

◆ CHEFS MENU ◆

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

\$79pp
or
\$89pp (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
Tirokafteri, spicy feta, red peppers (gf, v)	12

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Saganaki, kefalograviera, fig syrup (gf, v)	19
Marinated octopus, wine vinegar, olive oil, garlic, oregano (gf)	20
Haloumi, honey-ouzo, dukkah (gfo, v)	21
Bougourdi, baked feta, graviera, tomato, capsicum (v)	17
King prawn saganaki, rich tomato sauce, ouzo, feta (gf, l)	29
Spanakopita, spinach, onions, feta, kefalogyri, dill, filo pastry (v)	22
Fried calamari, mustard aioli, lemon, paprika (gfo, l)	24

OVEN & PANS

Calamari yemisto, feta, kefalograviera, herbs, tomato puree (l)	26
Lamb yiouvetsi, orzo pasta, tomato sauce (vo, veo)	34
Soutzoukakia, spiced meatballs, tomato salsa, kefalograviera ..	22
Moussaka, eggplant, minced beef, tomato sauce, bechamel ...	28
Crispy skin pork belly, fig honey glaze, charred leeks, cauliflower puree (gf)	37
Slow roasted lamb, tzatziki, jus (gf)	39
Crispy skin barramundi, pea puree, feta, sumac (gf, l)	35

CHARCOAL

Charcoal grilled eggplant, garlic, ladolemono, herb oil, dukkah (gf, ve)	19
Chargrilled Atlantic octopus, taramosalata, paprika (gfo, l)	26
Whole market fish (500g+), charcoal, Greek herb sauce, ladolemono (gf, A)	MP
Brika souvla chicken, paprika mayonnaise, mushroom (gf)	34
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, honey balsamic dressing (gf*, v)	21
Patates lemons, roasted lemon potatoes, herbs (gf, ve)	16
Patates tiganites, feta, salt, oregano (gf*, v, veo)	14
Yemista, stuffed capsicum, tomato, rice, herbs, feta (gf, v, veo)	28

DESSERTS

Galaktoboureko cigars, filo pastry, custard, orange syrup, vanilla bean ice cream (v)	19
Portokalopita, orange filo cake, syrup, ice cream (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
A=Australian I=Imported

*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.