

βrika

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Warm pita bread

Tzatziki, Greek yoghurt, garlic, parsley oil

Hummus, chickpea, tahini, crispy lamb, pine nuts

Saganaki kefalograviera, pan fried cheese, Greek figs

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Spanakopita, filo pastry, wild weed, feta, leek, kefalograviera

Charred calamari, basil oil, lemon

Cypriot salad, freekeh, pulses, currants, coriander

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Greek style souvla chicken, smoked paprika, lemon pepper mayo, heirloom capsicum

Greek village salad, tomato, cucumber, feta, olives, green capsicum, dakos

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Loukoumades, Greek donuts, Nutella, cinnamon, vanilla bean ice cream

\$69 per person



βrika

◆ P A P O U ◆

Warm pita bread

Tzatziki, Greek yoghurt, garlic, parsley oil

Melitzanosalata, charcoal smoked eggplant, pork belly crisps, toasted cashews

Saganaki kefalograviera, pan fried cheese, Greek figs

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BBQ Fremantle octopus, saffron fava, ladolemono, gremolata

Charred calamari, basil oil, lemon

Fresh fig salad, prosciutto, arugula, marinated chat potatoes, almond flakes

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Slow roasted lamb shoulder, rosemary pan gravy

Spanakopita, filo pastry, wild feed, feta, leek, kefalograviera

Greek village salad, tomato, cucumber, feta, olives, green capsicum, dakos

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

————— \$79 per person —————

