrup, vanilla bean ice cream

\$79 per person

BEVERAGES ON CONSUMPTION .

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BEER

Brika White	\$35 Draught Beer (seasonal)		\$8
Soumah Savarro	\$35	\$35 Eza (can)	
Seresin Sauvignon Blanc	\$39	Vergina	\$8
ATMA Malagousia	\$49	Rogers	\$9
* * *		Mythos	\$8
RED		Mash Brewing IPA (can)	\$8
Brika Red	\$35	Singletop Ginger Beer	\$8
Willoughby Park Cab Merlot	\$59	Monteiths Apple Cider	\$9
First Drop Shiraz	\$69	Pilsner Urquell	\$9
Atlantis Red	\$69	• • •	
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SPARKLING		Samaras (30ml/200ml)	\$8/\$39
Prosecco Alto Profilo	\$39	• • •	
Redbank Emily Chardonnay	\$39	SPIRITS	
Pinot Noir Brut Cuvee		House Spirits from	\$9
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ROSE		SOFT DRINKS	
Brika Rose	\$35	Soft drinks and juice	\$4
		Sparkling, still water (500ml)	\$6
		Mastiha water	\$3

Prices and choices are subject to change due to seasonality and availability





For the full Greek experience, we'll help you book: greek plate smashing bouzouki player greek dancing

• GROUP BOOKINGS

To confirm the reservation valid credit card details and a refundable 20% deposit are required. The deposit is fully refundable up to seven days prior to the booking after which the deposit is forfeited.

Set menu options are required to be selected seven days prior to the reservation.

For vegetarian and vegan options on the set menu, please discuss with our team

Final guest numbers are to be confirmed seven days prior to reservation together with confirmation of any food allergies.

The balance of payment is payable at the conclusion of your booking. No split accounts.

In the event of cancellation within seven days of your booking, or failure to show of any of the confirmed guests, you agree to incur the final confirmed number of guests being charged to the credit card details provided to us.

CONTACT US

We'd love to discuss your bookings requirements. Please get in touch info@brika.com.au 0455 321 321.

