

TO START

Garlic Ciabatta – (add cheese \$2) (gf+, ve avail)	9.0
Polenta Chips – beetroot relish (gf+, ve)	12.0
Duck Fat Chips – chimichurri aioli (gf+)	14.0
Vegan Dumplings – gyoza, crispy shallots (ve)	17.0
Crispy Paprika and Herb Squid – creamy herb aioli (gf+)	19.0
Karaage Chicken – celeriac remoulade, siracha aioli (gf+)	19.0
Prawn Skewers –sambal oelek, bell pepper devil sauce (gf+)	20.0
Pork Belly Bites – granny smith, green tomato and jalapeno chutney, merlot jus (gf+)	20.0
Bacon Wrapped Scallops – garlic aioli (gf+)	21.0
Extra Scallop (each (gf+))	7.0

CHARGRILLED (gf+)

Scotch 300gm	42.0
Rump 400gm	42.0

Served with hand cut thick chips, fresh garden salad with a honey mustard drizzle, tangy mustard and your choice of sauce

YOUR CHOICE OF SAUCE (gf+)

Mushroom	Peppercorn
Merlot Jus (df)	Garlic Butter (df)

Upgrade your fries to either duck fat or kumara fries (gf) **3.0**

Add 2 fried eggs or 3 prawns \$8

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bar & restaurant

its time to come up a level

SUMMER MENU



MAINS

Crispy Beer Battered Fish & Chips	30.0
fresh catch of the day, garden salad with honey mustard dressing, fries, tartare sauce (df, avail gf+)	
Smokey BBQ Pork Ribs	38.0
800g of 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+, df)	
Stuffed Chicken	36.0
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 vegetables and mushroom sauce (gf+)	
Gnocchi	28.0
Bell peppers, caramelised onion, mushroom, baby spinach, cherry tomato tossed in garlic butter and napolitana sauce, topped off with pecorino (gf+, ve avail)	
Harissa Lamb Rump	38.0
The Attic classic! Combining 250grams of tender lamb rump and harissa paste, then in the sous vide for a perfect medium. Pan seared and served with chimichurri tossed baby potatoes, salsa fresco, charred broccolini, merlot jus and eggplant pickle (gf+)	
Beef Short Rib	44.0
250gm of 8 hour slow cooked tender with creamy mash, sauteed seasonal vegetables and merlot jus (gf+)	

gf+ - can be prepared gluten free (according to the requirement set out by Coeliac NZ and the dining out programme), df - Dairy friendly (may contain traces) ve - Vegan v – Vegetarian. If you have any severe dietary requirements, allergies or coeliacs disease, please inform your waitstaff on ordering. Please note we have a 1.9% surcharge for payWave and credit card transactions.

BURGERS

(gf+ buns available)

served with fries and tomato sauce

Karaage Chicken 25.0
celeriace remoulade, summer herb aioli (*avail pan fried*)

Beef Burger 25.0
fresh baby cos, tomato, aioli, burger sauce, burger cheese

Upgrade your fries on your meal to duck fat or kumara (gf) 3.0

SALADS and PASTA

Classic Caesar 23.0
baby cos, croutons, diced bacon, soft poached egg, in house made fresh Caesar dressing, anchovy pecorino (gf+)

Add grilled chicken (gf+) 10.0

Add 5 prawns (gf+) 12.0

Chicken Fettuccine (*available gf+ \$4*) 29.0
free range breast, diced bacon, red onion, button mushroom, in a creamy lyonnaise sauce

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SUMMER MENU



SIDES

Fries - with Attic secret seasoning (gf+) 9.0

Duck Fat Chips – chimichurri aioli (gf+) 10.0

Kumara Chips – sweet thai chilli (gf+, ve) 12.0

2 fried eggs (gf+, df) 8.0

Grilled Chicken (gf+) 10.0

Garden Salad (gf+, ve) 10.0

Sauteed Seasonal Vegetables (gf+, v) 12.0

OPENING HOURS

Monday	closed
Tuesday	4pm - late
Wednesday	4pm - late
Thursday	4pm - late
Friday	12pm - late
Saturday	12pm - late
Sunday	12pm - late

Check us out on facebook



Book your next function 09 526 0000

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