

TO START

Garlic Turkish Bread – (add cheese \$2) (gf+ avail)	10.0
Polenta Chips – beetroot relish (gf+, ve)	12.0
Mushroom & Truffle Arancini – sundried tomato and olive chutney, pecorino (gf+, v, ve avail +\$2)	19.0
Karaage Chicken – siracha aioli (df, gf+)	20.0
Smoked Salmon Tartare – garlic croutons, wasabi mayo, fried capers, spring onion, pickled ginger, cucumber (gf+,df)	22.0
Chilli Garlic and Lime Prawns - basmati rice, The Attics secret spicy coconut sauce (gf+)	22.0
NZ Green Lip Mussels – 1/2kg 20.0 Full kg 38.0 creamy bacon and white wine sauce (gf+)	
Bacon Wrapped Scallops – garlic aioli (df, gf+)	21.0
Extra Scallop (each) (df, gf+)	7.0

CHARGRILLED (gf+)

Scotch 300gm	43.0
Sirloin 350gm	43.0
Served with hand cut thick chips, fresh garden salad with a honey mustard drizzle, tangy mustard fresh Argentinian chimichurri and merlot jus	

OR SWAP YOUR SAUCE TO

Mushroom (gf+) Merlot Jus (gf+) Garlic Butter (gf+ df)	
<i>Upgrade your fries on your steak to</i>	
Duck Fat Chips	3.0
Kumara chips (gf+)	4.0
Creamy Potato Mash (gf+)	4.0
Add 2 fried eggs \$8 OR chilli garlic lime prawn \$5.50 each	

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MAINS

Crispy Beer Battered Fish & Chips	30.0
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+)	
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 Attic 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+)	
Crispy Skin Pork Belly	36.0
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+)	
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 +\$2)	
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, sautéed seasonal vegetables, 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+)	

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 - 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.

Gourmet burgers are not part of our weekday promotions 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	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 <i>(avail vegetarian/vegan. vegan cheese \$2.50 extra)</i>	

GOURMET BURGERS

Pork Belly Burger	28.0
the king of burgers returns to New Lynn with crunchy coleslaw, jalapenos, crispy onion rings and slow cooked bbq pork belly. <i>(Ask for a finger bowl, you will need it!!)</i>	
<i>Upgrade your fries on your burger to</i>	
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+) <i>(note, dressing contains anchovies and pecorino)</i>	
Add grilled chicken (gf+)	10.0
Chicken Fettuccine (available gf+ \$4)	30.0
free range breast, diced bacon, red onion, button mushroom, in a creamy lyonnaise sauce <i>(vegetarian option available)</i>	

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SIDES

Fries – (gf+ v)	10.0
<i>Pimp me with Truffle and Parmesan (gf+)</i>	2.5
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

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

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