

ALL DAY

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All bakery items are baked daily in our Atelier.
All weights indicated are before baking.

Pastries and Bread While Stock Last.

TUESDAY - SUNDAY

CROISSANT House-Made French Butter Croissant A Delicious Flaky And Melt-In-The-Mouth Delicacy	\$6
PAIN AU CHOCOLAT A Flaky Viennoiserie With Four Bittersweet Chocolate Bars	\$7
CRUFFIN Crispy And Flaky Laminated Dough Complemented With A Delicious In-House Filling	\$7
CONFIT ONION SPECK FONTINA ROLL Sweet French Onion Confit, Fontina Cheese And Speck Rolled In A Flaky Laminated Dough	\$7
EGG-MAYO CROISSANT House-Made Flaky Croissant With French Butter "Deviled Egg" Mayo, Crunchy Cucumber	\$10
BURRATA, FIG DANISH Crispy And Flaky Laminated Dough Fresh Burrata, Caramelised Figs, Balsamic Reduction	\$13
GRANOLA BOWL ÁTIPICO's Singapore Granola, Greek Yoghurt Mango, Passion Fruit, Kaffir Lime, Oolong Tea Compote	\$15
CHEESE TOASTIE Natural Levain Pain De Campagne, A Tasty Combination Of Cheeses: Raclette, Provolone, Comté, Smoked Scamorza Gherkins & Calabrese Peppers Spread	\$18
ARTISAN BREAD Your Choice Of ÁTIPICO's Freshly Baked Breads Available Served With Yuzu And Sea Salt Artisan Butter, Olive Oil	\$8

All prices are subject to 9% GST and 10% Service Charge

ALL DAY LUNCH

All bakery items are baked daily in our Atelier.
All weights indicated are before baking.

Pastries and Bread While Stock Last.

SATURDAY & SUNDAY ONLY

PAIN SUISSE \$7

Irresistible Combination Of Creamy Vanilla Custard
And Dark Chocolate Chips

SICILIAN BRIOCHE, INDIVIDUAL \$4

Fragrant And Soft Sicilian "Brioche Col Tutto"
With Lemon, Orange And Vanilla Hints

BOMBOLONI \$6

Fluffy Pillows Rolled In Sugar And Filled With Our In-House Favorite Flavours
Italian Pastry Cream | Choco-Hazelnut Spread | Raspberry Jam

SALMON GRAVLAX DANISH \$12

Crispy And Flaky Laminated Dough, Mixed Seeds
Housemade Beetroot Salmon Gravlax
Green Apple, Cream Cheese, Fresh Dill

BREADS TO GO

PAIN AU LEVAIN [850GM] \$12

ÁTIPICO's Signature Sourdough - Light, Delicate And Fragrant

HONEY OAT SOURDOUGH [850GM] \$13

The Creaminess Of Honey Oat Porridge With A Hint Of Sweetness

MULTIGRAIN [1000GM] \$15

Our Nutritious And Rustic Country Bread With Grains And Seeds
Oat, Sunflower, Flax And Black Sesame Seeds

FOCACCIA [320GM] \$6

Iconic Italian Fluffy Bread, Lathered In Extra Virgin Olive Oil

LONG MILK BUNS [5 PCS-375GM] \$10

Japanese Style Buns With A Distinct Milky Taste And Soft Texture
Available Only On Tuesdays, Thursdays & Saturday

Tuesday - Sunday
11am - 3pm

Quality ingredients, enhanced through
Preparation techniques that exalt their flavors

SANDWICHES

RICOTTA TARTINE \$22

Toasted Sourdough Bread, House-Made Ricotta
Chili Jam, Sweet Melon, Confit Tomatoes, Toasted Almonds, Basil

PANINO alla COTOLETTA \$23

French Yellow Chicken: Hormone-Free And Antibiotic-Free
Japanese Milk Bun, Tartare Sauce, Yellow Frisée

"THE BEAR" TOASTIE \$26

Honey-Oat Sourdough Bread, Angus Beef Rump Cap
Sweet & Sour Giardiniera, Green Chillies, "Italian Seasoned" Au Jus

DISHES

PUMPKIN RAVIOLI \$34

Handmade Ravioli Filled With Roasted Pumpkin
Toasted Hazelnuts, Sage Butter, Smoked Ricotta

MUSSELS RIGATONI \$32

Bronze Drawn Rigatoni Pasta, Fresh Mussels
Saffron Sauce Au Vin, Fennel & Guanciale

BEEF CHEEK 2.0 \$42

Melting Tender Beef Cheeks From Queensland, House Beef Jus
Celeriac & Potato Mousseline, Olive Oil Confit Heirloom Carrots

SIDES

JAPANESE STYLE GREENS \$19

A Crunchy Mix Of Green Vegetables Seasoned With
Sesame Oil, Sushi Vinegar And Toasted Sesame Seeds

RICE ARUGULA \$17

Fragrant Rice Duo: Riso Venere And Jasmine Rice, Toasted Pine Nuts
Caramelised Sweet Onions, Cranberries And Arugula

TOMATO, STRAWBERRY, BASIL \$21

Cherry Tomato Salad, Fresh Strawberries
Basil Leaves, Candied Lemon, Citrus Vinaigrette
Add Burratina +\$8

ARTISAN BREAD \$8

ÁTIPICO's Signature Sourdough - Light, Delicate And Fragrant
Served With Yuzu And Sea Salt Artisan Butter, Olive Oil

SWEETS^Á

From 11am

We make everything by hand using the best ingredients,
to create honest, soulful, delectable cakes.

TUESDAY - SUNDAY

ROCK N' ROLL \$13

Hazelnut Dacquoise, Praliné Feuilletine, Chocolate Crèmeux
Chocolate Chantilly, Salted Chocolate Blades, Caramelized Hazelnuts
Whole Cake: \$84

FRENCH KISS \$13

Crispy Tart, Pistachio Almond Cream, Raspberries
Pistachio Ganache, Raspberry Confit
Whole Cake: \$88

ÂGATEAU ST. HONORÉ \$13

Caramelized House-Made Feuilletage, Choux Puff
Vanilla Pastry Cream, Mascarpone Chantilly
Whole Cake: \$84

BLACK FOREST \$14

Flaky Cocoa Tart, Dark Chocolate Ganache
Moist Cocoa Biscuit Soaked In Kirsch, Sour Cherry Compote
Bitter Chocolate Chantilly, Madagascar Vanilla Chantilly
Whole Cake: \$98

SATURDAY & SUNDAY ONLY

TIRAMISU \$8

Creamy Soft Tiramisu, Cocoa Powder
Marsala Fortified Wine, House-Made Ladyfinger Biscuits
Whole Cake: \$45