

A W A R D W I N N I N G | B R E A K F A S T | L U N C H | V I V A C E C O F F E E

MENU



P L E A S E O R D E R A T T H E C O U N T E R

OPEN 7 DAYS | 7:30am - 3:30pm

KITCHEN | 7:30am - 2:30pm



P | 073502033

1096 Whakaue St. Rotorua

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A W A R D W I N N I N G | B R E A K F A S T | L U N C H

“Breakfast is everything, the beginning, the first thing. It is the mouthful that is the commitment to a new day, a continuing life”

- A.A. Gill

MUESLI 17.0

Homemade toasted blend of oats, seed and dried fruits topped with plums and yoghurt. (V)

TOAST AND PRESERVES 13.0

Your choice of ciabatta or vogels

Lime marmalade, apricot jam, Raspberry jam, peanut butter or vegemite (V)

AVOCADO SMASH 22.5

Crushed avocado on grain toast with fresh sliced tomato, mushroom, and poached egg. (V)

MARSALA MUSHROOMS 22.5

Mushrooms sauteed in garlic and thyme butter, finished in a marsala cream with baby spinach, crumbled feta and vogels toast. (V)

SWEETCORN FRITTER STACK 23.0

Grilled sweetcorn fritter stack with homemade salsa and hollandaise, served with bacon or portobello mushroom. (GF)

MINCE ON TOAST 22.0

Old fashioned mince on toasted buttered ciabatta with poached egg and sour cream.

BOSTON BEANS 22.0

Slow oven baked beans in a spicy tomato sauce with bacon, ham hock and chorizo, served with toasted buttered ciabatta.

BACON AND EGGS 19.5

Free range eggs (2) cooked any style with bacon served with relish and toasted ciabatta.

FRENCH TOAST 21.0

Brioche French toast served with bacon, fresh banana, drizzled with maple syrup.

BIG BREAKFAST 26.0

Field mushrooms, grilled tomato, Boston beans, Bacon, sausage, eggs either Fried, Scrambled, or poached with toasted ciabatta

EGGS BENEDICT

Served on potato rosti, topped with Lime hollandaise sauce and your choice of:

-Bacon 25.0

-Portobello mushroom and spinach (V) 24.0

-Smoked salmon 27.0

PANCAKE STACK

With banana and plums, maple syrup, berry coulis and mascarpone (V)

20.5

Or Bacon, banana, and maple syrup 22.5

KETO BREAKFAST 24.0

Grilled Pork sausage, bacon, portobello mushroom, 2 poached eggs with hollandaise sauce

VANILLA RISOTTO 16.0

Creamy old fashioned rice pudding topped with Black Doris plum and couli

BOWL OF FRIES WITH AIOLI 11.0

SEAFOOD CHOWDER 22.5

A creamy thick seafood chowder with shrimps, mussels and surimi served with toasted ciabatta.

STEAK 26.5

Scotch fillet (150g) on toasted ciabatta, salad greens, sliced tomato topped with grilled mushrooms, onion relish with balsamic glaze and fries.

PORK BELLY 26.5

Pork belly slow cooked with garlic lemon and sage, served on a creamy potato mash with salad and homemade apple sauce.

VEGAN STACK 23.0

Potato rosti, wilted baby spinach, grilled mushrooms, smashed avocado served with dairy free aioli

“Destiny may ride with us today, but there is no reason for it to interfere with lunch”

- Peter the Great

SALMON 28.0

Smoked salmon cooked with tagliatelle pasta in a cream sauce with capers, sundried tomatoes, fresh basil and shaved parmesan.

BEEF BURGER 23.0

Angus beef patty served in toasted burger buns with bacon, fried egg, beetroot lettuce and tomato served with BBQ jerk sauce with fries.

SORRENTO RISOTTO 26.5

A creamy lime scented prawn risotto with piri piri and red onion finished with parmesan, Topped with smoked salmon.

GREEN THAI CHICKEN RISOTTO 25.0

A classic creamy risotto with red onion, green Thai curry marinated chicken served with tomato, spring onion and coriander

CAESAR SALAD 25.0

Cos lettuce tossed in our delicious Caesar dressing with bacon, shaved parmesan, anchovy, garlic toast and a poached egg.

Add chicken 4.0

EXTRAS EACH

Free range eggs (2), pork sausage, bacon, black pudding, salmon 6.0

Spinach, rosti(1), tomato, mushroom 4.5

Side of fries with aioli 5.0

Vogels or ciabatta 3.5

Gluten free bread option 1.5

Hollandaise sauce 3.0

Avocado or Avocado smash 6.0

KIDS MENU



PANCAKE STACK 12.0

Served with banana, and a choice of chocolate, maple or strawberry sauce.

BACON & EGG 12.0

Served on buttered ciabatta toast, your egg poached, fried or scrambled

EGGS AND SOLDIERS 12.0

2 boiled eggs with buttered vogels soldiers

BAKED BEANS OR SPAGHETTI 12.0

Served with buttered ciabatta and bacon

JUICE 5.0

Orange, pineapple, apple, feijoa

HOT CHOCOLATE 4.0

Served with chocolate fish

With almond, oat, coconut or soy milk add 0.8

FLUFFY 3.0

Dusted with chocolate and served with chocolate fish

With almond, oat, coconut or soy milk add 0.8



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C O F F E E | T E A | F R A P P E S | J U I C E | F I Z Z | W I N E | B E E R

VIVACE COFFEE DOUBLE SHOTS (\$) (L)

ESPRESSO	5.0	6.0
FLAT WHITE, LATTE, CAPPUCCINO	5.5	6.0
LONG BLACK, AMERICANO	5.0	6.0
MACCHIATO SHORT/LONG	5.0	5.5
HOT CHOCOLATE		6.0
MOCHACCINO	6.0	7.0
PICOLLO		5.0
TUMERIC LATTE	6.0	7.0
ICED COFFEE		6.5
ICED CHOCOLATE		6.5
ICED MOCHACCINO		7.0
EXTRA SHOT		1.5
FLAVOUR SHOT, WHITE CHOCOLATE		1.0
SOY, OAT, ALMOND, COCONUT MILK		1.5
DECAFE		1.0

T-LEAF TEA

English breakfast
Kawakawa fire
Berrylicious
Earl grey
Lemon sorbet
Sencha green organic
Red raspberry
Vanilla
Tokyo lime
Peppermint

6/POT

ICED TEA 6.5

Iced tea lemon, Iced tea peach

FRUIT SMOOTHIES 9.5

VERY BERRY

Berries, peaches, and banana

MANGO TANGO

Mango, passionfruit, and banana

FRAPPES 9.5

Vanilla, Chocolate, Mocha, Caramel

Coffee, Mixed berry

All made with vanilla ice cream and served with whipped cream

FIZZ 6.0

Coke, Coke No Sugar, Fanta, Sprite, Lemon and Paeroa

BUNDABERG 6.5

Ginger beer, Lemon lime and bitters

WATER 9.5

Sparkling (500ML)

JUICES 7.0

Apple, Feijoa, Orange or Pineapple

PHOENIX ORGANICS 7.5

Apple, feijoa

Apple, blackcurrant

KOMBUCHA 8.5

Remedy organic, Peach, Cherry / plum

WINE GLASS 12.0 BOTTLE 49.0

Oyster Bay Sauvignon Blanc

Tohu Sauvignon Blanc

Stoneleigh Marlborough Riesling

Triple Bank Awatere Pinot Gris

Oyster Bay Chardonnay

Triple Bay Rose

Jacobs Creek Cabernet Sauvignon

Oyster Bay Pinot Noir

SPARKLING WINE 200ML 12.0

Lindauer brut

Lindauer fraise

Lindauer special reserve brut cuvee 14.0

BEER 11.0

Corona

Asahi

Steinlager classic

Heineken

Monteith's black

Amstel light

CIDER 11.0

Orchard Thieves apple cider