



## EVENING MENU

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### SMALL PLATES

Olives (V)  
Dressed Kalamata pitted olives 4.8

Baked Camembert (V) (serves 2)  
Rosemary, garlic, ATN toasted sourdough 15.8

Chilli Garlic Prawns  
Shell on king prawns, chilli/garlic butter, ATN toasted sourdough 12.5

Padron Peppers (V)  
Pan Fried Padron peppers, Maldon Sea Salt 6.5

Smoked Mackerel Pate  
House-made smoked mackerel pate, ATN toasted sourdough 10.5

Crispy New Potatoes (V)  
Crushed crispy new potatoes, house-made saffron aioli, grated parmesan, chives 6.5

Asparagus & Ricotta  
Whipped citrus ricotta, house-made fig and shallot chutney, pan-fried seasonal asparagus, panko crumb 7.4

Caesar Salad  
Gem lettuce, ATN croutons, house-made Caesar dressing 7

Summer Salad (V)  
Rocket, preserved lemon, pickled radish, olive oil 5.5

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### SHARING BOARDS

Artisan Bread Board (V)  
Selection of ATN bread, butter, balsamic oil 6.8

Charcuterie Board  
Prosciutto, fennel salami, spicy spianata, ATN sourdough, house-made fig and shallot chutney, choice of two cheeses from the deli, summer salad, olives, cornichons 24.9

Sea Board  
Smoked salmon, chilli garlic prawns, smoked mackerel pate, ATN rye bread, summer salad 26.9

Cheese Board  
Choice of cheese (3 or 5) from the deli, crackers, house-made fig and shallot chutney, olives, cornichons (3) 14.9 / (5) 19.9

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### DESSERTS

7.5

Croissant Bread & Butter Pudding  
Served with crema gelato

Peanut Butter Brownie  
Fresh pouring cream OR crema gelato

Affogato  
Crema gelato, espresso, Bepi Tosolini Amaretto

Strawberry Tart (V)  
Fresh strawberry, frangipane, crème pâtissière, fresh pouring cream

Trio of Mio Gelato  
Crema, strawberry, Belgian chocolate



All Things Nice

Cafe, Bakery + Bar