

Brika

SUMMER '21/22

Brika (meaning "I found") is all about bringing together friends and family in a laidback rustic setting which creates the atmosphere that Greeks are best known for. Our menu- which is very much designed for sharing- draws on the flavours of Greece using local and imported Greek products to offer a dynamic and seasonally driven menu.

Kali Orexi!

◆ CHEFS MENU ◆

Our Chef's selection of Brika favourites
(whole table only)

\$65pp
\$79pp (seafood)

◆ PIKILIA PLATTER ◆

Olives, chorizo, marinated octopus
\$29
\$39 (paired with 3x Ouzo tasters)

MEZE

Fresh Tasmanian oysters, shallot-vinegar pearls (1/2 doz / doz) (gf).....	24 / 46
Warm pita bread (gfo, ve).....	5
Halkidiki olives, house marinade (gf, ve).....	10
Tzatziki, Greek yoghurt, garlic, cucumber, basil oil (gf, v).....	9
Cauliflower hummus, dukkah, crispy lamb (gf, veo).....	10
Taramosalata, tiger prawn puree, chorizo (gf).....	12
Melitzanosalata, charcoal smoked eggplant, pork belly crisps, walnuts (gf, veo).....	11



Kolokithokeftedes, zucchini fritters, Greek cheese blend, tzatziki (v).....	13
Saganaki kefalograviera, onion jam, jalapeno crumble (gf, v).....	14
Grilled eggplant, Cypriot quinoa, lemon mayo, white balsamic vinegar (gf, ve).....	18
Charred tuna sashimi, smoked corn, green tomato relish, cilantro lime mayonnaise (gf).....	23

OVEN & PANS

Pilaf lemon rice, tiger prawns, chorizo, paprika, cherry tomato, pistachio dukkah (gf, veo).....	26
Crispy skin pork belly, spiced honey ouzo, charred broccolini (gf).....	32
Spanakopita, wild weed, feta, kefalograviera, dill, filo pastry (v).....	19
Slow roasted lamb, honey glazed pumpkin, marjoram gravy (gf).....	34

CHARCOAL

BBQ Fremantle octopus, burnt cauliflower puree, ladolemono (gf).....	23
Charred baby calamari, chilli garlic tabbouleh (gf).....	24
Chargrilled whole market fish, rocket, saffron lemon emulsion (gf).....	38
Brika souvla chicken, harissa mayonnaise, field mushroom (gf).....	29
Twice-cooked flat iron steak (400g), melitzanosalata, Metaxa chimichurri (gf).....	38

SALATES & SIDES

Greek village salad, tomato, cucumber, feta, olives, green capsicum, mint (gf, v, veo).....	14
Roasted pumpkin, quinoa, grilled chicken, kefalotiri, red onion (gf, vo, veo).....	19
Watermelon, prosciutto, fourme d'ambert, arugula, balsamic, almond (gf, vo, veo).....	16
Roasted peach, haloumi, spinach, honey sumac vinaigrette, hazelnut (gf, v, veo).....	16
Rustic patates, feta, salt, oregano (gf, v, veo).....	12

DESSERTS

Galaktoboureko cigars, filo pastry, custard, orange syrup, vanilla bean ice cream (v).....	15
Baklava strudel, walnut, honey, dried freeze raspberry (v).....	14
Loukoumades, Greek donuts, salted caramel, candy floss (v, veo).....	14
Saffron mango panacotta, passionfruit, kiwi, lemon balm (gf, ve).....	14

gf = gluten free v = vegetarian ve = vegan vo = vegetarian option veo = vegan option

Please Note a 10% surcharge applies on all Public Holidays
No split billing

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