

# Attica

MENU BY EXECUTIVE CHEF DANIEL NA

## SEAFOOD

TE MATUKU OYSTER Waiheke Island.....	5.5
TE KOUMA Coromandel.....	5.5
SEARED AKOARA SALMON <b>DF</b> .....	20
TREVALLY CRUDO Catch of the day <b>GF</b> .....	19
Cultured cream, grapes, pinenut, dill and muscatel vinaigrette	

## POKE BOWL AND SALAD

SLOW COOKED CHICKEN SALAD <b>GF</b> .....	26
Confit radicchio, guanciale, parmesan, anchovy, last season figs and truffle & soy	
BUFFALO MOZZARELLA <b>GF</b> .....	27
New season heirloom tomatoes, chicory, preserved lemon, Kalamata olive, basil and lemon dressing	
SALMON POKE BOWL <b>DF</b> .....	20
Seasoned wakame, cucumber, edamame, pickled daikon and sake dressing	
TUNA POKE BOWL <b>DF</b> .....	18
Seasoned wakame, cucumber, edamame, pickled daikon and sake dressing	

## TAPAS

BAKED SOURDOUGH Wild wheat.....	10
Brown butter and charcoal sea salt	
TAPIOCA BATTERED TOFU <b>DF V</b> .....	13
Dashi broth, green chilli and crispy tofu	
BAKED CAULIFLOWER <b>GF V</b> .....	12
Gouda, almond and muscatel vinaigrette	
PAN ROASTED BROCCOLINI <b>GF V</b> .....	13
Portobello, parmesan, hazelnut	
BEER BATTERED FISH GOUJONS <b>DF</b> .....	19
Lemon and tartare	
CRISPY BUTTERMILK CHICKEN <b>GF</b> .....	18
Pickle cucumber and Sriracha mayo	
WAGYU DOUBLE CHEESE BURGER.....	20
Brioche buns, pickle cucumber, emmental cheese, iceberg, tomato and Sriracha mayo	
ADD TRUFFLE & PARMESAN FRIES.....	+5
KING PRAWN RED CURRY .....	2 PIECES 26
Toasted brioche, chilli, caper, coriander and Meyer lemon	
TRUFFLE & PARMESAN FRIES Aioli.....	10