WEEKLY SPECIALS



Our menu comprises of freshly made, delicious, bespoke meals Cooked to perfection. Every time.

Grazing

Garlic Ciabatta Loaf oven toasted, extra virgin olive oil	7
Fries rosemary dusted or Attic secret seasoning, aioli GF	9
Polenta & Rosemary Chips beetroot & balsamic relish Ve GF	12
Soup of the Day oven toasted garlic ciabatta	15
Vegan Dumplings chestnut, ginger & mixed vegetable, gyoza sauce 🕡	16
Black Pork Prawn & Squid Dumpling charcoal infused, chilli soy	16
Smoked Paprika & Herb Squid bang bang sauce 6	16
Garlic Prawns bell peppers, chilli & fresh lime GF	17
Chicken Nibbles honey soy <i>or</i> spicy Louisiana sauce, blue cheese sauce	F 16
Pork Belly Bites kumara mash, merlot jus, granny smith, radish 🛛 🎯	18
Beef Cheek Sliders <i>(add fries for \$4)</i> Braised beef cheek, horseradish mayo, cornichon	17

PLATTERS

Attic Sharing Platter

65

Smoked paprika squid, vegan dumpling, gyoza sauce, grilled prawn, honey soy or Louisiana chicken nibbles, smokey BBQ pork ribs, bang bang sauce, garlic ciabatta bread

Smokey BBQ Rib Mondays

Get our succulent smokey BBQ ribs, fries, and slaw for only \$20

Burger Tuesdays

Get either the Jalapeno Beef or Chargrilled Chicken for only \$18

Grill and Chill Wednesday

200gm Sirloin20250gm Sirloin22300gm Scotch28600gm Tomahawk55Served with salad, fries and jus

add a sauce for \$2

Mushroom GF Peppercorn GF

Merlot jus 🙃 Café de Paris 硦

Thirsty Thursday

\$25 house jugs all night long (Applies to Mac's gold, Speights Gold or Speights Distinction)

Fancy Fridays

Enjoy \$7 prosecco with our brunch menu from 12pm – 4pm

Happy Hours every day 5pm-7pm

\$7 House beer, wines & spirits\$5 bowls of fries

MAINS

Lamb Shank GF	30
Potato mash, silver beet, caramelised garlic, merlot jus	
Butternut Risotto 🕡 🕞	23
Baby spinach, mushroom, confit garlic, carrot, red onion & ginger	
Chicken Fettuccine	25
Chicken, bacon, red onion, mushroom, creamy lyonnaise sauce	
Fish & Chips	26
Catch of the day in crispy Stella batter, fries, garden salad, tartare sauce	
Smokey BBQ Pork Ribs 👍	30
Fresh coleslaw, house made thick chips	
Angus Steak & Smoked Cheddar Pie (available pastry free for 👍 option)	26
Roasted tomato, merlot jus, served w/ potato mash or hand cut thick chips	

CHARGRILL 6

Sirloin	200gm	26
	250gm	30
Scotch	300gm	37
Served w/House made chips and salad, or seasonal greens and roasted tomato		

The Tomahawk 600gm	For the warrior's hunger!!	(24 hr pre order only)	64
Sous vide with fresh herbs and garlic, then char grilled to perfection.			
Served with wild roquet	te pecorino balsamic salad, h	and cut thick chips	

YOUR CHOICE OF SAUCE

Mushroom 🕢 Peppercorn 🕢 Merlot jus 🕞 Café de Paris 🚺	F
Or try our signature creamy mushroom and bacon sauce GF	2
BURGERS	
Chargrilled Chicken Burger	24
Grilled chicken, aioli, brie, lettuce, tomato, streaky bacon, red onion, cranber	ry
relish, served with fries	
Jalapeno Beef Burger	24
Angus beef patty, smoked cheddar, house smoked bacon, lettuce, tomato	
aioli, served with fries	
Gourmet Burger of the Week	26

Ask our friendly waitstaff for this week's gourmet creation

GF bun GF

SALAD BOWLS

3

Classic Caesar Cos, pecorino, house smoked bacon lardons, soft poached egg, croutons, anchovies	19
Deconstructed Super Food Baby spinach, edamame, pickled carrot, beetroot relish, quinoa, corn cherry tomato, walnuts, herb dressing	19
SIDES/ADD ONS	
Grilled Chicken GF DF	5
Grilled Fish GF DF	7
5 Grilled Prawns GF DF	7
125gm Char Grilled Sirloin GF DF	9
Bacon (2 slices) GF DF	6
2 Fried Eggs GF DF	5
Potato Mash 🛛 📴 🚺	5
Kumara Mash GF V	6
Garlic Sautéed Seasonal Greens 🛛 🔽	7
Side Salad Ve	7
Coleslaw V	6
Duck Fat Tossed Thick Cut Chips rosemary dusted, chimichurri GP	7
DESSERTS	
Cheesecake of the Week	10
Ask your friendly waitstaff for the week's delicious cheesecake	
For the Love of Chocolate(GF available) Brownie, chocolate truffle, chocolate ice cream, chocolate syrup	10
Apple Pie 🛛 V Vanilla Bean Ice Cream	10
Affogato (Shot of liqueur +5) 🕐	10