

theattic

bar & restaurant

STARTERS

Artisan breads and dips	12
Pan seared halloumi, char-grilled Japanese eggplant, lemon and herb	17
Warm salad of Manuka smoked duck, rocket, pear and candied walnuts	16
Marinated salmon with papadelle, lemon, tomato, pine nuts and granapadano	17
Vietnamese calamari salad, palm sugar, mint and coriander	16
Crisp salad of melon, feta, toasted fennel seeds, watercress and sweet balsamic	17

MAINS

Char-grilled black star sirloin, new season potatoes, green beans, garlic tarragon butter	31
Seared pork loin, melted spinach, thyme, roasted vine tomatoes, star anise and red wine reduction	29
Za-atar spiced corn-fed chicken breast with baked squash, pomegranate and fennel	28
Spring lamb rump, minted baby vegetables, cauliflower puree and redcurrant jelly	32
Sautéed potato gnocchi with sage, roast pumpkin, broad beans, baby peas and soft goats cheese	28
Pan roasted salmon fillet, grilled asparagus, sweet potato and lime hollandaise	28
Market fish	28
– your wait staff will inform you as to the fish of the day and accompaniments	

SIDES

Roasted baby potatoes with garlic and parsley	7
Buttered broccoli with toasted almonds	7
Summer leaf salad with sweet citrus vinaigrette	7
Hand-cut kumara fries with sweet chilli and aioli	8
Rosemary dusted fries with ketchup	7

(We are happy to make children's portions of any of the above or something different should you wish. Please just ask your wait staff)

“After a good dinner, one can forgive anybody, even one's relations”
Oscar Wilde