

MORNING PLATES

<p>Toasts & Spreads \$9 Sourdough / Multigrain – Strawberry jam, peanut butter, vegemite, honey – Fruit bread +\$2 – <i>Coffee pairing: Piccolo – short, creamy, matches simplicity.</i></p>	<p>Chilli Cloud Scramble \$26 Crispy chilli oil, pickled daikon, fried shallots, herb salad, sourdough / multigrain – <i>Coffee pairing: Iced latte – cooling contrast.</i></p>
<p>Granola \$16 House-made granola, Greek yogurt, seasonal fruit – <i>Coffee pairing: Iced latte – refreshing with fruit acidity.</i></p>	<p>LIPT Poach \$26 Poached eggs, garlic labneh, pickled onions, served on flatbread – <i>Coffee pairing: Long Black – gentle, balanced.</i></p>
<p>Acai Bowl \$16 House-made acai, granola, seasonal fruit – <i>Coffee pairing: Cold brew – bright, fruity, complements acai.</i></p>	<p>Capriccio Baked Eggs \$28 Wood-fired eggs, Nduja sugo, aged Parmigiano, sourdough / multigrain – <i>Coffee pairing: Long Black – depth without milk.</i></p>
<p>Freestyle Eggs \$16 Eggs your way sourdough / multigrain – <i>Coffee pairing: Long black – clean & classic.</i></p>	<p>French Toast Crèmeux \$21 Shokupan, Biscoff crèmeux, berries, vanilla ice cream – <i>Coffee pairing: Mocha or Irish coffee – dessert pairing.</i></p>
<p>Smashed Avocado \$21 Avocado, stracciatella on signature flatbread – <i>Coffee pairing: Magic – silky & balanced.</i></p>	<p>Crispy Chicken Sandwich \$28 Buttermilk fried chicken, pickled daikon, smokey habanero mayo, honey, cos, on shokupan Add chips - \$6 – <i>Coffee pairing: Iced long black – sharp, refreshing.</i></p>
<p>Grand Plate \$28 Eggs your way, bacon, tomato, hash brown, sausage, sourdough / multigrain – <i>Coffee pairing: Flat white – the perfect all-rounder.</i></p>	<p>Minute Steak & Eggs \$32 200g grass-fed butcher's cut, fried eggs, smoked tomato relish Add chips - \$6 – <i>Coffee pairing: Double espresso – bold for steak.</i></p>
<p>LIPT Omelette \$28 Spanner crab, chive oil, mizuna – <i>Coffee pairing: Cold brew – delicate for seafood dishes.</i></p>	

KIDS

Fruit salad & yogurt	\$9
Baked beans on toast	\$9
Pancakes with berries & ice cream	\$12

SIDES

Chips	\$12
Truffle mayo, aged Parmigiano	
Garden Leaves	\$12
Mesclun, pears, candied walnuts, honey mustard dressing	

**GF bread available on request.

TARTS / CAKES / PASTRIES

Please refer to our counter display.

V - Vegetarian / GF - Gluten Free / DF - Dairy Free / VG - Vegan / GFO - Gluten Free Option

All cards incur 1.5% Surcharge. Public holidays incur 15% surcharge / Sundays 10% surcharge / We only split bills evenly among all guests.

If you have any dietary requirements, please speak to our staff. Due to multiple suppliers & a small environment in which our food is prepared we cannot guarantee zero cross-contamination but we take every care in the preparation of allergen-free food.