

BEER / CIDER

ON TAP

	285ml	500ml	1.8L
Speights Mid Ale (2.5%)	7	9.5	34
Macs Gold	7.5	10	36
Cloudy Apple Cider	7.5	10	36
Speights Gold	7.5	10	36
Speights Summit Ultra Low Carb	7.5	10	36
Steinlager Classic Super Cold	8	11	40
	285ml	425ml	1.8L
Panhead Supercharger APA	9	13	52
Panhead Hazy APA	9	13	52
			568ml
Guinness			13.5
		330ml	500ml
Stella Artois		10.5	13

BOTTLED BEER

Macs Zero (0.5%)	9
Steinlager (0.5%)	9
Steinlager Lite (2.5%)	9
Speights Old Dark	8
Corona	9
Steinlager Tokyo Dry	9
Hoegaarden (Wheat Beer)	12
Kereru range of gluten free beer	11

Hazy/Hoppy/Dark Ale

BOTTLED/CANNED CIDER

Thomas & Rose (500ml)	15.5
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Strawberry & Lime/Nashi Pear and Passionfruit

Zeffe Cider Zero (0%)	10
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Passionfruit/Crisp Apple

HOUSE SPIRITS 30ml	11
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Smirnoff Vodka, Bacardi White Rum, Gordons Gin, Coruba Original, McKenna Bourbon, Johnnie Walker Red Label Whiskey, De Val Court Brandy, Jose Cuervo Gold/Silver Tequila, Jose Cuervo Silver Tequila

Juice Mixer	1
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**a range of premium spirits available, please ask your friendly waitstaff*

RTDs	
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Long White	11
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Lemon Lime/Passionfruit/Feijoa

Jim Beam and Coke	11
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Jack Daniel's and Cola	11
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Smirnoff Double Black	11
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Alcohol Free Gin and Tonic (0.5%)	11
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NON ALCOHOLIC

MOCKTAILS

Berry Nice	10
Berry coulis, cranberry juice, soda and lime	
Virgin Mojito	10
Apple juice, lime, mint, sugar syrup and soda	
Passion Delight	10
Apple juice, raspberry cordial, passionfruit syrup	
Traffic Light	10
Orange juice, raspberry cordial, lemonade	
The Sober Door	10
Cranberry juice, sour apple, passionfruit syrup, lime juice	

MILKSHAKE 8.5

Vanilla, chocolate, strawberry, mango, gold kiwifruit, three berry, blueberry, banana, red berry, coconut, passionfruit (or any combination of the above)

Thickshakes	(add \$4)			
Extra shots	.50c			
		285ml	585ml 1lt	1.8lt

Coke range of soft drinks	6	8	14	22
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Coke/Coke no sugar/Schweppes lemonade/Fanta/L&P/ Giner Ale/Ginger Beer

Kerri Juice	7	9	16	24
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Orange/Apple/Pineapple/Cranberry/Tomato

Red Bull				6.5
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Sparkling Water	500ml - 7	1 Litre - 11		
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Coffee (Espresso)				5.5
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Extra shots				.50c
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Tea				4.5
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Green/Camomile/Raspberry/Peppermint/Earl grey/English breakfast

Cream				1
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Personalised and bespoke options from as little as 24 and up to 210 people.

No venue hire although some T&Cs apply.

theattic
bar & restaurant
its time to come up a level

DRINKS
MENU

WINE



SPARKLING

Palmer and Co Champagne

France **130**

Palmer & Co. might just be the best Champagne house you have never heard of. Palmer & Co distinguishes itself through the grands terroirs of Reims, where all its vineyards are classified as Premier or Grand Cru. Aged for 4 years in the cellars prior to release (compared to 2 or 3 years maximum for other serious houses), the blend contains a very high proportion of aged reserve wines (close to 30%), hence the name "Brut Reserve". Citrus, pear and apricot aromas with discrete notes of hazelnut and buttery brioche. Succulent and substantial with an unfettered freshness.

Daniel Le Brun Brut **69**
Marlborough

This non-vintage blend of Chardonnay and Pinot Noir is grown in Marlborough and disgorged after at least two years on its yeast lees. It is an elegant, tightly structured, complex wine, with excellent vigour and intensity of citrusy, slightly appley, gently yeasty flavours, fresh, lively and smooth.

Ruggeri Prosecco **11** **59**
Italy

The fresh, elegant bouquet of this Prosecco Brut offers flowery sensations merging into a typically fruity harmonious complexity with aromas of golden apple. Fresh, delicate, balanced on the palate and light in alcohol with a long fruity finish.

Lindauer Piccolo (200ml) **11**
Brut

A drier style wine, the taste is crisp and complex with notes of citrus fruits with hints of strawberry sorbet and toasty notes. It is well balanced with lifted creaminess coming from the Chardonnay and Pinot Noir grapes..

Rose
Crafted using premium grapes this elegant bottle fermented sparkling wine is perfect to share with friends. Fresh and vibrant with notes of strawberries, crisp apple and elegant brioche notes. A soft wine with a lingering finish

SAUVIGNON

Kopiko Bay **10** **45**
Marlborough

A simple, tropical Marlborough. Pale yellow. Guava, tinned peaches. Medium body, mango, medium acidity, some crushed stone minerality makes for a rather elegant house wine. *Matches with our chicken linguine.*

The Ned **12.5** **56**
Marlborough

An expressive bouquet of lime zest, punchy herbs and gooseberry. The fleshy fruit core is focused by a backbone of lively acidity, carrying classic varietal characters to a lengthy finish. *Pairs perfectly with our stuffed chicken.*

PINOT GRIS

Kopiko Bay **10** **45**
Gisborne

Aromatic and floral, this Pinot Gris is full bodied with subtle hints of tropical fruit and citrus. *Pairs well with our skewers or stuffed chicken.*

The Ned **12.5** **56**
Marlborough

Recognisable salmon pink in colour, The Ned Pinot Gris showcases classic aromas of quince, pear drop and vibrant stone fruit. The palate is lush with juicy nectarine and Braeburn flavours supported by an underlying hint of spice that leads to an unctuous ripe finish. *Pairs perfectly with our scallops or prawn curry.*

Terra Sancta Lolás Block **14** **63**
Central Otago

An appealing nose of pears, citrus, orange blossom, white florals and lemongrass leads to a lively palate possessing citrus, green apple, Packham pear and citrus pith along with a steely minerality reminiscent of the quartz stone of Lola's Block. Bright and uplifting, it has a hallmark texture and a long structured finish. *Pairs perfectly with our pork belly, prawn linguine or bacon-wrapped scallops.*

CHARDONNAY

Kopiko Bay **10** **45**
Gisborne

Pickled pineapples, peach, bourbon vanilla in the rather fresh and spicy nose. Medium body and acidity it boasts distinctly bitter and stony notes. *Pairs well with our fish and chips.*

Ant Moore **12.5** **56**
Marlborough

This rich Chardonnay has brioche and crème brûlée aromas with juicy peach flavours, perfectly integrated subtle oak and an elegant finish. *Pairs perfectly with our gnocchi or pork belly corn dogs.*

Marisco Kings Series "Bastard" **15.5** **69**
Marlborough

The cool climate nature of this wine is stated by aromas of white peach, nectarine and a subtle oak presence. The palate develops summer fruit flavours reinforced by a slight creaminess. Secondary characters of gun-flint and brioche create interest on the palate, while the typical Marlborough acidity lengthens the palate. *Pairs perfectly with bacon-wrapped scallops or our prawn curry.*

ROSE

Kopiko Bay **10** **45**
Marlborough

Off dry with flavours of strawberries and cream. *Pairs well with our hot battered prawns.*

The Ned **12.5** **56**
Marlborough

A classic bouquet of strawberries and cream precede a palate full of summer fruits and crunchy red apple. The palate exudes plush and refreshed notes of tangy berry flavours framed with crisp acid edges and fine fruit tannin leading to a lingering finish. *Pairs well with our from the grill menu.*

Terra Sancta Estate **14** **63**
Central Otago

A gorgeous pale salmon hue, its fragrance is lifted and beguiling with hibiscus and wild red berries. A wine of great energy, it is complex and concentrated on the palate with apricot kernel, mandarin pith and provençal herbs. With distinctive minerality, it possesses lovely mouthfeel and a touch of tannin from skin contact and barrel fermentation. A seamless Rosé of great balance and poise, it has outstanding persistence. *Pairs excellently with our stuffed chicken.*

RIESLING

Te Whare Ra Riesling (9.5%) **12.5** **56**
Marlborough

A classic bouquet of strawberries and cream precede a palate full of summer fruits and crunchy red apple. The palate exudes plush and refreshed notes of tangy berry flavours framed with crisp acid edges and fine fruit tannin leading to a lingering finish. *Pairs well with our from the grill menu.*

DESSERT WINE

The Ned Noble Sauvignon (60mls) **12.5**
Marlborough

Vivid aromas of white peach, candied grapefruit and ginger result from partial botrytis infection of ripe Sauvignon Blanc fruit. The palate is plush and sweet upfront with a lingering finish of citrus and fresh beeswax. *Pairs well with our apple crumble cake.*

Marisco Kings Series Sticky **75**
Marlborough

Concentrated aromas of guava, jasmine and honeysuckle are supported by a fresh oak presence. The rich palate shows flavours of melon and white peach while secondary flavours of fig and caramel promote intrigue. The wine finishes boldly with a prevalent acid structure drawing out the palate to a salivating finish. *Pairs brilliantly with our banoffee pie.*

PORT

Croft Tawny Port (60mls) **12.5**

REDS

Kopiko Bay Pinot Noir **10** **45**
Gisborne

Beautiful dark red berry fruits combine with savoury spiciness and subtle oak to offer a wine with rich layers and depth. Generous fruit weight in the mid palate is well balanced with structural silky tannins and fine acid structure, giving the wine lovely length for a house pinot. *Pairs well with our pork belly.*

Russian Jack Pinot Noir **13** **58**
Martinborough

A vibrant wine with an elegant rich ruby red hue. Aromas of bright red cherries, strawberries, spice and dried herbs mingle in the glass. The palate follows with soft red fruit and spice complimented by a savoury complexity and soft rounded tannins that follow through to the finish. *Pairs perfectly with our lamb rump.*

Terra Sancta Mysterious Diggings Pinot Noir **14.5** **65**
Central Otago

With purity of colour, this Pinot Noir has aromas of violets, fresh thyme, and red berries. With gracious, silky tannin and a lovely line of acidity, the wine has great energy and freshness, with flavours of blackberry, red cherry, liquorice root and a touch of exotic spice. A wine of great purity, the hallmark Bannockburn finish of balanced acidity and a touch of fruit sweetness is both delicious and memorable. *Pairs exceptionally with our beef cheek.*

Terra Sancta Vintage Estate Pinot Noir **90**
Central Otago

A perfume of dark berries and purple flowers is the first experience of this wine. Lifted and engaging, the nose is also memorable for its earthy notes and flintiness. A palate led by herbal qualities of blackcurrant leaf and fennel, a round and lovely mouthfeel and a surprising mineral seam highlights the acidity and freshness that are at the core of this savoury-led wine. Silky tannins, the finish is long and satisfying, with energetic spice lingering on the finish. *Pairs magnificently with our beef cheek, harissa lamb rump or stuffed chicken.*

Kopiko Bay Merlot **10** **45**
Hawkes Bay

Known for its smooth and rich taste, on the palate, you can expect flavours of dark fruit such as blackberry and plum, as well as notes of vanilla, chocolate, and spices. *Pairs well with our steaks.*

Alpha Domus "The Navigator" Cab/Merlot **13.5** **61**
Central Victoria, Australia

Softly concentrated with deep and dense aromas of plush red plum, berry fruits, hints of blackcurrant, cocoa, spice and cedar. Merlot plays the lead role at 39% of The Navigator blend, giving body, richness, and a plump roundness to the mid palate. *Pairs exceptionally with our beef cheek and steak section, specifically with merlot jus as a sauce selection.*

Alpha Domus Collection Syrah **12** **54**
Hawkes Bay

Bright and aromatic with vibrant floral aromas of violet, cherries, and spice. The palate is rich with ripe red berries. Fine tannins give a seam of toasted spice, making this a moreish wine that delivers full flavour with a silken texture. *Pairs brilliantly with our pasta and lamb rump.*

Arrogant Frog Shiraz **12.5** **56**
France

Spicy at first with leather notes. It develops blackcurrant and toasted aromas. Full bodied, smooth tannins, a crisp acidity. Floval flavours, with a touch of white pepper, violet and ripe wild berries. Good length. *Pairs excellently with our grilled section or stuffed chicken*

*Happy hours every day from 4pm – 6pm in our bar area only Half priced bar snacks, house tap beer, wine and spirits from \$7.5, share buckets From \$36 on bottle beverages and RTDs (excluding Thomas and Rose and Hoegaarden)