

theattic

bar & restaurant

SNATTICS

Mixed nuts with paprika, cumin and chilli	7
Garlic flat bread	8
Breads, oils and dips	12
Mixed Spanish olives with herbed feta	8
Scallop and lemongrass spring rolls with Attic sweet chilli	9
Balsamic roasted mushrooms with toasted ciabatta	8
Pan roasted prawns with garlic butter and coriander	10
Grilled Spanish chorizo with spiced plum sauce	8
Mini frittatas with spinach, feta and tapenade	8
Mini Attic beef burgers with blue cheese and pesto	12
Hand cut kumara fries with sweet chilli and aioli	8
Rosemary dusted fries with ketchup	7
Attic tasting plate – please consult your wait staff	23

PLATTERS TO SHARE

Red Wine Platter	35
Brie and blue cheeses, cured and dried meats, chorizo, roasted and grilled vegetables, breads and dips	
White Wine Platter	35
Grilled squid, mussels and artichokes, smoked chicken, marinated feta, olives, baby Caesar, breads and dips	
Cheese Platter	15(1-2 people) / 25(2-3 people)
New Zealand farm house cheeses served with water crackers and dried fruits	

“ People who have tried it, tell me that a clear conscience makes you very happy and contented; but a full stomach does the business quite as well, and is cheaper, and more easily obtained. ”

Jerome K.Jerome