

P | 07 350 2033 1096 Whakaue St, Rotorua 0PEN 7 DAYS | 7:30am - 4:30pm KITCHEN | 7.30am - 3pm

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

KICK START YOUR DAY - 7.30AM 1	TO 3PM
Greakfast 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 (V) A toasted blend of oats, seed & dried fruits topped with plums & yoghurt.	\$15.5
TOAST & PRESERVES (V) Your choice of Ciabatta or Vogels Lime Marmalade, Apricot Jam, Raspberry Jam	\$10.5
AVOCADO SMASH (V) Crushed avocado on grain toast with fresh sliced tomato, mushroom and poached egg.	\$19.0
MARSALA MUSHROOMS (V) Mushrooms sautéed in garlic & thyme butter, finished in a marsala cream with baby spinach, crumbed feta & Vogels toast.	\$19.5
SWEETCORN FRITTER STACK (GF) Grilled sweetcorn fritter stack with homemade salsa and hollandaise, served with bacon or portabello mushroom.	\$19.5
MINCE ON TOAST Old fashioned mince on toasted buttered ciabatta with a poached egg.	\$19.5
BOSTON BEANS (GF) Slow oven baked beans in a spicy tomato sauce with bacon, hamhock & chorizo, served with	\$19.9

toasted buttered ciabatta.

EGGS ANY STYLE Free range eggs (2), poached, fried or plain scrambled served with buttered ciabatta toast.	\$14.0
BACON & EGGS Free range eggs (2) cooked any style with bacon, served with toasted ciabatta.	\$19.0
EGGS BENEDICT Served on potato rosti, topped with Lime hollandaise sauce and your choice of: - Bacon OR - Portobello mushrooms & Spinach (V) OR -Salmon	\$22.5
FRENCH TOAST Brioche French toast served with bacon, fresh banana & drizzled with maple syrup.	\$19.5
PANCAKE STACK With banana and plums, maple syrup, berry coulis and mascarpone Or Bacon, banana, and maple syrup	\$19.5

EXTRAS Bacon, black pudding, salmon, sausage \$6.0 each Spinach, rosti [1], tomato, mushroom \$4.5 each

Vogels or Ciabatta \$3.0



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AWARDWINNING | BREAKFAST | LUNCH | VIVACE COFFEE

LUNCH - 11AM TO 3PM

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

- Peter the Great

SEAFOOD CHOWDER

\$19.5

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

STEAK \$24.5

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

PORK \$24.5

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

CHICKEN \$24.5

Chicken breast fillets with Moroccan spice, pan fried served on a roast vegetable and couscous salad with Lime and mint dressing.

LAMB \$25.5

Braised lamb shank pie served in a ceramic bowl topped with parsley mash.

CAESAR SALAD \$24.5

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

\$ALMON \$26.0

Seared salmon fillet with a red capsicum crust on a potato and herb rosti with salad greens.

BEEF BURGER

\$20.5

Angel bay beef patty served on toasted ciabatta with bacon, fried egg, pickle served BBQ jerk sauce with fries.

SORRENTO RISOTTO

\$22.5

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

EXTRAS

\$6.0 EACH

Bacon, pork sausage, free range eggs (2).

Bowl of fries with aioli

\$10.0

SOMETHING SWEET

STICKY TOFFEE PUDDING

\$14.0

Served warm a sticky toffee pudding with a caramel sauce and ice cream.

WARM CHOCOLATE CHILLI PUDDING (GF) \$14.0

Moist warm chocolate pudding with a hint of chilli coated with a warm chocolate sauce, cream and vanilla ice cream.

VANILLA RISOTTO

\$15.0

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



Sparkling water (500ml)

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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

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VIVACE COFFEE DOUBLE SHOTS	(S)	(L)	GIN RTD	
ESPRESS0	4.5		Bombay, Sapphire & Tonic	10.5
FLAT WHITE	4.8	5.6	Served on ice with a slice of lime	
LONG BLACK	4.5			
AMERICANO	4.5	,		
CAPPUCCINO	4.8	5.6	WINE	GLASS 11.0 BOTTLE 47.0
LATTE	4.8	5.6	OYSTER BAY SAUVIGNON BLANC	
MACCHIATO SHORT/LONG	4.5		Malborough	
CHAI LATTE	4.6	5.5	Glorious fruit flavours.	
MOCHACCINO	5.6	6.6 6.0		
HOT CHOCOLATE PLUNGER			VOLCANIC HILLS SAUVIGNON BLAN	NC
VIENNA		5.5	Marlborough	
		4.5	Perfect match with seafood, chicke	n and Thai.
EXTRA SHOT, FLAVOUR SHOT, SOY MILK, ALMOND MILK		4.5		
DECAF		1.5 0.8	THE NED PINOT GRIS	
DECAF		0.8	Marlborough	
			2019 is a classic year for this wine.	
T-LEAF TEA		5.0 pot	VOLCANIC HILLS PINOT GRIS	
English breakfast, Berrylicious, Earl Gre	3 V	Marlborough		
Lemon Sorbet, Sencha Green, Red Rasp	-		Delicious match with trench cheese (bagel) and fish .	
Vanilla, Tokyo Lime, Peppermint,	berry,			
Iced tea. Lemon or Peach.			VOLCANIC HILLS CHARDONNAY	
iced tea. Lemon of Teach.			Hawkes Bay	
FRAPPES		8.5	Ripe, fleshy stonefruit plus a hint o	f toasty vanilla.
Chocolate, Mocha, Caramel, Coffee, Mixe	nd Borry	5.0		
All made with vanilla ice cream & serve	-			
whipped cream.	u with		BUBBLES 200ml 11.0 750ml 42.0	
wiiipped cream.			Lindauer Special Reserve	20011111110 7301111 42.0
EDUIT CMOOTHIES		0.0	Lindauer Sparkling Sauvignon	
FRUIT SMOOTHIES		8.0	Lilidader Sparkting Sadvignon	
VERY BERRY - Boysenberries, peaches &				
MANGO TANGO - Mango, passionfruit & ba	inana		CIDER	9.0
			Apple Cider	7.0
			Apple Cidel	
JUICES		7.0		
Apple, Feijoa, Orange, Pineapple.			BEER	9.0
37 11			Steinlager Pure, Heineken, Corona	
			Stella Artois, Macs Black	
FIZZ		6.0	LICHT DEED	
Coke, Coke No Sugar, Lemon lime & bitter	s,		LIGHT BEER	9.0
Ginger Beer, Traditional Lemonade,			Heineken lite 2.5%	
Schweppes Classic Dry Lemonade.			Amstel Lite 2. 5%	
WATER		7.0		