

◆ 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.

OUZO

The philosophy behind ouzo drinking is entirely different from the one adopted by other countries. Ouzo is interwoven with Greek culture and is a “lifestyle” which necessitates simplicity, an open heart, directness and a true willingness for communication. Ouzo remains a local product (one of the few still around) stamped with the seal of the Hellenic identity.

At Brika we have exclusively sourced ouzo Samaras from the small village of Papados on the island of Lesbos. Based on selected ingredients such as the famous Lesbian anise, treated with water from the region of Gera - a delicious ouzo with a delicate aroma and pleasant aftertaste.

Samaras Blue Label 10 50

	30ml	200ml
Ouzo Veto	10	51
Ouzo Mini	11	52
Ouzo Plomari	12	55
Barbayanni Green	13	57
Barbayanni Blue	14	59
Barbayanni Black	16	



COCKTAILS / MOCKTAILS

Pear and Rosemary Gin Fizz (AF-O)	21
<i>Pioneer gin, pear juice, lemon, rosemary, soda</i>	
Santorini Social Club	21
<i>Sailor Jerry spiced rum, pineapple juice, Skinos mastiha, lime, sugar</i>	
Spiro's whisky sour (AF-O)	20
<i>Whiskey, lemon juice, whites, angostura bitters, sugar syrup (ve)</i>	
King Kyrgios	21
<i>Haiver vodka, espresso, chocolate, hazelnut syrup, vanilla ice cream</i>	
Vassilis Gin (AF-O)	20
<i>Pioneer Gin, fresh basil, lemon juice, syrup, bitters</i>	
White Choc & Blueberry Collins	21
<i>Sailor Jerry, ouzo Samaras, white chocolate, lemon, blueberries, whites (ve)</i>	
Baklava Old Fashioned (AF-O)	21
<i>Makers Mark, Amaretto, hazelnut syrup, honey</i>	
Rhodes Rouge	19
<i>Sailor Jerry, raspberry botanical, lemon, aquafaba</i>	
King Otto (AF-O)	19
<i>Campari, Otto's Athens vermouth, lemon juice, fig syrup</i>	
Agapi Agapi (AF)	13
<i>Passionfruit, mango puree, syrup, pineapple juice, blood orange soda</i>	

Can't see anything that suits your taste? Ask us for your favourite classic cocktail
or have one of our bartenders create your own special drink.

AF-O = Alcohol-Free Option AF = Alcohol-Free

BEER

GREEK ☰

Mythos Lager	4.8%	GRC	11
Alfa Hellenic Lager	5.0%	GRC	12

ON TAP

Brika Lager	4.7%	WA	8
Tall Timbers Pale Ale.....	4.2%	WA	9

OTHER

Little Creatures ‘Rogers’ Amber Ale.....	3.8%	WA	12
Gage Roads ‘Single Fin’ Summer Ale.....	4.5%	WA	12
Matsos Ginger Beer	3.5%	WA	14
Rocky Ridge ‘Jindong Juicy’ Hazy Pale Ale (can).....	5.0%	WA	14
Orchard Thieves Apple Cider.....	4.5%	NZ	12



SPARKLING

Brika Sparkling Pinot Noir/Chardonnay NV	10	42
Adelaide, SA		
<i>Citrus and floral aromas, fresh fruit, minerality, delicate persistent finish</i>		
Zilzie 'BTW' Prosecco NV	13	60
Murray Darling, VIC		
<i>Green Apple, stonefruit with lively sherbet</i>		

WHITE

Brika White Semillon / Sauvignon Blanc NV	10	42
Margaret River, WA		
<i>Elegant dry style, ripe quince, figs and crisp apple</i>		
Eleni Pinot Grigio 2024.....	11	43
King Valley, VIC		
<i>Floral apples, light and crisp</i>		
Castelli 'The Sum' Riesling 2025	14	69
Great Southern, WA		
<i>Lemon-lime zest, white peach, crisp and dry</i>		
Gaia 'Notios' Moschofilero Roditis / Assyrtiko 2024.....	15	69
Peloponnese, GRC 🇬🇷		
<i>Floral citrus, rose petal, fruit driven, mineral finish</i>		
West Cape Howe 'Old School' Chardonnay 2025	13	65
Mount Barker, WA		
<i>Stone fruit, butterscotch, vanilla oak</i>		
The Grayling Sauvignon Blanc 2024	12	59
Marlborough, NZ		
<i>Passionfruit, ripe gooseberry, subtle herbaceous finish</i>		

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Pierro ‘LTC’ Semillon / Sauvignon Blanc / Chardonnay 2025	69
Margaret River, WA	
<i>Dry, crisp, complex, refreshing apple, citrus, honeydew</i>	
Thymiopoulos ‘Atma’ White 2024	66
Naoussa, GRC 🇬🇷	
<i>Intense fruity flavour, jasmine, white peach & apricot aromas</i>	
Gaia ‘Ritinitis Nobilis’ Retsina Roditis NV	69
Peloponnese, GRC 🇬🇷	
<i>Refreshing, lively dance of acidity, citrus and pine</i>	
Nikola Estate Fiano 2025	78
Swan Valley, WA	
<i>Creamy, well rounded, lemon, pear, stonefruit, lingering finish</i>	
Jim Barry Assyrtiko 2023	73
Clare Valley, SA 🇬🇷 🇦🇺	
<i>Refreshing & lively feel, notes of pear and lime</i>	



ROSÉ

Deep Woods Estate Rosé 2025.....	10	46
Margaret River, WA		
<i>Strawberries & cream with hints of violet</i>		
Vasse Felix Classic Dry Rosé 2026	12	53
Margaret River, WA		
<i>Wild strawberries, musk and hints of citrus</i>		

RED

Brika Red Cabernet Merlot NV	10	42
Margaret River, WA		
<i>Bouquet of dark fruits, hints of cassis and subtle oak</i>		
West Cape Howe Pinot Noir 2025.....	13	59
Mount Barker, WA		
<i>Red licorice, mulberry, spiced savoury notes</i>		
Tilia Malbec 2024	12	54
Mendoza, Argentina		
<i>Dark fruits, cocoa, vanilla oak spice</i>		
Xanadu 'Circa 77' Cabernet Sauvignon 2023	13	63
Margaret River, WA		
<i>Fruits of the Forest, toasty French oak, Mediterranean herbs</i>		
Langmeil 'Long Mile' Shiraz 2024	14	65
Barossa, SA		
<i>Bright and luscious, plums and mulberry, soft tannins and elegant structure</i>		
Gaia 'Notios' Agiorgitiko/Syrah 2024	16	72
Nemea, GRC 🏰		
<i>Vibrant black cherries, concentrated, velvety & spicy</i>		



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Thymiopoulos ‘Young Vines’ Xinomavro 2023	83
Naoussa, GRC 🇬🇷	
<i>Fragrant, cherry, rose petal, liquorice, soft fruit, savoury finish</i>	
Campo Viejo Tempranillo 2022	53
Rioja, ESP	
<i>Rich nose, red berries and vanilla, dry and spicy, medium structure</i>	
Thymiopoulos ‘Atma Red’ Xinomavro/Mandilaria 2022	63
Naoussa, GRC 🇬🇷	
<i>Cherry, strawberry, leather, spice</i>	
Grant Burge ‘Benchmark’ Shiraz 2025	49
Riverland, SA	
<i>Dark berries, fruit cake, subtle pepper spice</i>	
Vasse Felix ‘Filius’ Cabernet Sauvignon 2023	68
Margaret River, WA	
<i>Blood plums and graphite, dark berries, charred notes, silky tannins, soft texture</i>	

DESSERT / FORTIFIED

Samos ‘Phyllas’ Muscat 2022 (75 ml)	12	69
Samos, GRC		
<i>Sweet, soft, apricot, honey</i>		
St John Commandaria (75 ml)	14	
Trodos Mountains, CYP		
<i>Rich, sweet, honey, baked pear, caramel & spices throughout</i>		



SPIRITS

GIN

Pioneer/WA	11
Votanikon/GR 🇬🇷	14
Gin Mare/ESP	16
Sipsmith/UK	15
Roku/JPN	13

VODKA

Haiver/AU	10
Belvedere/PL	15

RUM

Bacardi Carta Blanca/CU	11
Diplomatico Reserva/VE	17
Sailor Jerry Spiced/USA	11

WHISK(E)Y

Nikka Taketsuru/JPN	21
Lagavulin 8/SCT	16
Makers Mark/USA	12
Jack Daniels Black/USA	12
Jim Beam/USA	10
Bushmills 10/IRE	13
Laphroaig 10/SCT	19
Jameson Black Barrel/IRE	18

DIGESTIFS & LIQUEURS 🇺🇸

Rakomelo (house made)	13
Tsipouro	12
Tsipouro with pomegranate	11
Metaxa 5 Star	10
Metaxa 7 Star	12
Mastiha Skinos	12
Tentoura	11
Limoncello	11



REFRESHMENTS

Coke, Coke Zero, Lemonade, Soda 5

Lemon Lime Bitters 5

C A P I Sparkling, Still 7

C A P I Grapefruit, Lemon Soda, Spicy Ginger Beer, Orange Soda 6.5

J U I C E S Orange, Cloudy Apple, Pineapple, Cranberry 5

COFFEE / TEA

Brika Blend Coffee

Greek Coffee



Greek Mountain Tea, English Breakfast, Earl Grey, Lemongrass & Ginger,
Chamomile, Green, Peppermint, Masala Chai

