

Brika

WINTER/SPRING 2022

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 Greek favourites
(whole table only)

\$65pp

\$79pp (seafood)

◆ PIKILIA BOARD ◆

Selection of Brika's marinated appetizers

\$29

Paired the Greek way with 3x Ouzo tasters

\$39

MEZE

Warm pita bread (ve)	5
Gluten free bread charred (ve)	6
Mesolongi olives, house marinade (gf,ve)	11
Tzatziki, Greek yoghurt, garlic, cucumber (gf,v)	10
Hummus, chickpea, tahini, paprika (gf, ve)	9
Taramosalata, Queensland mullet roe, onion, lemon	12
Melitzanosalata, charcoal smoked eggplant dip (gf, ve)	11

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Saganaki kefalograviera, pomegranate syrup, oregano (gf, v)	14
Marinated Fremantle sardines, house marinade, charred ciabatta (gfo)	15
Charcoal grilled eggplant, garlic, lemon juice, olive oil, dukkah (gf, ve)	17

CHARCOAL

BBQ Fremantle octopus, taramosalata (gfo)	24
Char-grilled baby calamari, ladolemono (gf)	23
Brika souvla chicken, paprika mayonnaise, mushroom (gf)	29
Twice-cooked flat iron steak (400g), melitzanosalata, Greek chimichurri (gf)	38
Charred lamb ribs, honey, green herb yoghurt (gf)	33

OVEN & PANS

Spanakopita, wild weed, feta, kefalograviera, dill, filo pastry (v)	19
Chicken yiouvetsi, kritharaki pasta, tomato puree, kefalograviera (vo, veo)	26
Crispy skin pork belly, heirloom carrots, honey ouzo (gf)	32
Slow roasted lamb, tzatziki, rosemary gravy (gf)	34
Barramundi (200g) pan seared, garlic puree, spring onion, lemon (gf)	36
Prawn Saganaki, tomato sauté, feta (gf, veo)	23

SALATES & SIDES

Greek village salad, tomato, cucumber, feta, olives, green capsicum, capers (gf, v, veo)	14
Roasted beetroot, haloumi, kale, pomegranate vinaigrette (gf, v, veo)	17
Cypriot grain salad, freekeh, lentils, puffed rice, currants (gf, ve)	14
Rustic potatoes, feta, salt, oregano (gf, v, veo)	12

DESSERTS

Galaktoboureko cigars, filo pastry, custard, orange syrup, vanilla bean ice cream (v)	15
Baklava fingers, walnut, honey, cinnamon (v)	14
Loukoumades, Greek donuts, honey syrup, walnut, ice cream (v, veo)	14
Double chocolate mousse cake (gf, v)	15

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

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