

# 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 - 3:00pm

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**  18.5

Homemade toasted blend of oats, seed and dried fruits topped with plum and yoghurt served with milk.

**TOAST AND PRESERVES**  14.5

Your choice of ciabatta, vogels or bagel  
Lime marmalade, apricot jam, Raspberry jam, peanut butter or vegemite

**BACON AND EGGS** 21.0

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

**MINCE ON TOAST** 24.5

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

**BOSTON BEANS** 24.5

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

**AVOCADO SMASH**  24.5

Crushed avocado with red onion and tomato on grain toast with fresh sliced tomato, grilled mushroom, and 2 poached eggs.

**MARSALA MUSHROOMS**  25.0

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

**EGGS BENEDICT** 

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

-Portobello mushroom and spinach  26.0

-Bacon 27.0


-Smoked salmon 29.0

**FRENCH TOAST** 23.0

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

**PANCAKE STACK**

With banana and plums, maple syrup, berry coulis

and mascarpone  22.0

Or Bacon, banana, and maple syrup 24.0

**BIG BREAKFAST** 29.0

Field mushrooms, grilled tomato, bacon, sausage, hash brown, eggs either fried, scrambled, or poached with toasted ciabatta

**KETO BREAKFAST**  25.5

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

**SWEETCORN FRITTER STACK**  25.5

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

**VANILLA RISOTTO**  16.5

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

**LOADED FRIES** 21.0

Fries with either grilled bacon or savoury mince topped with cheese and sour cream

**SEAFOOD CHOWDER** 24.5

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

**STEAK** 27.5

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

Please place order  
at counter

V I V A C E C O F F E E

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

- Peter the Great

**PORK BELLY** **GF** 27.5

Pork belly slow cooked with garlic lemon and sage, served with fries, salad and homemade apple sauce.

**VEGAN STACK** **V GF** 24.5

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

**BEEF BURGER** 25.5

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

**CHICKEN BURGER** 25.5

Crumbed chicken schnitzel with grilled pineapple in a toasted burger bun with lettuce and tomato served with aioli and 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** 26.5

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

More Sweet and Savoury Treats available in Cabinet

**EXTRAS**

**EACH**

Free range eggs (2)	6.5
Pork sausage	6.5
Bacon	6.5
Black pudding	6.5
Creamy mushrooms	6.5
Smoked Salmon	7.0
Spinach, Rosti (1), tomato, mushroom	5.0 each
Vogels or ciabatta	4.0
Gluten free bread option	2.0
Hollandaise or Kasundi sauce	3.0
Avocado Sliced or smash	6.5
Side of fries with aioli	7.0

**Book Lime for Functions**

- Early Morning Meetings
  - or Evening Private Events
- 35-50 people

- Licenced till 11pm

**Offsite Catering**

- Business or Private

- Freshly Made Heat and Eat Meals
- Menu changes weekly

Contact us on  
**07 350 2033**

or email: [krishna@limecafe.co.nz](mailto:krishna@limecafe.co.nz)



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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 ESPRESSO

	(R) Regular	(L) Large
ESPRESSO	5.0	
LONG BLACK, AMERICANO	5.5	
FLAT WHITE, LATTE, CAPPUCCINO	5.5	6.5
MOCHACCINO	6.0	7.0
HOT CHOCOLATE	5.5	6.0
TUMERIC LATTE	5.5	6.5
CHAI LATTE	5.5	6.5
EXTRA SHOT		1.5
DECAFE		1.0
FLAVOUR SHOT, WHITE CHOCOLATE		1.0
SOY, OAT, ALMOND, COCONUT MILK		1.0

### ICED DRINKS

Iced latte or Iced Chocolate	6.5
Iced Mocha	7.0
Iced tea lemon or peach	6.5

### T-LEAF TEA

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

6/POT

### FRUIT SMOOTHIES

<b>VERY BERRY</b>	10.5
Berries, peaches, and banana	
<b>MANGO TANGO</b>	
Mango, passionfruit, and banana	

### FRAPPES

Vanilla, Chocolate, Mocha, Caramel, Coffee, Mixed berry  
All made with vanilla ice cream and served with whipped cream

10.5

### MILKSHAKES

Chocolate, Banana, Caramel  
All made with vanilla ice cream

9.5

### JUICES

Apple, Orange, Pineapple or Feijoa 7.0

### FIZZ

Coke, Coke No Sugar, Fanta, Sprite, Lemon and Paeroa 6.0

### BUNDABERG

Ginger beer, Lemon lime and bitters 6.5

### WATER

Sparkling 9.5

### PHOENIX ORGANICS

7.5

### KOMBUCHA

8.5

### 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

Lindauer brut	12.0
Lindauer fraise	
Lindauer special reserve brut cuvee	14.0

### BEER

Corona	11.0
Asahi	
Steinlager classic	
Heineken	
Monteith's black	
Amstel light	

### CIDER

Orchard Thieves apple cider 11.0