

Valentines Set Menu

Garlic Turkish Bread (gf+ avail) \$10

Crispy Fries (gf+,v) 10\$

To Start

Tiger Prawns \$19

Marinated in chili, garlic, ginger, lime, with basmati rice and The Attics secret spicy coconut sauce (gf+, df)

Smoked Salmon Tartare \$22

Garlic croutons, wasabi mayo, fried capers, spring onion, pickled ginger, cucumber (gf+, df)

Mushroom and Truffle Arancini \$19

Sundried tomato and olive chutney, pecorino (gf+, v, ve avail +\$2.50)

Karaage Chicken Skewers \$19

Siracha aioli (gf+, df)

Mains

Harissa Lamb Rump \$39

300gm precooked lamb rump, sous vide with harissa paste served with chimichurri tossed baby potatoes, seasonal vegetables, spicy eggplant pickle and red wine jus (gf+)

Gnocchi \$28

Bell peppers, caramelized onion, mushroom, baby spinach, cherry tomato, tossed in garlic butter and napolitana sauce, topped off with pecorino (gf+, ve avail +\$2.50)

Stuffed Chicken \$36

Fresh free-range breast, stuffed with ricotta, bacon, red onion and baby spinach, wrapped in bacon. Served with creamy mash, sauteed seasonal vegetables and mushroom sauce (gf+)

Beef Cheek \$44

450gm precooked NZ Wagyu beef cheek, seasonal vegetables and a creamy potato mash. Served with cornichon and horseradish mayo and red wine jus (gf+)

To Finish

Poached Pear \$16

Poached fresh in house, served chilled with berry compote, oven roasted nuts with a scallop of vanilla ice cream (gf+, ve avail)

Tasting Plate \$16

Trio of bite sized delights consisting of chocolate, strawberry and lemon (gf+)