



All Things Slice Pizza
Nights
Weds - Sat 4pm 'til
late
Ask your server for
info!

LUNCH 12 - 3

SMALL PLATES

Homemade Beetroot Hummus Warm ATN bakery flatbread (VG)	9.5	Salt + Pepper Prawns Corn battered tiger prawns, crispy kale	8.5
Soup of the Day ATN bakery bread + butter	8.7	Salt + Pepper Chicken Panko fried chicken breast, crispy kale.	8.5

LARGE PLATES

Cottage Pie Slow cooked beef, mashed potato, rosti top, pickled red cabbage	14.5	Salt + Pepper Chicken Burger Dusted breast, spring onion, chilli, baby gem, hand cut chips	14.9
Salt Beef Hash House cured salt beef, potato, pickles, soft poached eggs, hollandaise	13.5	- Add bacon 2.0 - Add avocado smash 1.5	
Handmade Potato Cakes Two poached eggs, wilted spinach, roast tomato	12.5	Bhaji Flatbread (vg) Spinach and onion bhaji, warm ATN flatbread, pickled red onion, vegan mint yoghurt, sumac	12.8
- add slow braised ham hock 2.0 - add bacon 2.0 - add beetroot cured salmon 2.5		Black Bean Flatbread (v/vg available) Refried beans, smashed avocado, chilli lime mayo, soft poached egg, baby spinach, warm flatbread	13.9
		- Add chorizo 2.2 - Add chicken 2.2 - Add rump steak 5.0	

SANDOS, SUBS + CLUBS

BLT ATN tin loaf, streaky bacon, fresh plum tomato, iceberg, mayonnaise. Served with dressed house salad, hand cut chips.	9.7	Club Double stack ATN tin loaf, butter roasted chicken, iceberg, streaky bacon, tomato. Served with dressed house salad, hand cut chips.	11.5
- add soup 2.5		- add soup 2.5	
Cheese Toastie (v) ATN tin loaf, extra mature cheddar, onion chutney, béchamel. Served with dressed house salad, hand cut chips.	9.7	Salt Beef Sub ATN bakery sub, house cured salt beef, emmental iceberg, thousand island, pickled slaw.	14.0
- add soup 2.5		- add soup / chips 2.5	
		Prawn Po' Boy ATN bakery sub, corn battered tiger prawn, iceberg, rainbow slaw, thousand island.	14.9
		- add soup / chips 2.5	

OPEN SANDWICHES

Served with dressed house salad

Mushrooms on Toast ATN rosemary focaccia, chestnut mushroom, spinach, soft poached egg	11.8	Steak Open ATN rosemary focaccia, rump steak, caramelised onion chutney, hollandaise	14.9
- Add bacon / sausage 2.0		- add avocado smash / cheese / fried egg 1.5	

Crushed Avo on Toast 11.5
(v/vg available)

Artisan toast, chilli, basil, pickled red onion, soft poached egg.

Every dish we make is freshly prepared in small kitchens and bakeries that handle allergens and each dish contains ingredients that are prepared externally. For this reason, we CANNOT GUARANTEE the absence of any allergens in any of our dishes. Customers with life-threatening allergies and intolerances must take this significant risk into consideration before choosing to dine with us. If you have any additional enquiries, please speak to a manager.

DRINKS

WHITE WINE

175ml | 250ml | Bottle

Wild House Chenin Blanc 6.5 9.1 27.5
*Western Cape, South Africa
Chenin Blanc 100%*

Vila Nova Vinho Verde 6.7 9.5 28.4
*Vinho Verde, Portugal
Loureiro 50%, Avesso 15%, Arinto 35%*

La Leyenda de Las Cruces 7.5 10.6 32.0
Sauvignon Blanc
*DO Aconcagua, Chile
Sauvignon Blanc 100%*

Vetiver Rioja Blanco 8.3 11.5 35.5
*Rioja, Spain
Viura 100%*

ROSE WINE

175ml | 250ml | Bottle

Voluta Pinot Grigio Rosé 6.2 8.8 26.4
*Provincia di Pavia, Italy
Pinot Grigio 85%, Barbera 11%, Pinot Nero 4%*

RED WINE

175ml | 250ml | Bottle

False Bay 'Old School' Syrah 6.5 9.1 27.5
*Coastal Region, South Africa
Syrah 100%*

Pablo y Walter Malbec 7.9 11.3 34.0
*Mendoza, Argentina
Malbec 100%*

Le Fou Pinot Noir 7.2 9.3 28.0
*Languedoc, France
Pinot Noir 100%*

Fazzoletto Barbera Passito 7.9 11.5 34.0
*Piemonte, Italy
Barbera 100%*

SPARKLING

125ml | Bottle

Lunetta Prosecco Spumante Brut NV 8.0 29.0
*Veneto, Italy
Glera 100%*

COCKTAILS

9.5

New York Sour

Bourbon whiskey shaken with fresh lemon juice, sugar syrup + egg white

Whisky Business

Rye whisky, chili liqueur and cinnamon combine to make a spiced winter warmer

Espresso Martini

The quintessential pick-me-up.
Fresh espresso shaken with vodka + coffee liqueur results in the perfect perkiness

Irresistible

Rum + apricot make this a daiquiri for the colder months

Peach Bellini

A simple classic hailing from Venice, earning its place on menus the world over.
A perfect blend of peaches and Prosecco.

Blood Orange + Campari Spritz

Malty blood orange gin, Campari, prosecco, soda, rosemary

COFFEE

Cappuccino 3.9
Latte 3.9
Americano 3.8
Double Espresso 3.6
Flat White 3.9
Mocha 4.2
Hot Chocolate 4.0
Chai Latte 4.2
Dirty Chai Latte 4.2

TEA

Breakfast 3.2
Earl Grey 3.2
Green 3.2
Lemongrass + Ginger 3.2
Peppermint 3.2
Red Berry + Flower 3.2
Redbush 3.2
Chamomile 3.2
Jasmine 3.2

SOFTS

Orange / Apple / Tomato Juice	4.0	Fever Tree Lemonade	3.9
San Pellegrino Aranciata	3.5	Fever Tree Grapefruit Soda	4.0
San Pellegrino Limonata	3.5	Fever Tree Ginger Beer	3.9
Coca Cola / Diet Coke	4.0	Mineral Water	3.5 / 5.0

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