

## GRAZING

<b>Garlic Ciabatta Loaf</b> oven toasted, extra virgin olive oil	V	7
<b>Fries</b> rosemary dusted or Attic secret seasoning, aioli	GF V DF	7
<b>Polenta &amp; Rosemary Chips</b> beetroot relish	GF Ve	12
<b>½ Dozen Fresh Cleveland Oysters</b> gyoza sauce, Pico de Gallo	GF DF	22
<b>Vegan Dumplings</b> chestnut, ginger & mixed vegetable, gyoza sauce	Ve	17
<b>Smoked Paprika &amp; Herb Squid</b> bang bang sauce	GF	17
<b>Southern Fried Chicken Tenders</b> jalapeno, chipotle aioli		17
<b>Pork Belly Bites</b> carrot & fennel purée, merlot jus, charred onion	GF DF	18
<b>Garlic Prawns</b> bell peppers, chili & fresh lime	GF	18
<b>Bacon Wrapped Scallops</b> charred lemon, garlic aioli	GF DF	19
<b>Chicken Sliders</b> (add fries for \$4)		18
Fried chicken, chipotle aioli, jalapeno, fresh slaw		

(vegan aioli available for \$2)

## PLATTERS

<b>Attic Sharing Platter</b>	71
Smoked paprika squid, vegan dumpling, gyoza sauce, bacon wrapped scallops, southern fried chicken strips, smokey BBQ pork ribs, bang bang sauce, garlic ciabatta bread	
<b>Attic Seaboard</b>	74
Fresh Cleveland oysters, drunken mussels, garlic prawns, smoked salmon, seared scallops, smoked paprika squid, garlic ciabatta, gyoza, bang bang sauce	

## MAINS

<b>Lamb Shank</b>	GF	32
Free range lamb shank, potato mash, silver beet, charred onion, merlot jus		
<b>Butternut Risotto</b>	GF Ve	26
Baby spinach, mushroom, confit garlic, carrot, red onion & ginger		
<b>Chicken Fettuccine</b>		27
Free rang chicken breast, bacon, red onion, mushroom, creamy lyonnaise sauce		
<b>Fish &amp; Chips</b> (Pan fried GF available)		27
Catch of the day in crispy Stella Artois batter, fries, garden salad, tartare sauce		
<b>Smokey BBQ Pork Ribs</b>	GF	32
Fresh coleslaw, house made thick chips		
<b>Drunken Mussels</b> ( GF bread available for \$2)		26
A kilo of fresh NZ green lips, creamy coconut and white wine broth, garlic ciabatta		

## CHARGRILL GF

<b>Sirloin</b>	200gm	27
<b>Scotch</b>	250gm	36

Served w/Hand made thick cut chips and salad, or sauteed seasonal greens

## YOUR CHOICE OF SAUCE

Mushroom	GF	Peppercorn	GF	Merlot jus	GF DF	Café de Paris	GF
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## BURGERS (All served with fries)

**Free Bird** 24

Free range grilled chicken breast, aioli, brie, house smoked thick cut bacon, red onion, lettuce, tomato, avocado

**Bay Beef** 24

Angus beef patty, wild roquette, goat feta, caramelized onion, crispy shallots, aioli

**Mr Bean** GF Ve 25

Fresh baby cos, tomato, black bean patty, burger sauce, caramelized onion, vegan burger bun, vegan cheddar cheese

**GF bun** GF 3

Swap chips for creamy potato mash GF V 2

Upgrade to duck fat tossed thick chips GF 3

Upgrade to kumara chips GF Ve 3

## SALAD BOWLS

**Classic Caesar** GF 20

Fresh baby cos, pecorino, house smoked bacon lardons, soft poached egg, croutons, anchovies

**Deconstructed Super Food** GF Ve 19

Baby spinach, avocado, pickled carrot, beetroot relish, quinoa, charred corn, edamame, cherry tomato, walnuts, summer herb dressing

## SIDES/ADD ONS

**2 Fried Eggs** GF DF 5

**Thick Cut Smoked Bacon (3 slices)** GF DF 6

**Grilled Chicken** GF DF 7

**Pan Fried Fish** GF 7

**Potato Mash** GF V 7

**Roquette Salad** walnut, pecorino, balsamic vinegar GF V 7

**Garden Salad** vinaigrette GF Ve 7

**Coleslaw** GF V 7

**Sautéed Seasonal Greens** GF V 8

**Duck Fat Tossed Thick Cut Chips** rosemary dusted, chimichurri GF 9

**Kumara chips** sweet chili GF Ve 9

**5 Grilled Prawns** GF 10

**3 Seared Scallops** GF 12

## DESSERTS 10

**Cheesecake**

Ask your friendly waitstaff for the week's delicious cheesecake

**For the Love of Chocolate** GF V

Chocolate caramel slice, chocolate truffle, chocolate ice cream, chocolate syrup

**Apple Pie** V

Vanilla Bean Ice Cream

**Affogato** (Shot of liqueur +7) V

**Ice cream by the scoop** V 3

# theattic

bar & restaurant

*its time to come up a level*

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

## WEEKLY SPECIALS

### Monday Menu Madness

Get a half priced main with any other main purchase

### Burger Tuesdays

Choose from our Bay Beef, Free Bird or Mr Bean for only \$18 each

### Grill and Chill Wednesday

200gm Sirloin **20**

250gm Scotch **28**

Served with salad, fries and jus

add a sauce for \$2

Mushroom  Peppercorn  Merlot jus   Café de Paris 

### 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

### Shank God it's Sunday

**\$25** Lamb Shanks from 5pm

### Happy Hours every day 5pm-7pm

\$7 House beer, wines & spirits

\$5 bowls of fries