

STEAKS

Our selection of Awhi Farms' Ruapehu Angus is 100% grass-fed, raised in family herds on remote hill country and finished on the fertile soils below Mount Ruapehu. Ultimately, it's the care Awhi Farms take for the animals that leads to what we believe to be an exceptional eating experience. Keeping them with friends, feeding them well and making their lives as stress free and as close to nature as possible.

Sirloin 250g GF DF	30
T bone 350g GF DF	35
Rib eye 300g GF DF	40

Jus & a choice of sauce is included with each of our steaks along with sauteed seasonal greens

SAUCE WITH JUS

Peppercorn sauce GF V	Cafe de paris butter GF V	Bearnaise sauce GF V
Mushroom sauce GF V	Red wine butter GF V	Chimmi churri GF DF V

TOP IT OFF

Two fried eggs GF DF V	6
3 Whole Black Tiger Prawns GF	12
3 Seared Scallops GF	12
Wedge of Gorgonzola GF V	8

SIDES TO SHARE

Green beans with almonds & burnt butter GF V	9
Roasted beetroot, goats cheese & rocket GF V	9
Duck fat roast potato GF	9
Iceberg with verjuice dressing GF V	8
Creamed spinach GF V	7
Fries with aioli GF , Rosemary dusted DF or truffle & parmesan V	9

MEALS

Mission Bay's freshest market fish of the day	MP
Sri Lankan chicken supreme w/ seasonal vege & herb yogurt dressing GF	32
Housemade gnocchi w/ seasonal vege & sage burnt butter sauce V	27
BBQ confit pork ribs w/ crunchy asian slaw & fries GF	32
Lamb shank w/ mash, silverbeet, caramelised garlic & red wine jus GF	32
Gourmet steak and smoked cheddar pie with mash & jus	28
Gourmet burger of the day (GF bun + 4)	25

SALADS

Caesar	19
Tomato & buffalo mozzarella GF V	19
Garden greens GF V DF	15
Add grilled chicken GF DF	5
Add grilled fish GF DF	7
Add fried halloumi GF V	5

DESSERTS

For the love of chocolate GF V	14
Caramelised apple tarte tartin with vanilla bean ice cream GF V	14
Deconstructed ginger, white rum & pineapple cheesecake V	14
Waihi's IndulgeNZ artisanal icecreams by the scoop GF V	4
Affogato (Shot of liqueur + 5) GF V	9
Special coffee GF V	12

theattic

bar & restaurant

Designed by our head chef Daniel Davis this menu is all about authentic, fresh & delicious food. Cooked beautifully. Everyday.

KIDS MENU

Two little cheese burgers w/ fries	12
Cheesy vegetarian gnocchi with vege V	12
Tempura fish & chips GF DF	12
Grilled chicken & chips GF	12
Ice cream sundae with chocolate sauce V	5

GRAZING

Amuse	5pp
Garlic Bread V	7
Fries with aioli GF , Rosemary dusted DF or w/ truffle & parmesan V	9
Polenta chips w/ whipped feta dip V GF	10
Thai style fish cakes w/ sweet chilli sauce, salad & lime GF	17
Pork belly bites w/ kumara mash, radish, apple & jus GF	19
Seared chicken livers w/ marsala & grapes soaked in wine on sourdough	18
Honey glazed halloumi w/ citrus & toasted sesame V GF	18
Crispy fried squid w/ chilli, mint & nuoc cham GF	17
Wild mushrooms w/ garlic & tarragon butter V GF	18
Scallops wrapped in bacon w/ caramelised lemon GF DF	19
Marinated shrimps on the barbie w/ wasabi dipping sauce GF	18
Salmon gravlax w/ horseradish cream & beetroot GF	19
Kaarage chicken w/ Culley's brutality lime mayonnaise GF	17
Chef's selection seafood market platter	60

Gluten free **GF**

Vegetarian **V**

Dairy free **DF**

Most items on our menu are available gluten-free or dairy-free on request. Please discuss any dietary requirements with our floorstaff.