

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

# Mother's Day

## MENU



## Starters

### **Garlic Turkish Bread (gf+ avail) \$10**

### **Triple Mushroom Arancini Balls \$19**

Sautéed truffle, portobello, and button mushroom, with pecorino and sundried tomato and olive chutney (gf+, v. Vegan option available)

### **Smoked Pork Belly Corndogs \$20**

With crispy beer batter and honey mustard sauce (gf+ available, df)

### **Smoked Kahawai Rilette \$20**

Crispy crostini, fresh sliced cucumber, feta (gf+ avail)

### **3 Bacon Wrapped Scallops \$21**

House made tartare, burnt lemon (gf+)

### **Karaage Chicken Bites \$20**

Sriracha mayonnaise, coleslaw (gf+)

## Mains

### **Stuffed Chicken \$36**

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 truffle mash, sautéed seasonal vegetables and mushroom sauce (gf+)

### **Slow Cooked Venison \$46**

Sous vide for 8 hrs in our special juniper berry and thyme jus, pan seared to perfection served with sautéed seasonal vegetables, plum and tamarillo relish, garlic and herb roasted baby potatoes (gf+)

### **Harissa Lamb Rump \$38**

250grams of cap on lamb rump marinated in harissa paste. Sous vide to a perfect medium. Pan seared and served with chimichurri tossed baby potatoes, salsa fresca, charred broccolini, merlot jus and spicy eggplant pickle (gf+)

### **Gnocchi \$28**

Bell peppers, red onion, mushroom, baby spinach, cherry tomato tossed in garlic butter and napolitana sauce, topped off with pecorino (gf+, ve avail)

### **Beef Cheek \$44**

6hr slow cooked beef cheek, sautéed seasonal vegetables, horseradish and cornichon mayo smothered in our house made merlot jus served on a bed of creamy truffle mash (gf+)

## Desserts

### **Apple crumble cake \$15**

Served with vanilla bean ice cream

### **Pavlova \$15**

Served with fresh fruit, hand whipped cream, vanilla bean ice cream

\*No further discounts apply, including entertainment cards, E-vouch and Zomato pro.  
If you have any severe dietary requirements, allergies or coeliacs disease, please inform your waitstaff on ordering.  
gf+ - can be prepared gluten free (according to the requirement set out by Coeliac NZ and the dining out programme).  
Please note we have a 1.9% surcharge for payWave and credit card transactions.