

Brika

WINTER/SPRING 2024

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
Colossal Kalamata olives, house marinade, dukkah (gf, ve) ...	11
Tzatziki, Greek yoghurt, garlic, cucumber (gf, v)	11
Fava, yellow split peas, onion, capers (gf*, ve)	11
Hummus, chickpea, tahini, lemon juice (gf, ve)	11
Tirokafteri, spiced feta, red peppers (gf, v).....	11



Saganaki kefalograviera, pomegranate syrup (gf, v)	16
Marinated octopus, wine vinegar, olive oil, garlic, oregano (gf).....	18
Haloumi, thyme-honey, capers, olives (gf*, v)	18

OVEN & PANS

Spanakopita, spinach, onions, feta, kefalotyri, dill, filo pastry (v)	20
Fried calamari, mustard aioli, lemon, paprika (gfo)	24
Prawn yiouvetsi, orzo pasta, rich tomato sauce, feta (vo, veo)	26
Moussaka, eggplant, minced beef, tomato sauce, bechamel	26
Crispy skin pork belly, heirloom carrots, honey ouzo (gf)	34
Slow roasted lamb, tzatziki, jus (gf)	36
Whole pork hock, braised, honey garlic glaze (gf)	48

CHARCOAL

Charcoal grilled eggplant, garlic, lemon juice, herb oil, dukkah (gf, ve)	17
Chargrilled octopus, fava, paprika (gf)	25
Whole market fish (600g+), charred, ladolemono, confit tomato (gf).....	MP
Brika souvla chicken, paprika mayonnaise, mushroom (gf)	31
Charred lamb ribs, honey, Greek style chimichurri (gf)...	35

SALATES & SIDES

Greek village salad, tomato, cucumber, feta, olives, green capsicum, capers (gf*, v, veo)	18
Roast beetroot salad, haloumi, spinach, hazelnut (gf*, v, veo)	19
Patates lemonates, roasted lemon potatoes, herbs (gf, ve).....	13
Rustic fried patates, feta, salt, oregano (gf*, v, veo)	14

DESSERTS

Galaktobourekos cigars, filo pastry, custard, orange syrup, vanilla bean ice cream (v)	18
Rizogalo, rice pudding, salted caramel, biscuit crumb (gfo, v)	19
Loukoumades, Greek donuts, honey, orange syrup, walnut, ice cream (v, veo)	16
Mousse cake, double chocolate, strawberry purée, mint (gf, v)	19

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