



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	
Handmade Potato Cakes Two poached eggs, wilted spinach, roast tomato	12.5	- Add avocado smash 1.5	
- add slow braised ham hock 2.0		Bhaji Flatbread (vg) 12.8	
- add bacon 2.0		Spinach and onion bhaji, warm ATN flatbread, pickled red onion, vegan mint yoghurt, sumac	
- add beetroot cured salmon 2.5		Black Bean Flatbread (v/vg available) 13.9	
		Refried beans, smashed avocado, chilli lime mayo, soft poached egg, baby spinach, warm flatbread	
		- Add chorizo 2.2	
		- Add chicken 2.2	
		- Add rump steak 5.0	

CLASSICS

BLT Streaky bacon, fresh plum tomato, iceberg, mayonnaise, ATN tin loaf. Served with dressed house salad, hand cut chips.	9.7	Club Butter roasted chicken, iceberg, streaky bacon, tomato, double stack ATN tin loaf. Served with dressed house salad, hand cut chips.	11.5
- add soup 2.5		- add soup 2.5	
Cheese Toastie (v) Extra mature cheddar, onion chutney, béchamel, ATN tin loaf. Served with dressed house salad, hand cut chips.	9.7	Crushed Avo (v/vg available) Chilli, basil, pickled red onion, soft, artisan toast, soft poached egg.	11.5
- add soup 2.5			

SIGNATURE SANDWICHES

Served with dressed house salad

- Add hand cut chips 2.5
- Add soup 2.5

Mushrooms on Toast Open ATN rosemary focaccia, chestnut mushroom, spinach, soft poached egg	11.8	Prawn Po' Boy Corn battered tiger prawn, iceberg, rainbow slaw, thousand island, ATN bakery sub	14.9
- Add bacon / sausage 2.0		Steak Sandwich Open ATN rosemary focaccia, rump steak, caramelised onion chutney, hollandaise	14.9
Salt Beef Sub House cured salt beef, emmental iceberg, thousand island, pickled slaw, ATN bakery sub	14.0	- add avocado smash 1.5	
		- add cheese 1.5	
		- add fried egg 1.5	

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.

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%

Veuve Clicquot NV Brut 70.0
Champagne, France

COCKTAILS

9.5

New York Sour

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

Whisky Business

Rye whiskey, 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

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

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