

## TO START

<b>Garlic Bread</b> – (add cheese \$2) (gf+ avail)	<b>10.0</b>
<b>Mushroom &amp; Truffle Arancini</b> – sundried tomato and olive chutney, pecorino (gf+, v, ve avail +\$2)	<b>19.0</b>
<b>Karaage Chicken</b> – crunchy slaw, siracha aioli (gf+, df)	<b>22.0</b>
<b>Hoisin Glazed Crispy Pork Belly bites</b> –apple , sauce, sesame, pickled onion (gf+, dfr)	<b>22.0</b>
<b>Gourmet Prawn Toast</b> – lime zest, ginger, garlic sesame seeds served with wasabi aioli (gf+, df))	<b>22.0</b>
<b>NZ Green Lip Mussels</b> – 1/2kg <b>25.0</b> Full kg <b>38.0</b>	
creamy bacon and white wine sauce (gf+)	
<b>Bacon Wrapped Scallops</b> – garlic aioli (df, gf+)	<b>21.0</b>
<b>Extra Scallop</b> (each) (df, gf+)	<b>7.0</b>

(please allow at least 15 – 20mins cooking time for scallops on non-busy times)

## CHARGRILLED (gf+)

<b>Scotch 300gm</b>	<b>48.0</b>
<b>Sirloin 350gm</b>	<b>48.0</b>
Served with hand cut thick chips, tangy mustard and a fresh garden salad with honey mustard drizzle	

### Choose your sauce

Mushroom (gf+) Merlot Jus (gf+) Garlic Butter (gf+ df)	
<i>Upgrade your fries on your steak to</i>	
Duck Fat Chips	<b>3.0</b>
Kumara Chips (gf+)	<b>4.0</b>
Creamy Potato Mash (gf+)	<b>4.0</b>

**Add 2 fried eggs \$8**

theattic  
bar & restaurant  
*its time to come up a level*



## MAINS

<b>Crispy Beer Battered Fish &amp; Chips</b>	<b>32.0</b>
Fresh NZ fish of the day, 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+ )	
<b>Pork Ribs</b>	<b>40.0</b>
800gm 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 Attic cult classic (gf+, dfr)	
<b>Stuffed Chicken</b>	<b>38.0</b>
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+)	
<b>Crispy Skin Pork Belly</b>	<b>38.0</b>
Our famous pork belly is back with sautéed seasonal vegetables kumara rosti, roasted garlic, charred onion and jalapeno chutney. Accompanied by our fresh made chunky apple sauce its so moreish, one may not be enough! (gf+, dfr)	
<b>Gnocchi</b>	<b>30.0</b>
Bell peppers, caramelised onion, mushroom, baby spinach, cherry tomato tossed in garlic butter and napolitana sauce, topped off with pecorino (gf+, ve avail +\$2.5)	
<b>Lamb Shank</b>	<b>39.0</b>
You are going to need a spoon for this one! Succulent, tender New Zealand lamb hind shank, crispy polenta cake, sauteed vegetables, roasted vine tomato and the Attics secret savoury sauce to top it off (gf+, df)	
<b>Beef Cheek</b>	<b>46.0</b>
A whopping 400gm 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 straw!. Seasonal vegetables and a creamy potato mash finish the dish with a cornichon horseradish mayo and red wine jus to top it off (gf+)	

gf+ - can be prepared gluten free (according to the requirement set out by Coeliac NZ and the dining out programme), dfr - Dairy friendly (may contain traces), df – dairy free 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

. We request one bill per table; however we can evenly split the bill between the group

## CLASSIC BURGERS

(gf+ buns available)

*served with fries and tomato sauce*

**Karaage Chicken** 27.0  
crunchy coleslaw, sriracha aioli, jalapeno

**Grilled Chicken Burger** 27.0  
fresh chicken breast, baby cos, tomato, streaky bacon, aioli, cranberry sauce and brie

**Beef Burger** 27.0  
fresh baby cos, tomato, aioli, tomato sauce, burger cheese  
(Avail vegetarian/vegan. vegan cheese \$2.50 extra)

## GOURMET BURGERS

**Pork Belly Burger** 29.0  
the king of burgers returns to New Lynn with crunchy coleslaw, jalapenos, crispy onion rings and slow cooked bbq pork belly.  
(Ask for a finger bowl, you will need it!!) (dfr)

*Upgrade your fries on your burger to*  
Duck Fat Chips 3.0  
Kumara Chips (gf+) 4.0  
Creamy Potato Mash (gf+) 4.0

## SALADS and PASTA

**Classic Caesar** 23.0  
baby cos, croutons, diced bacon, soft poached egg, in house made fresh Caesar dressing, anchovy, pecorino (gf+)  
(note, dressing contains anchovies and pecorino)  
Add grilled chicken (gf+) 8.0

**Chicken Fettuccine (available gf+ \$4)** 30.0  
free range breast, diced bacon, red onion, button mushroom, in a creamy lyonnaise sauce  
(vegetarian/Vegan option available with basil pesto and coconut cream)

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## bar & restaurant

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## SIDES

Fries – (gf+ v) 10.0  
Duck Fat Chips – aioli (gf+) 14.0  
Kumara Chips – sweet thai chilli (gf+, ve) 14.0  
Coleslaw (gf+) 10.0  
Garden Salad (gf+, ve avail) 10.0  
Sautéed Seasonal Veg (gf+, ve) 14.0  
Polenta Chips – beetroot relish (gf+, ve) 12.0

## 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 09 521 0000

[www.theatticbar.co.nz](http://www.theatticbar.co.nz)

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