

# Brika

AUTUMN 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 inspiration with complimentary ouzo

Whole table only \$59pp  
with Seafood \$79pp

## ◆ OUZO BOARD ◆

Our selection of 3 favourite Ouzo from the island of Lesbos.  
(paired with house meze or dessert bites)

\$35pp

## OREKTIKA (STARTERS)

Warm pita bread (ve) .....	5
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 .....	10
Hummus, chickpea, tahini, crispy lamb, pine nuts (gf, veo) .....	9
Melitzanosalata, charcoal smoked eggplant, pork belly crisps, toasted cashews (gf, veo) .....	11

## MEZE

Kolokithokeftedes, zucchini fritters, Greek cheese blend, tzatziki (v) .....	13
Saganaki kefalograviera, pan fried cheese, Greek figs (gf,v) .....	12
Fried patates, shaved halloumi, oregano (gf, v, veo) .....	12
Grilled baby eggplant, sautéed chili onion, vegan feta mayo, herb oil (gf, ve) .....	13
Sliced scotch beef, burnt garlic butter, beetroot puree, micro herb (gf) .....	19

## 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, haloumi, sesame seeds, roasted walnuts, pomegranate balsamic syrup (gf, v, veo) .....	14
Fig salad, prosciutto, goats cheese, arugula, chat potatoes, almond flakes, (gf, veo) .....	16

## OVEN & PANS

Mushroom orzo pasta, cherry tomato, pesto, pine nuts, truffle oil (ve) .....	22
Spanakopita, filo pastry, wild weed, feta, leek, kefalograviera (v) .....	18
Cuttlefish panko crumbed, black garlic aioli, lime .....	20
Slow roasted lamb shoulder, rosemary pan gravy, chat potatoes (gfo) .....	32
Pork belly, honey ouzo, rainbow carrots (gf) .....	30

## CHARCOAL & WOOD

BBQ Fremantle octopus, saffron fava, ladolemono, gremolata (gf) .....	19
Charred Calamari, basil Oil,lemon (gf) .....	23
Grilled tiger prawns, jalapenos, black salt, orange gravy, dill .....	28
Whole market chargrilled fish, sautéed garlic kale, ladolemono (gf) .....	38
Greek style souvla chicken, smoked paprika,lemon pepper mayo & heirloom capsicum (gf) .....	26

## 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) .....	14
Baklava, raspberry coulis, honey syrup (v) .....	13
Chocolate Delight, orange flavoured chocolate grenache, strawberry coulis (gf) .....	15
Revani, semolina, coconut sponge cake, orange syrup .....	14

NO SPLIT BILLING

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