

Brika

WINTER/SPRING 2025

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)

\$75pp

or

\$85pp (seafood)

◆ PIKILIA BOARD ◆

Selection of Brika's marinated appetizers

\$33

Paired the Greek way with 3x Ouzo tasters

\$43

MEZE

Warm pita bread (ve)	5
Charred gluten free sourdough (gf, ve)	6
Colossal Kalamata olives, house marinade, dukkah (gf, ve) ...	12
Tzatziki, Greek yoghurt, garlic, cucumber (gf, v)	12
Hummus, chickpea, tahini, lemon juice (gf, ve)	12
Melitzanosalata, charcoal smoked eggplant, garlic, parsley (gf, ve)	13
Taramosalata, Queensland mullet roe dip, lemon	14

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Saganaki kefalograviera, pomegranate syrup (gf, v)	18
Marinated octopus, wine vinegar, olive oil, garlic, oregano (gf)	20
Haloumi, thyme-honey, capers, walnut (gfo, v)	20
Kolokithokeftedes, zucchini fritters, tzatziki (v)	21
Mussels saganaki, white wine, dill, green chilli	23

OVEN & PANS

Spanakopita, spinach, onions, feta, kefalotyri, dill, filo pastry (v)	22
Fried calamari, mustard aioli, lemon, paprika	24
Lamb yiouvetsi, orzo pasta, tomato sauce	33
Moussaka, eggplant, minced beef, tomato sauce, bechamel ..	28
Crispy skin pork belly, heirloom carrots, honey ouzo (gf)	37
Slow roasted lamb, tzatziki, jus (gf)	39
(or whole shoulder)	112

CHARCOAL

Charcoal grilled eggplant, garlic, lemon juice, herb oil, dukkah (gf, ve)	19
Chargrilled octopus, taramosalata, paprika (gf)	26
Whole market fish (600g+), charred, ladolemono	MP
Brika souvla chicken, paprika mayonnaise, mushroom (gf)	33
Charred lamb ribs, honey, Greek style chimichurri (gf) ...	38

SALATES & SIDES

Greek village salad, tomato, cucumber, feta, olives, green capsicum, capers (gf*, v, veo)	19
Roast beetroot salad, haloumi, spinach, hazelnut (gf*, v, veo)	20
Patates lemonates, roasted lemon potatoes, herbs (gf, ve)	16
Rustic fried patates, feta, salt, oregano (gf*, v, veo)	14
Yemista, stuffed capsicum, tomato, rice, herbs, feta (gf, v, veo)	28

DESSERTS

Galaktobourekos cigars, filo pastry, custard, orange syrup, vanilla bean ice cream (v)	19
Portokalopita, orange filo cake, syrup, icecream (v)	20
Loukoumades, Greek donuts, honey, orange syrup, walnut, ice cream (v, veo)	18
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 15% surcharge applies on all Public Holidays

No split billing