

Brika

SUMMER/AUTUMN 2023/24

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)

\$69pp

or

\$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 (gf, ve)	6
Mesolongi olives, house marinade, dukkah (gf,ve)	11
Tzatziki, Greek yoghurt, garlic, cucumber (gf,v)	10
Fava, yellow split peas, onion, capers (gf*, ve)	10
Taramosalata, Queensland mullet roe, onion, lemon	12
Melitzanosalata, smoked eggplant, dukkah (gf, ve)	11



Saganaki kefalograviera, pomegranate syrup (gf, v)	15
Marinated octopus, vinegar, olive oil, garlic, oregano (gf) ...	16
Haloumi, thyme-honey, capers, olives (gf*, v)	17

OVEN & PANS

Spanakopita, spinach, feta, kefalotyri, dill, filo pastry (v)	19
Fried calamari, mustard aioli, lemon, paprika (gfo)	24
Prawn yiouvetsi, orzo pasta, tomato puree, feta (vo, veo)	26
Soutzoukakia, meatballs, herbs, tomato sauce, kefalotyri	23
Crispy skin pork belly, heirloom carrots, honey ouzo (gf)	33
Slow roasted lamb, tzatziki, jus (gf)	35

gf= gluten free gfo= gluten free option v=vegetarian

vo=vegetarian option ve=vegan veo=vegan option

*The dish is gluten free however some ingredients are fried in the same oil used for other dishes which contain gluten. Please advise staff if you are Coeliac.

We cannot guarantee that any item is free from allergens due to the nature of our kitchen and reliance on suppliers for accurate information.
Our kitchen is allergy aware not allergy free.

Please Note a 10% surcharge applies on all Public Holidays

No split billing