

Attica

MENU BY EXECUTIVE CHEF DANIEL NA

SEAFOOD

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

POKE BOWL AND SALAD

SLOW COOKED CHICKEN SALAD GF	26
Confit radicchio, guanciale, parmesan, anchovy, last season figs and truffle & soy	
BUFFALO MOZZARELLA GF	27
New season heirloom tomatoes, chicory, preserved lemon, Kalamata olive, basil and lemon dressing	
SALMON POKE BOWL GF DF	20
Seasoned wakame, cucumber, edamame, pickled daikon and sake dressing	
TUNA POKE BOWL GF DF	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 GF DF V	13
Dashi broth, green chilli and crispy tofu	
BAKED CAULIFLOWER GF V	12
Gouda, almond and muscatel vinaigrette	
PAN ROASTED BROCCOLINI GF V	13
Portobello, parmesan, hazelnut	
BEER BATTERED FISH GOUJONS DF	19
Lemon and tartare	
CRISPY BUTTERMILK CHICKEN GF	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 DF	2 PIECES 26
Toasted brioche, chilli, caper, coriander and Meyer lemon	
TRUFFLE & PARMESAN FRIES Aioli.....	10