

Brika

SUMMER 2021

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 3 of our favourite ouza from the island of Lesbos (paired with house marinated meze)

\$30pp

OREKTIKA (STARTERS)

Warm pita bread (ve)	4
Peloponnese olives, garlic, green chilli, roasted almonds (ve,gf)	9
Tzatziki, Greek yoghurt, garlic, parsley oil (gf,v)	9
Taramosalata, Queensland white mullet roe dip	9
Hummus, chickpea, tahini, crispy lamb, pine nuts (gf, veo)	9
Melitzanosalata, charcoal smoked eggplant, pork belly crisps, toasted cashews (gf, veo)	10

MEZE

Kolokithokeftedes, zucchini fritters, Greek cheese blend, mint sour yoghurt (v)	13
Saganaki kefalograviera, pan fried cheese, Greek figs (gf,v)	12
Spanakopita, filo pastry, wild weed, feta, leek, kefalograviera (v)	16
Fried patates, shaved halloumi, oregano (gf, v, veo)	12
Gigantes, slow cooked giant beans, tomato, feta (gf, v, veo)	15

FROM THE GARDEN

Greek village salad, tomato, cucumber, feta, olives, green capsicum, dakos (gfo, v, veo)	13
Cypriot salad, freekeh, pulses, currants, coriander (gf, ve)	13
Beetroot salad, crumble feta, sesame seeds, roasted walnuts, pomegranate balsamic syrup (gf, v, veo)	14
Roasted peach salad, halloumi, baby spinach, roasted hazelnuts (gf, v, veo)	15

OVEN & PANS

Mushroom orzo pasta, cherry tomato, pesto, pine nuts, truffle oil (ve)	23
Seafood Saganaki, tomato salsa, feta, green peppers, basil (gf)	24
Pan Fried Barramundi, skordalia, confit cherry tomato, parsley oil (gf)	32
Slow roasted lamb shoulder, rosemary pan gravy (gfo)	30
Whole lamb shoulder (approx. 1.6kg) (limited availability) (gfo)	79

CHARCOAL & WOOD

BBQ Fremantle octopus, ladolemono, gremolata (gf)	23
Charred calamari, basil oil, lemon (gf)	23
Greek style souvla chicken, smoked paprika, lemon pepper mayonnaise (gf)	23
Pork belly, grilled broccolini, pumpkin puree, honey garlic sauce, basil crisps (gf)	32

DESSERTS

Loukoumades, Greek donuts, Nutella, cinnamon, vanilla bean ice cream (v, veo)	13
Galaktoboureko cigars, filo pastry, custard, orange syrup, vanilla bean ice cream (v)	13
Baklava, raspberry coulis, honey syrup (v)	13
Triple chocolate brownie, vanilla bean ice cream (gf,v)	13
Ekmek kataifi, vanilla custard, roasted pistachio (v)	14

Gf= gluten free V=vegetarian Ve=vegan Gfo= gluten free option Vo=vegetarian option Veo=vegan option

Please Note a 10% surcharge applies on all Public Holidays