

TO START

Garlic Turkish Bread – (add cheese \$2) (gf+ avail)	10.0
Polenta Chips – beetroot relish (gf+, ve)	12.0
Duck Fat Chips – chimichurri aioli (gf+)	14.0
Vegan Dumplings – gyoza, crispy shallots (ve)	17.0
Karaage Chicken , siracha aioli (gf+)	19.0
Hot Battered Prawns –sambal oelek, sweet and spicy sauce (gf+)	20.0
Pork Belly Bites – sliced apple, green tomato and jalapeno chutney, merlot jus (gf+)	20.0
1/2kg Coromandel green lip mussels – creamy bacon and white wine sauce (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	Garlic Butter (df)

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

Add 2 fried eggs or 3 prawns \$8

theattic

bar & restaurant

its time to come up a level

MENU

Chefs Special POA

Ask your friendly waitstaff for the current Chef's masterpiece



DINING OUT
PROGRAMME

Coeliac NZ

For a full list of allergens please visit www.theatticbar.co.nz/menu or ask our friendly waitstaff for our allergy chart

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+)	
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, red 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+)	

BURGERS

(gf+ buns available)

served with fries and tomato sauce

- Karaage Chicken** 25.0
creamy coleslaw, jalapenos, siracha aioli (*avail pan fried*)
- Grilled Chicken** 25.0
fresh baby cos, tomato, aioli, cranberry relish, streaky bacon, brie
- Beef Burger** 25.0
fresh baby cos, tomato, aioli, burger sauce, burger cheese (vegetarian option available)
- 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+) (dressing contains anchovies)
- Add grilled chicken (gf+) 12.0
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 (vegetarian option available)

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SIDES

- Fries – aioli and tomato sauce - Attic** 10.0
secret seasoning *or* rosemary dusted salt
Add truffle and parmesan (gf+) + 4.0
- Duck Fat Chips – chimichurri aioli (gf+)** 14.0
- Kumara Chips – sweet thai chilli (gf+, ve)** 12.0
- 2 fried eggs (gf+, df)** 8.0
- Grilled Chicken (gf+)** 12.0
- Garden Salad (gf+, ve)** 12.0
- Sauteed Seasonal Vegetables (gf+, ve)** 14.0

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

www.theatticbar.co.nz