

ATTICA

MENU BY EXECUTIVE CHEF DANIEL NA

POLENTA CHIPS cumin aioli.....	10
LEMON & PEPPER SQUID RINGS sweet chilli.....	12
CRUMBED CAMEMBERT BITES.....	15
BEER BATTERED FISH FINGERS tartare sauce.....	17
CRISPY BUTTERMILK CHICKEN sriracha mayo.....	17
POTATO & BACON CROQUETTES.....	12
ROASTED CAULIFLOWER mushroom almond ^{GF *DF V}	12
STUFFED POTATO piri piri chive spring onion ^{*GF V}	12
BABY GEM SALAD radicchio seeds lemon dressing ^{GF, DF, V}	10
ICEBERG WEDGE buttermilk chive ^{GF V}	12
SHOESTRING FRIES aioli ^{gf *df v}	8
TRUFFLE AND PARMESAN FRIES aioli ^{gf *df v}	10

SWEETS

COCONUT LIME BRÛLÉE ^{gf, df, v}	17
CALLEBAUT CHOCOLATE MOUSE & PASSION FRUIT BABA ^v	17
HAZELNUT & CRAMELISED PEAR.....	17

INTERNATIONAL CHEESE SELECTION | honey comb | dried fruits | crackers

1 Piece 25g.....	15
2 Pieces 50g.....	25
3 Pieces 75g.....	35

DF - DAIRY FREE GF - GLUTEN FREE V - VEGETARIAN VG - VEGAN N - NUTS | DIETARIES MARKED WITH AN ASTERISK * CAN BE MADE FREE OF THIS INGREDIENTS

DISCLAIMER: We're passionate about food, our meals are made with high quality ingredients, however we cannot guarantee an environment completely free from allergens so traces of some ingredients may still be present in our meals. We recommend that our customers with food allergies or special dietary needs consult with the management or Head Chef and we will endeavour to meet your requests.