# **TO START**

Garlic Turkish Bread – (add cheese \$2) (gf+ avail) Polenta Chips – beetroot relish (gf+, ve)	10.0 12.0
<b>Duck Fat Chips</b> – chimichurri aioli (gf+)	14.0
Vegan Dumplings – gyoza, crispy shallots (ve)	17.0
Karaage Chicken, siracha aioli (gf+)	19.0
Hot Battered Prawnssambal oelek, sweet and	20.0
spicy sauce (gf+)	
Pork Belly Bites – sliced apple, green tomato	20.0
and jalapeno chutney, merlot jus (gf+)	
1/2kg Coromandel green lip mussels –	20.0
creamy bacon and white wine sauce (gf+)	
Bacon Wrapped Scallops – garlic aioli (gf+)	21.0
Extra Scallop (each (gf+))	7.0





Chefs Special POA Ask your friendly waitstaff for the current Chef's masterpiece



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

#### **Crispy Beer Battered Fish & Chips** fresh catch of the day, garden salad with honey mustard dressing, fries, tartare sauce (df, avail gf+)

#### **Smokey BBQ Pork Ribs**

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**

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+)

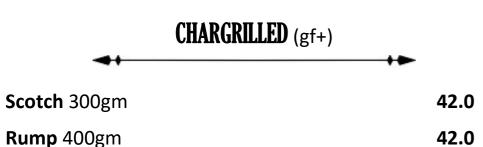
#### Gnocchi

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

(gf+)

# **Beef Short Rib** (gf+)



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 3.0 (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 - 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.

# MAINS

### 36.0

#### 28.0

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

#### 44.0

250gm of 8 hour slow cooked tender with creamy mash, sauteed seasonal vegetables and merlot jus

#### 38.0

#### 38.0

30.0

#### BURGERS

(gf+ buns available)

served with fries and tomato sauce

#### **Karaage Chicken**

25.0

25.0

3.0

creamy coleslaw, jalapenos, siracha aioli (avail pan fried)

#### **Grilled Chicken**

25.0

fresh baby cos, tomato, aioli, cranberry relish, streaky bacon, brie

#### **Beef Burger**

fresh baby cos, tomato, aioli, burger sauce, burger cheese (vegetarian option available)

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

# **SALADS and PASTA**

**Classic Caesar** 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 qf+ \$4) 29.0 free range breast, diced bacon, red onion, button

mushroom, in a creamy lyonnaise sauce (vegetarian option available)

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# bar & restaurant its time to come up a level Monday Chefs Special POA Tuesday Ask your friendly waitstaff for the current Wednesday Chef's masterpiece Thursday Friday Saturday Sunday

theatt1C



Fries – aioli ar secret seasoni Add truffle an **Duck Fat Chip Kumara Chips** 2 fried eggs (g **Grilled Chicke** Garden Salad Sauteed Seaso

23.0

# **SIDES**

nd tomato sauce - Attic	10.0
ing or rosemary dusted salt	
nd parmesan (gf+)	+ 4.0
<b>os –</b> chimichurri aioli (gf+)	14.0
<b>s –</b> sweet thai chilli (gf+, ve)	12.0
gf+, df)	8.0
en (gf+)	12.0
(gf+, ve)	12.0
onal Vegetables (gf+, ve)	14.0

# **OPENING HOURS**

closed 4pm - late 4pm - late 4pm - late 12pm - late 12pm - late 12pm - late

Check us out on Facebook



#### Book your next function 09 526 0000