

# SNATTICS

*Share a selection or choose the perfect starter*

Selection of Marinated Olives	GF,V	7
Rosemary Dusted Fries with tomato sauce and aioli	GF,V	8
Hand Cut Kumara Fries with aioli and sweet chilli sauce	GF,V	9
Herb and Parmesan Garlic Flat Bread	V	9
Bread and Dips (chef's selection)	V	13
Classic Italian Bruschetta with vine tomatoes, fresh basil and mozzarella	V	15
Pesto and Parmesan Risotto Balls	V	15
3 x Gourmet Mini Lamb Burgers with beetroot, vine tomato, brie and lettuce		15
4 x Honey soy glazed chicken wings with sesame seed and spring onion		15
Grilled Halloumi, Chorizo and Fresh Tomato Stack		16
Seared Prawns and Scallops in a garlic butter sauce	GF	16
Smoked Paprika Salt n Pepper Squid with sweet chili and chipotle aioli	GF	16
3 x Crispy Asian Pork Spring Rolls with BBQ and sweet chilli dipping sauces		16
2 x Fresh Cajun Fish Soft Taco Filled with lettuce, cucumber & onion. Topped with tomato salsa.		16
<b>Attic Tasting Plate for 2</b> (Chef's selection of finger food)		28

**V=Vegetarian , GF=Gluten Free**

*"One of the very nicest things about life is the way we must regularly stop whatever it is we are doing and devote our attention to eating"*

*Luciano Pavarotti*

## PLATTERS TO SHARE

Platters are designed to be shared. There is enough food on a platter for a meal for 2 people or nibbles for more. Enjoy 😊

**Cheese Platter**            Small 17    Large 28

A selection of New Zealand farm house cheese served with water crackers, dried fruits and assorted nuts

**Red Wine Platter**            39

Italian Cured Meats, Marinated Olives, Grilled Chorizo, Pickled Onions, Crostini, Vine Tomatoes, Chef's Special Dip

**White Wine Platter**            42

Salt n Pepper Squid, Marinated Mussels, Assortment of Cheese, Crostini, Parmesan and Rocket Salad, Dried Fruits, Assorted Nuts, Chef's Special Dip

**Seafood Platter**            49

House Smoked Salmon, Tuna Tartar, Marinated Fish, Garlic Prawns and Scallops, Salt n Pepper Squid, Marinated Mussels