

• AUTOMAT •

STARTERS

Charred artichokes | 16
lemon, pecorino, black olive, rocket

Automat chicken nuggets | 14
chive ranch

Beef meatballs | 16
abbriata sauce

Prawn cocktail | 14
jumbo prawns, lettuce, lemon, Marie Rose

CAVIAR

30g pot, Ask us about the perfect pairing

Volzhenka Siberian Caviar | 105

Volzhenka Oscietra Caviar | 140

SALADS

*add grilled chicken +8
or chargrilled prawns +12*

Automat Caesar | 16
baby gem, Parmesan, sourdough
croutons, anchovy

Chopped kale salad | 18
avocado, Parmesan, toasted pine nuts,
lime-sesame dressing

MAINS

Australian Wagyu sirloin 300g | 54
(MB 4–5)
Larger sizes upon request

Roasted wild sea bass | 42
stir fried greens, basil-infused oil

Lobster linguine | 39
baby plum tomatoes, chilli, parsley

Fettuccine Alfredo | 38
24-month Parmesan, winter black truffle

Grilled Poussin | 28
garlic and parsley boneless poussin, cavolo
nero, chilli

HANDHELDS

Automat Cheeseburger | 28
prime beef, American cheese, house
pickles, Automat sauce

Crispy Chicken Burger | 26
buttermilk chicken, chilli mayo, lettuce,
cucumber

COCKTAILS

Automat Dirty Martini | 17
Tito's, olive, dry vermouth & pickle
brine

Margarita | 16
Casamigos Blanco, triple sec, salt &
lime

Paloma | 16
Casamigos Blanco, grapefruit, lime,
smoked salt

Negroni | 17
Bombay Sapphire, Antica Formula,
Campari, orange slice

Old Fashioned | 17
Buffalo Trace, Angostura bitters,
brown sugar, orange peel

Espresso Martini | 17
Tito's, espresso, coffee beans, cacao

NO & LOW

Soba Mojito | 10
Soba Circus, mint, lime, passion fruit

Peach Bellini | 10
Non-alcoholic sparkling rosé, peach
purée

Phony Negroni | 10

SIDES

Koffmann fries (pb) | 8
add truffle and Parmesan +4

Crispy new potatoes | 8
garlic, chilli, parsley (pb)

Sautéed spinach | 9
garlic, chilli (pb)

Heritage tomatoes | 9
cucumber, sweet peppers, basil, gremolata (pb)

Mixed greens salad | 8
house vinaigrette (v)

AUTOMAT HOMEMADE BREAD BASKET | 6
basil butter, black olives, tapenade (v)

Please let us know if you have any allergies or dietary requirements.
Dishes and ingredients may change according to seasonality and availability. Vegetarian (v) Plant-Based (pb)
A discretionary 15% service charge will be added to your bill.

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WINE LIST

CHAMPAGNE	GLASS	BOTTLE
Billecart-Salmon Brut Réserve NV	18	95
Billecart-Salmon Brut Rosé NV	22	120
Fourny & Fils Extra Brut Blanc de Blancs Premier Cru NV		145
Jacquesson 747 NV	29	175
Dom Pérignon 2017		295
Drappier Grande Sendrée 2015		374
Jacquesson Avize Champ Caïn 2013		385
WHITE WINE		
Jermann Afix Riesling 2023	19	92
Domaine Bachelet-Ramonet Père & Fils Chassagne-Montrachet 2023		150
Caldera Mount Harlan Chardonnay 2019		180
Joseph Colin Hereditas Chassagne-Montrachet 2023	34	190
Marc Sorrel Crozes-Hermitage Blanc 2022		205
Castello della Sala Cervaro della Sala 2022		235
Domaine Jacques Prieur Meursault Premier Cru Santenots 2023		295
ROSÉ WINE		
Château Sainte Marguerite Symphonie Rosé 2024	16	85
Château Malherbe Rosé 2024		95
RED WINE		
Morandé Vitis Única Pinot Noir 2023	14	65
Confidences de Prieuré-Lichine Margaux 2019	20	99
Calera Central Coast Pinot Noir 2021		145
Jean-Michel Guillon Les Crais Gevrey-Chambertin 2023		168
Vincent Girardin Vieilles Vignes Pommard 2022		195
Dominus Estate Napanook 2020		225
Stag's Leap Artemis Cabernet Sauvignon 2021		230
Giacomo Conterno Vigna Francia Barbera d'Alba 2018		250
Tenuta Tignanello Tignanello 2022		325
Château Lynch-Bages Pauillac 2008		395