

SALADS

Classic caesar - \$21

Diced baby cos, croutons, bacon, pecorino, Caesar dressing, soft poached egg, anchovy (gf avail)
(Please note our salad dressing is made in house with fresh anchovies)

Lemony chickpea quinoa salad - \$20

Chickpea, roasted kumara, beetroot, baby spinach, quinoa, cucumber, tomato, kalamatas, red onion tossed in preserved lemon dressing and fresh herbs (ve)

SIDES

Fries (gf, v) - \$10

Served with tomato sauce and aioli

Add : Cheese - \$2, Gravy - \$3, Curry sauce - \$3, Burger bun - \$2.50, Bacon - \$3.

Kumara fries (gf, df) - \$12

Served with sweet chilli and aioli

Grilled chicken breast (gf, df) - \$10

Sautéed in garlic butter

Fresh coleslaw (gf, v) - \$8

Tossed in our home made aioli

Creamy potato mash (gf, v) - \$10

Fresh cream and butter seasoned with salt and pepper

Creamy kumara mash (gf, v) - \$11

Fresh cream and butter seasoned with salt and pepper

Baby potatoes (df, gf) - \$10

Tossed in garlic butter and chimichurri

Fresh garden salad (gf, v) - \$10

With our house made honey mustard dressing

Seasonal vegetables (ve optional, gf) - \$12

Sautéed in garlic butter

Pan fried catch of the day (gf) - \$12

Pan seared and sautéed in garlic butter

While we try to accommodate alternative options on our meals whenever we can, during extremely busy periods this may not be possible. We apologise in advance for any inconvenience this may cause.

Additional tomato, sweet chilli and BBQ sauces available, fair use policy applies. Sauces made in house or using egg or oil may incur a small surcharge, check with your friendly waitstaff before ordering



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theattic
bar & restaurant 
its time to come up a level

M E N U



SNATTICS

Fresh Cleveland Oysters - \$25 1/2 dozen - \$50 per dozen

Served with salsa fresca and gyoza sauce (limited stocks, pre orders essential) (gf, df)

Garlic ciabatta - \$9

Add : Cheese - \$2, Caramelised onion – \$2 (gf avail)

Duck fat chips - \$12

Rosemary salt, chimichurri, and aioli

Add : Cheese - \$2, Bacon - \$3 (gf, df)

Polenta chips - \$12

Served with beetroot relish (gf)

Smoked pork belly corn dog - \$18

Four hour braised, then smoked to perfection. Rolled and coated in our crispy batter.

Served with honey mustard sauce (gf avail)

Hot battered prawns - \$19

Marinated in our secret sauce and coated in house made crispy batter.

Deep fried and tossed in the Attics secret sweet and sour sauce (gf avail)

Devilled chicken skewers - \$19

Sous vide free range thigh, coated in our Devil sauce and pan seared to perfection (gf avail)

Vegan dumplings - \$16

Crispy shallots, toasted sesame, chestnut, ginger, mixed vegetables, steamed and served with house made gyoza sauce (ve)

Bacon wrapped scallops (3) - \$21

Roe on scallops, carefully wrapped in honey cured streaky bacon. Pan roasted and served with house made tartare sauce and charred lemon

Add : Extra scallops for \$7 each (gf avail, df)

Lamb ragu meatballs - \$20

Tender morsels of fresh NZ lamb, diced red onion, mint, coriander and a selection of secret herbs, oven baked and tossed in our famous nap sauce. Finished with pecorino and a fresh garden salad with honey mustard dressing. (gf)

MAINS

Gnocchi - \$27

Bell peppers, caramelised onion, mushroom, baby spinach, cherry tomato tossed in garlic butter and napolitana sauce, topped off with pecorino (gf, v, df avail)

Fish and chips - \$29

Fresh catch of the day done in our house made crispy batter, fries, tartare sauce and a fresh garden salad tossed in honey mustard dressing (gf avail, df)

Prawn curry - \$28

Marinated in the Attics secret curry sauce, served with tomato and jalapeno chutney, coconut rice, papadam and a fresh garden salad tossed in honey mustard dressing (gf avail)

Beef cheek - \$40

Eight hour slow cooked, tender juicy beef cheek served on creamy mash, sautéed seasonal veg, onion jus and our house made horseradish and chronicon mayo (gf avail)

Crispy skin pork belly - \$35

Four hour braised, pressed and pan roasted. Served with creamy kumara mash, merlot jus, sautéed seasonal veg and tomato and jalapeno chutney (gf avail)

Stuffed chicken - \$34

The king of chicken and our most popular dish! Fresh free range breast, stuffed with ricotta, bacon, red onion and baby spinach, wrapped in bacon, sous vide and then pan seared to perfection. Served with creamy mash, sautéed seasonal veg and your choice of sauce. (gf avail)

Creamy Mushroom (gf), Peppercorn (gf), Merlot Jus (gf), Garlic Butter (df, gf), Onion Gravy (gf). (Additional sauce \$2.50 per serving)

gf - Gluten free df - Dairy free ve - Vegan v - Vegetarian
If you have any dietary requirements or allergies please inform your waitstaff on ordering

FROM THE GRILL

"It is the way Awhi farms raise their animals that makes Awhi Ruapehu Angus so succulent and tender. Grass-fed and selectively bred over 40 years, the animals live out their lives in small family groups in remote hill country as close to nature as you can get to give the animals a gentle, unhurried, stress-free life. You do not get more free range than this, and we are proud to choose Awhi for our beef"

250g Sirloin - \$34

400g Rump - \$38

285g Scotch fillet - \$42

Steaks served with hand cut thick chips, fresh garden salad with honey mustard dressing and your choice of sauce - Creamy Mushroom (gf), Peppercorn (gf), Merlot Jus (gf), Garlic Butter (df, gf), Onion Gravy (gf). (Additional sauce \$2.50 per serving)

Add : Fried eggs for \$4 each, 3 prawns for \$7.

BBQ pork ribs full - \$35 half - \$24

Confit cooked juicy tender ribs, flame licked on the grill and smothered in BBQ sauce. Served with fresh house made coleslaw and hand cut thick chips (gf avail)

Harissa lamb rump - \$35

The Attic classic! Combining tender lamb rump and harissa paste, then in the sous vide for a perfect medium. Flame licked and served with chimichurri tossed baby potatoes, pico de gallo, charred broccolini, merlot jus and eggplant pickle (gf avail)

PASTA (gf + \$4)

Chicken linguine - \$28

Bacon, red onion, mushroom, sautéed in a creamy lyonnaise sauce topped off with pecorino and chopped parsley

Prawn and choritzo linguine - \$32

Prawns marinated in our secret marinade, tossed with baby spinach, red onion, cherry tomato, choritzo and a savoury napolitana sauce. Topped with pecorino and chopped parsley (df)

BURGERS

All burgers served on toasted brioche buns and a side of fries and tomato sauce.(or upgrade your fries to kumara, duck fat or even mash!) (GF avail)

Grilled chicken burger - \$24

Free range chicken breast, bacon, baby cos, tomato, brie, cranberry relish, aioli

Cheeseburger - \$24

200g house made beef pattie, burger sauce, baby cos, tomato, American cheese

Karaage chicken burger - \$24

Free range chicken thigh marinated in soy, ginger and garlic, coated in our crumb and deep fried. Served with jalapeno, fresh coleslaw and chipotle aioli

Pork belly burger - \$24

Slices of our juicy pork belly, fresh coleslaw, battered onion rings, BBQ sauce, jalapeno, aioli

Vegan burger - \$25

Vegan cheese, caramelised onion, black bean patty, burger sauce, baby cos, tomato (gf, ve)

Additional tomato, bbq or sweet chilli available, fair use policy applies.

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UPGRADE YOUR CHIPS ON ANY MEAL TO:

Duck fat fries (gf) - \$2

Potato mash (gf) - \$3

Kumara fries (gf, ve) - \$3

Kumara mash (gf) - \$4