

# BRIA

## brunch cocktails

|                                          |         |
|------------------------------------------|---------|
| Mimosa                                   | 16      |
| Canella Peach Bellini / Rossini 5.5% abv | 15 / 70 |
| Orange Juice, L'opera                    | 16      |

## breakfast

|                                                                                       |    |
|---------------------------------------------------------------------------------------|----|
| Granola, Seasonal Fruit, Coconut, Passion Fruit, Labneh                               | 18 |
| Porridge, Poached Fruit, Malt Syrup, Slivered Almonds                                 | 19 |
| Free Range Eggs Your Way On Toast   Scrambled +1                                      | 17 |
| Quick Butty, Bacon, Fried Egg, Chutney, Aioli   Scrambled +1                          | 17 |
| Cilbir Eggs, Greek Yoghurt, Chilli Butter, Dill, Sourdough                            | 27 |
| Buckwheat Pancake, Lemon Curd, Greek Yoghurt, Seasonal Fruit                          | 27 |
| Istanbul Scramble, Curried Cauliflower, Feta, Sage, Turkish Pide                      | 28 |
| The Standard, Eggs, Bacon, Mushrooms, Potato, Avocado, Feta, Sourdough   Scrambled +1 | 30 |

## sides

|                                                               |         |
|---------------------------------------------------------------|---------|
| House Made Wheat-Free Bread / Sourdough                       | 3.5 / 6 |
| Free Range Poached Or Fried Egg                               | 4.5     |
| Whipped Feta / Tomato / Greens / Avocado / Potato / Mushrooms | 7.5     |
| Free Range Bacon / Halloumi                                   | 8.5     |

*please inform staff of allergies*

# BRIA

## lunch

|                                                                                                |     |
|------------------------------------------------------------------------------------------------|-----|
| Marinated Olives                                                                               | 10  |
| Butcher Baker Sourdough, Brown Butter - 1pc                                                    | 5   |
| Zucchini Fritters, Mint, Pickled Cucumber, Lime Labneh, Chili Oil, Poached Egg, Bacon +8       | 28  |
| Merguez Sausage, Tzatziki, Fenugreek Potato, Baharat Eggplant, Dukkah, Herbs, Fried Egg        | 29  |
| Halloumi Bowl, Broccolini, Avocado, Quinoa, Spinach, Cherry Tomato, Zhoug, Almond, Poached Egg | 27  |
| Shimeji Mushroom Donuts, Whipped Feta, Thai Basil, Poached Egg                                 | 29  |
| Agria gnocchi, Beef Cheek Ragu, Pecorino, Pangrattato                                          | 36  |
| Nicoise Salad, Seared Tuna Loin, Tomatoes, New Potatoes, Kalamata, Lettuce                     | 42  |
| Grand Reserve Angus Steak, Jus, Crispy Potato                                                  | 46  |
| Market Fish                                                                                    | m/p |

## dessert

|                                        |    |
|----------------------------------------|----|
| Chocolate Parfait, Lemongrass Anglaise | 18 |
| Affogatto                              | 14 |

*please inform staff of allergies*

# BRIA

## dinner

|                                                             |     |
|-------------------------------------------------------------|-----|
| Warm Olives                                                 | 10  |
| Butcher Baker Sourdough, Brown Butter - 1pc                 | 5   |
| Hummus, Zaatar, Evoo                                        | 13  |
| Butcher Baker Chacuterie                                    | 18  |
| Agria Gnocchi, Goat Cheese Curd, Sage                       | 29  |
| Crudo, Whipped Bone Marrow, Yuzu Gel, Black Quinoa          | 29  |
| Barbecued Eggplant, Black Curry, Macadamia, Sorrel          | 28  |
| Smoked Beetroot, Stracciatella, Slivered Almonds, Thyme Oil | 23  |
| Shimeji Mushroom Donuts, Whipped Feta, Thai Basil           | 26  |
| Beef Tartare, Potato Latkes, Horseradish Cream, Chives      | 25  |
| Grilled Pork Chop, Smoked Tomato, Harissa, Skordalia        | 39  |
| Sirloin Steak, Beef Jus                                     | 42  |
| Market Fish                                                 | m/p |
| Leaf Salad, Mustard Seed, House Vinaigrette                 | 18  |
| Fried Potato, Rosemary, Confit Garlic                       | 16  |

*please inform staff of allergies*

# BRIA

## dessert

Chocolate Parfait, Lemongrass Anglaise

18

Affogatto

14

*dessert wine & digestive liqueurs  
available to pair*

*please inform staff of allergies*