

OPENING HOURS

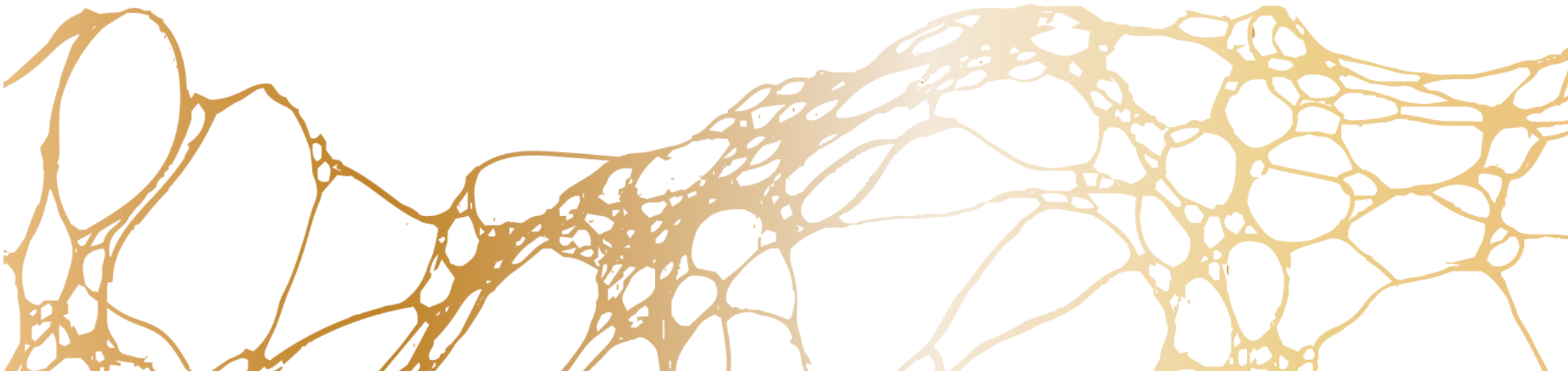
SUNDAY / THURSDAY

7.30am – 8pm

FRIDAY / SATURDAY

7.30am – 10pm

all credit & pay pass transactions incur a
1.3% surcharge





BEVERAGES

ESPRESSO COFFEE | 6

Espresso, ristretto, piccolo latte, macchiato,
cappuccino, café latte,
flat white, long black, mocha

caramel, vanilla, coconut, hazelnut | 0.5

LIQUEUR COFFEE | 16

Jamaican, Irish or Mexican

HOT CHOCOLATE, CHAI LATTE | 6

ICED BEVERAGES | 7

Iced latte, iced mocha, iced long black, iced
chocolate, iced chai latte, iced tea

FRUIT JUICES | 7

Orange, Apple, Pineapple,
Cranberry, Tomato, Mango

SOFT DRINKS | 6

Coca Cola, Coca Cola No Sugar
Sprite, Ginger Ale, Lift, Tonic, Lemon Lime Bitters,
Fevertree Indian tonic, Fevertree elderflower tonic

MINERAL WATER | 5

Badoit Sparkling 330ml
Evian Natural 330ml

MOCKTAILS | 12

Seedlip Garden
Indian tonic, cucumber, mint

Seedlip Spice
Indian tonic, grapefruit



SPIRITS

VODKA

Ketel One | 10
666 Butter Vodka | 11
Grey Goose | 12
Ciroc | 13

GIN

Tanqueray | 10
Tanqueray Ten | 14
Archie Rose Dry | 11
Monkey 47 Sloe | 11
Four Pillars Rare Dry | 12
Hendricks | 14

BLENDED SCOTCH

Johnnie Walker Red | 10
Johnnie Walker Black | 11
Johnnie Walker Blue | 35

RUM

Cargo Cult Spiced | 10
Plantation Original Dark | 10
Pampero Especial | 10
Pampero Blanco | 10

TEQUILA

Don Julio Blanco | 12
Don Julio Anejo | 15
Tromba Reposado | 11

BOURBON

Bulleit | 10
Bulleit Rye | 11
Maker's Mark | 10

SINGLE MALT SCOTCH

Lagavulin 16 Yr Old | 20
Glenfiddich 12 Yr Old | 12
Singleton Spey Cascade | 12
Highland Park 12 Yr Old | 14
Macallan 12 Yr Old | 19

WHISKEY

Yamazaki | 38
Jack Daniels | 10
Canadian Club 12 Yr Old | 10
Archie Rose White Rye | 12
Jameson | 11

COGNAC

Martell VS | 10

LIQUEUR

Cointreau | 10
Frangelico | 10
Campari | 9
Aperol | 9
Kahlua | 9
Disaronno Amaretto | 10
Baileys | 11



COCKTAILS

#1 SAINT-GERMAIN | 17

Elderflower liqueur, elderflower tonic,
lemon, prosecco

#2 SLOE BERRY FIZZ | 19

Monkey 47 sloe gin, blueberry, lemon, soda

#3 KIPLING'S CURE | 18

Archie Rose dry gin, Indian tonic, lemon, rosemary, olive

#4 FIREBIRD | 22

Four Pillars dry gin, Regal Rouge Bold Vermouth

#5 AVANT GARDE | 22

Archie Rose white rye whiskey, grapefruit

#6 NUMBER SIX | 23

666 Butter vodka, Avion Espresso, Murray River sea salt, coconut

BEERS

DRAUGHT

Kirin | 11
Lashes | 11
Paddo Pale | 9
Sydney Cider | 9
James Boag's | 10
Lovedale Lager | 9
Hahn SuperDry | 10
Pyrmont Rye IPA | 11

BOTTLE

Birra Moretti | 10
James Boag's Light | 9
Kosciuszko Pale | 10
Little Creatures Bright | 10
White Rabbit Dark | 10



TEA

TWG TEA SELECTION | 6

ENGLISH BREAKFAST

This classic was originally blended as an accompaniment to the traditional English breakfast

FRENCH EARL GREY

A fragrant variation of the great classic, this TWG black tea has been delicately infused with citrus fruits and French blue cornflowers

ETERNAL SUMMER

A fragrant South African red tea, embellished with notes of sweet summer rose blossoms accented with raw berries, which end with a lingering aftertaste that is reminiscent of ripe Tuscan peaches

MOROCCAN MINT

A great favourite, this fine TWG green tea is perfectly blended with the suave and strong Sahara mint

CHAMOMILE

Soft and soothing, these rare TWG Tea chamomile flowers boast a rich honey aroma and yield a golden, theine-free cup

ROYAL DARJEELING

The king of Indian teas, this TWG first flush black tea boasts an exquisite fragrance and a vibrant, sparkling taste that develops remarkable overtones of ripe apricots

JASMINE QUEEN

A suave cup of elegantly fragrant Chinese green tea, lavishly blended with TWG jasmine blossoms

EMPEROR SENCHA

These high-grade, emerald-green leaves are hand-rolled into needles to produce a soothing cup with a light seaweed-like flavour



FOOD

SPANISH OLIVES | 14

House Marinated

CHARCUTERIE PLATE | 22

Selection of cured meats with condiments

FROMAGE 3 | 18 5 | 24

French and Australian farmhouse cheeses

SUPER FOOD SALAD | 22

Poached chicken, baby kale, chickpea, pumpkin seeds, salsa verde

CAESAR SALAD | 24 ADD CHICKEN | 6

Cos hearts, brioche croutons, crisp jambon, aged parmesan

ATELIER BEEF BURGER | 28

Aged Angus beef, Gruyere cheese, pickles, tomato, lettuce

CRISPY CHICKEN BURGER | 26

Coriander and lime coleslaw

CLUB SANDWICH | 24

Fried egg, lettuce, tomato, crispy speck, chicken, Gruyere cheese

HANGER STEAK SANDWICH | 28

Turkish bread, hanger steak, tomato relish, onion jam, aioli

GRILLED VEGETABLE SANDWICH | 22

Multigrain bread, seasonal vegetables, basil pistou

RICOTTA RAVIOLI | 38

Semi dried tomato, Tuscan cabbage, pine nuts, pecorino

SALMON FILET | 44

Wilted spinach, roast potato, burnt lemon

FRENCH FRIES | 12

STEAMED SEASONAL VEGETABLES | 12

BLACK-FOREST INSPIRED CHOCOLATE GATEAU | 10

ICE CREAM SANDWICHES | 10

ATELIER CRÈME BRÛLÉE | 18

SEASONAL BERRIES | 18

ICE CREAMS AND SORBETS | 6/scoop

Please allow up to 30 minutes for food orders
Gluten free options available upon request



CHAMPAGNE & WINE

CHAMPAGNE & SPARKLING

NV Veuve Clicquot Brut, Reims | FRA | 26 | 140

NV Pommery Brut Apanage, Reims | FRA | 154

NV Bollinger Special Cuvée, Aÿ | FRA | 246

NV Dal Zotto Prosecco, King Valley, VIC | 12 | 55

NV Clover Hill Cuvée, Multi Regional, TAS | 17 | 90

'17 Fiore Moscato, Mudgee, NSW | 13 | 60

WHITE & ROSÉ

'17 Dog Point Sauvignon Blanc, Marlborough, NZ | 15 | 71

'17 Freycinet Vineyard Riesling, Freycinet, TAS | 16 | 77

'17 Breganze Savardo Pinot Grigio, Breganze, ITA | 14 | 60

'16 Ross Hill Pinnacle Chardonnay, Orange, NSW | 19 | 93

'17 Aix Rosé, Provence, FRA | 16 | 76

RED

'15 Te Tera Pinot Noir, Martinborough, NZ | 16 | 79

'16 Kaesler Cabernet Sauvignon, Barossa Valley, SA | 17 | 81

'16 Yangarra Granache, McLaren Vale, SA | 15 | 75

'15 La Linea Tempranillo, Adelaide Hills, SA | 14 | 69

'17 Molly's Cradle Shiraz, Hunter Valley, NSW | 13 | 61