

TO START

Garlic Turkish Bread – (add cheese \$2) (gf+, ve avail)	10.0
Polenta Chips – beetroot relish (gf+, ve)	12.0
3 Mushroom and Truffle Aranchini – sundried tomato and olive chutney, pecorino (ve avail, gf+)	19.0
Hot Battered Prawns – sambal oelek, sweet and spicy sauce (gf+)	19.0
Karaage Chicken – crunchy coleslaw, siracha aioli (gf+)	19.0
1/2kg Coromandel Green Lip Mussels – creamy bacon, onion and white wine sauce (gf+)	20.0
Pork Belly Bites – sliced apple, 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
Tomahawk 750gm (min precooked weight) (cannot be cooked over medium)	89.0

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



MAINS

Crispy Beer Battered Fish & Chips	30.0
Fresh NZ line caught gurnard, floured and coated in our in house made crispy beer batter. Paired with a fresh garden salad with honey mustard dressing, fries, and tartare sauce recreates the kiwi pub icon (df, avail gf+)	
Pork Ribs	38.0
800g of 4 hr slow cooked juicy tender pork ribs. We then smother them in our smokey BBQ sauce and oven bake to perfection. Served with fresh house made coleslaw and hand cut, twice cooked thick chips finishes this cult classic (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+)	
Chicken Curry (Prawn +\$5)	28.0
Our tantalising winter warmer returns with fresh diced free-range chicken, seasonal vegetables simmered in our in house made secret curry sauce. Surrounding a bed of basmati rice served with a crispy papadum and jalapeno chutney (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	39.0
The Attic classic reworked. 300gm precooked lamb rump, sous vide with harissa paste served with fresh Sicilian caponata, polenta and pecorino hash, green beans, spicy eggplant pickle and red wine jus (gf+)	
Beef Cheek	44.0
A whopping 450gm precooked NZ Wagyu beef cheek, braised for 6 hours and in the sous vide to create a dish so tender you can eat it with a spoon. Seasonal vegetables and a creamy potato mash finish the dish with a cornichon horseradish mayo and red wine jus to top it off (gf+)	

BURGERS

(gf+ buns available)

served with fries and tomato sauce

Karaage Chicken 25.0

crunchy coleslaw, sriracha aioli, jalapeno

Grilled Chicken Burger 25.0

fresh chicken breast, baby cos, tomato, streaky bacon, aioli, cranberry sauce and brie

Beef Burger 25.0

fresh baby cos, tomato, aioli, burger sauce, burger cheese

(avail vegetarian/vegan. Vegan cheese \$1.50 extra)

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

(vegetarian option available)

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SIDES

Fries – (gf+ v) 10.0

Attic secret seasoning

Rosemary dusted salt

Truffle and Parmesan (gf+) + **2.5**

Duck Fat Chips – chimichurri aioli (gf+) 14.0

Kumara Chips – sweet thai chilli (gf+, ve) 14.0

2 Fried Eggs (gf+, df) 8.0

Grilled Chicken (gf+) 10.0

Garden Salad (gf+, ve) 10.0

Sautéed Seasonal Veg 14.0

Steamed Basmati Rice 4.5

OPENING HOURS

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

For a full list of allergens:



Book your next function 09 526 0000

www.theatticbar.co.nz