



# Vivi's

Taste  
Purrfect

## Hot Beverages

Coffee	Reg	Lrg
Latte / Flat white / Cappuccino/Long Black	\$4.7	\$5.5
Espresso / Macchiato/ Piccolo	\$4.5	
Mocca	\$5	\$5.8
Dirty Chai	\$7	\$7.8
<b>Not Coffee</b>		
Hot Chocolate / Chai Latte / Turmeric Latte/ Matcha Latte	\$6.5	\$7.3
<b>The Organic Tea Project</b> -by the pot-		\$6.5
<b>English Breakfast / Green / Earl Grey / Peppermint / Apres Meal</b> (lemongrass, lemon verbena, liquorice) / <b>Ayurvedic</b> (chamomille, cardamon, cinnamon)		
<b>Prana sticky chai / Prana chai</b>		\$8
<b>Turmeric</b>		

## Cold Drinks

	Lrg
Iced Latte	\$7.5
Iced mocha/ Iced chai	\$8.5
Iced Chocolate	\$8.5
Iced long black	\$6.5
<b>Extras</b>	
<b>Milk</b> Soy / Almond / Oat / Macadamia / Coconut / Lactose Free	\$0.8
<b>Extra Shot</b>	\$0.5
<b>add</b> Caramel / Vanilla / Hazelnut / Chocolate	\$0.5
<b>add</b> Vanilla ice cream	\$2

## Something PUURFECT

	Lrg
<b>Halva Hot Chocolate</b>	\$8.5
dark chocolate, tahini, vanilla, coconut milk	
<b>White Iced chocolate Mocca</b>	\$10.5
with honeycomb & whipping cream	
<b>Iced Mixed Berries Matcha</b>	\$10.5
homemade mixed berries jam, matcha & milk of your choice	

## Fresh Juices

	Lrg
<b>Oj</b>	\$10
fresh squeezed orange juice	
<b>Bloody Red</b>	\$10
beetroot, orange, mint & ginger	
<b>Detox</b>	\$10
celery, cucumber, parsley, green apple, lemon & ginger	
<b>Popeye</b>	\$10
spinach, kale, green apple, pineapple, cucumber, mint, lemon & ginger	
<b>Sunrise</b>	\$10
carrot, orange, lemon & ginger	

## Shakes

<b>Milkshakes</b> - with vanilla Ice cream - Lrg	
<b>Caramel / Vanilla / Chocolate / Strawberry</b>	\$8.5
thick shake add +2	
<b>Smoothies</b> -plant based-	
<b>Mixed Berries</b>	\$12
chia seeds, honey, almond milk	
<b>Pina colada</b>	\$12
pineapple, banana, spinach, coconut milk	
<b>Banana</b>	\$12
caramel, cinnamon, oat milk	
<b>Mango (not dairy free)</b>	\$12
greek yoghurt, honey, almond milk	
<b>Jimmylonso</b>	\$13
vanilla protein, banana, peanut butter, macadamia milk	
<b>Acai</b>	\$12
brazilian acai berries, almond milk	

## Soft Drinks

still water	\$4
S. pellegrino sparkling water	
small /large	\$5 / \$9
Coke / Coke no sugar	\$5
Sprite	\$5

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Vivis Cafe



@vivis.cafe.rosebay

## All day Menu

6:30 am to 2:30 pm

### Daily Bakery

<b>Sourdough / Fig &amp; Raisin / Soy</b>	<b>\$7</b>
<b>linseed / Turkish / Gluten Free +1</b>	
Two toast with butter / vegemite	
<b>add</b> peanutbutter +2 / Vivi's mixed berry jam +2 / Ricotta & honey +4	
<b>Homemade Walnut Banana Bread</b>	<b>\$8</b>
toasted w/ butter <b>add</b> Ricotta & honey +4	
<b>Plain Croissant</b>	<b>\$7</b>
w/ butter <b>add</b> Vivi's mixed berry jam +2	
Ham & Cheese Croissant <b>add</b> Tomato +1	<b>\$14</b>
Tomato & cheese Croissant	<b>\$12</b>
<b>Housemade muffins &amp; Cookies</b>	<b>\$7.50</b>
<b>Cake of the day - slice</b>	<b>\$9.50</b>

### Morning sweet Gorgeous

<b>Vivi's Pantry Granola</b>	<b>\$19</b>
roasted maple & peanut butter oats, mixed seeds, candied nuts, greek yoghurt, house stone fruit compote	
<b>French Toast</b> <sup>GFO</sup>	<b>\$22</b>
brioche loaf, ricotta, candied nuts, glazed cinnamon pears, honeycomb & maple syrup <b>add</b> ice cream +2 bacon +7	
<b>Porridge</b> <sup>VO</sup>	<b>\$16</b>
stone fruit compote <b>add</b> alternative milk +2	
<b>Acai Bowl</b> <sup>V</sup>	<b>\$17</b>
brazilian Acai berry blended w/banana, topped w/ housemade granola, strawberries & banana <b>add</b> peanut butter / mixed berries compote / nutella +2 each	

### The Classics -with vivi's twist-

<b>Bacon and Egg roll -another level-</b>	<b>\$16</b>
turkish bread, house tomato relish & aioli <b>add</b> fresh greens +1 / tasty cheese +3 / avo +4.5	
<b>Smash Avo</b> <sup>GFO</sup>	<b>\$19</b>
fresh greens, crumbled feta, spanish onions, caramelised roasted tomatoes chilli flakes & lemon dressing <b>add</b> poached egg +3.5 / bacon / halloumi +7 each	
<b>Vivi's crispy Zucchini Corn Fritters</b>	<b>\$26</b>
(Pan fried) <sup>GF</sup>	
crispy bacon, labneh, avocado, house red capsicum chilli jam & fresh greens <b>add</b> one poached egg +3.5 / halloumi +7	

### Eggs your way

- made with free range eggs -

<b>Poached / Fried</b>	<b>\$13.5</b>
two eggs, toast of your choice served w/butter	
<b>Scrambled</b>	<b>\$14.5</b>
two eggs served w/toast of your choice w/butter	
<b>add</b> housemade tomato relish +2	
one extra egg +3.5	
roasted tomato / avo / extra toast +4.5	
sauteed spinach / feta +5	
bacon / chorizo / halloumi / field mushrooms +7	
smoked salmon +8	

### Eggs Vivi's way

<b>Purrrfect Scramble</b> <sup>GFO</sup> <sup>VG</sup>	<b>\$24</b>
scrambled eggs, goats cheese, roasted tomato & fresh basil on Sourdough Toast	
<b>Hot Mama Scramble</b> <sup>GFO</sup> <sup>VG</sup>	<b>\$26</b>
scrambled eggs, truffled field mushrooms, fresh shallots, confit garlic chili oil & coriander on Sourdough toast	
<b>Eggs Benny</b> <sup>GFO</sup>	<b>\$21</b>
two poached eggs, sauteed spinach & house hollandaise sauce on sourdough toast <b>add</b> halloumi, bacon, shaved ham, chorizo +7	
smoked salmon +8	

### One pot pan eggs

<b>Spanish Open Omelette</b> <sup>GFO</sup> <sup>VG</sup>	<b>\$26</b>
chorizo, baby spinach, roasted capsicum, red onion, crumbled feta, kalamata olives, saffron chilli & vivi's secret dressing on sourdough toast	
<b>Smokey Shakshuka</b> <sup>GFO</sup> <sup>VG</sup>	<b>\$24</b>
baked eggs in mediterranean spice sauce, red pepper, kalamata olives, crumbled feta & dukkah zaatar Pita <b>add</b> / Avo +4.5 each chorizo / halloumi +7 each	
<b>Huevos Rancheros</b> <sup>GFO</sup> <sup>VGO</sup>	<b>\$27</b>
colombian refrito beans, spanish chorizo, two fried eggs, guacamole salsa, sour cream & tortilla	
<b>Swap</b> chorizo for halloumi on request	

**VG** Vegetarian

**VGO** Vegetarian option available

**V** Vegan

**VO** Vegan option available

**GF** Gluten free

**GFO** Gluten free option available

# All day Menu

## 6:30 am to 2:30 pm

### Super Bowls

**Chilli con carne bowl** \$28  
spicy lean beef mince & tomato stew, red chilli peppers, kidney beans, brown rice, corn, guacamole salsa, sour cream served with tortilla & one fried egg

**Slow cooked beef brisket bowl** \$28  
lentils & quinoa salad with spanish onion, fresh greens, homemade hummus, labneh, beetroot relish, zucchini pickles, cranberries, house tahini dressing & zaatar pita bread  
**add halloumi +7**

**Mediterranean Bowl** (VG) (GFO) \$26  
poached egg, halloumi, lentils & quinoa salad with spanish onion, fresh greens, homemade hummus, labneh, beetroot relish, zucchini pickles, cranberries, house tahini dressing & zaatar pita bread  
**add avo +4.5 / peri peri chicken +7**

### Salatas

**Grill Peri Peri Chicken Salad** (GF) \$28  
lentils & quinoa salad, spanish onion, cranberries, labneh, hummus, toasted seeds & nuts, roasted zucchini & house tahini dressing  
**add avo +4.5 halloumi +7 / zaatar pita bread +4**

**Vivi's Ceaser Salad** \$21  
crunchy baby cos lettuce, soft boiled egg, crispy bacon, garlic croutons, baby capers, anchovy aioli dressing topped with parmesan cheese  
**add peri peri chicken +7 / smoked salmon +8**

**Roasted Veggie Salad** (VG) (VGO) \$26  
french lentil salad with spanish onion, fresh greens, homemade hummus, labneh, beetroot relish & house lemon dressing  
**add halloumi +7 / Avocado +4.5 / zaatar pita bread +4**

### Vegan Lovers

**Bruschetta** \$17  
On Sourdough toast vivis famous roasted veggies, caramelised cherry tomatoes, housemade pesto & basil  
**add labneh +3.5 / halloumi +7(not vegan)**

**Vegan Lovers Bowl** \$28  
french lentils & quinoa salad with spanish onion, fresh greens, roasted sweet potato & red peppers, homemade hummus, beetroot relish, zucchini pickles, cranberries, house lemon dressing & zaatar pita bread  
**add avocado +4.5 / halloumi +7 / labneh +3.5 (not vegan)**

### Toasted Sandwiches

**Mediterranean Toasted Sandwich** (VO) \$18  
vivi's basil pesto, artichoke, sundried tomato, red bell peppers, baby spinach, bocconcini, kalamata olive paste on turkish bread

**Brisket Burger** \$24  
18- hours slow cooked brisket, roasted red peppers, aioli, beetroot relish, hummus, tasty cheese & fresh greens served on brioche bun

**Croque Monsieur** \$21  
double smoked leg ham, aioli, french dijon mustard, gruyere cheese, mozzarella, bechamel sauce on sourdough

**Smoked Salmon Bagel** \$18  
smoked salmon, cream cheese, smashed avo, pickled cucumber, baby capers & fresh greens on mixed seed bagel

**Poached Chicken Sandwich** \$18  
poached chicken breast, dill aioli, celery, fresh basil, spanish onions, toasted walnuts & baby spinach on sourdough

### Vivi's Treats

**Spanakopita** (VG) \$15.5  
traditional greek feta pie with spinach & baked ricotta  
**add garden salad +5 (VG)**

**Pissaladiere** \$15.5  
french tart on puff pastry with roasted pumpkin, zucchini, eggplant, red pepper, caramelised onions, kalamata olives, crumbled feta & pine nuts  
**add garden salad +5**

**Veggie Frittata** (VG) \$17.5  
roasted veggies, caramelised onions, baby spinach, kalamata olives, crumbled feta  
**served little garden salad**

**Beef Burrito** \$23.5  
spicy beef mince, kidney beans, brown rice, sour cream, mozzarella cheese, baby spinach on tortilla served with guacamole salsa  
**add one fried egg +3.5**

\*we only source free range chicken and grass fed beef  
\*there may be ingredients not listed above, please refer to our wait staff  
\*our dishes contain nuts & seeds for garnish, please let us know of any allergies

\*1.6% surcharge on credit cards  
\*10% surcharge applies on weekends  
\*15% surcharge applies on public holidays

## The Classics -with vivi's twist-

### **Bacon and Egg roll** -another level- **\$16**

turkish bread, house tomato relish & aioli

**add** fresh greens **+1** /

tasty cheese **+3** / avo **+4.5**

### **Smash Avo** (GFO) **\$19**

fresh greens, crumbled feta, spanish onions, caramelised roasted tomatoes chilli flakes & lemon dressing

**add** poached egg **+3.5** /bacon / halloumi **+7 each**

### **Vivi's crispy Zucchini Corn Fritters** **\$26**

(Pan fried) (GF)

crispy bacon, labneh, avocado, house red capsicum chilli jam & fresh greens

**add** one poached egg **+3.5** / halloumi **+7**

## Eggs Vivi's way

### **Purrfect Scramble** (GFO) (VG) **\$24**

scrambled eggs, goats cheese, roasted tomato & fresh basil on Sourdough Toast

### **Hot Mama Scramble** (GFO) (VG) **\$26**

scrambled eggs, truffled field mushrooms, fresh shallots, confit garlic chili oil & coriander on Sourdough toast

### **Eggs Benny** (GFO) **\$21**

two poached eggs, sauteed spinach & house hollandaise sauce on sourdough toast

**add** halloumi, bacon, shaved ham, chorizo **+7**  
smoked salmon **+8**

## One pot pan eggs

### **Spanish Open Omelette** (GFO) (VG) **\$26**

chorizo, baby spinach, roasted capsicum, red onion, crumbled feta, kalamata olives, saffron chilli & vivi's secret dressing on sourdough toast

### **Smokey Shakshuka** (GFO) (VG) **\$24**

baked eggs in mediterranean spice sauce, red pepper, kalamata olives, crumbled feta & dukkah zaatar Pita **add** / Avo **+4.5 each**  
chorizo / halloumi **+7 each**

### **Huevos Rancheros** (GFO) (VGO) **\$27**

colombian refritto beans, spanish chorizo, two fried eggs, guacamole salsa, sour cream & tortilla

**Swap** chorizo for halloumi on request

## Super Bowls

### **Chilli con carne bowl** **\$28**

spicy lean beef mince & tomato stew, red chilli peppers, kidney beans, brown rice, corn, guacamole salsa, sour cream served with tortilla & one fried egg

### **Slow cooked beef brisket bowl** **\$28**

lentils & quinoa salad with spanish onion, fresh greens, homemade hummus, labneh, beetroot relish, zucchini pickles, cranberries, house tahini dressing & zaatar pita bread

**add** halloumi **+7**

### **Mediterranean Bowl** (VG) (GFO) **\$26**

poached egg, halloumi, lentils & quinoa salad with spanish onion, fresh greens, homemade hummus, labneh, beetroot relish, zucchini pickles, cranberries, house tahini dressing & zaatar pita bread

**add** avo **+4.5** / peri peri chicken **+7**

## Salatas

### **Grill Peri Peri Chicken Salad** (GF) **\$28**

lentils & quinoa salad, spanish onion, cranberries, labneh, hummus, toasted seeds & nuts, roasted zucchini & house tahini dressing

**add** avo **+4.5** halloumi **+7** /  
zaatar pita bread **+4**

### **Vivi's Ceaser Salad** **\$21**

crunchy baby cos lettuce, soft boiled egg, crispy bacon, garlic croutons, baby capers, anchovy aioli dressing topped with parmesan cheese

**add** peri peri chicken **+7** / smoked salmon **+8**

### **Roasted Veggie Salad** (VG) (VGO) **\$26**

french lentil salad with spanish onion, fresh greens, homemade hummus, labneh, beetroot relish & house lemon dressing

**add** halloumi **+7** / Avocado **+4.5** / zaatar pita bread **+4**

## Vegan Lovers

### **Bruschetta** **\$17**

Vivi's famous roasted veggies, caramelised cherry tomatoes, housemade pesto on sourdough & basil

**add** labneh **+3.5** / halloumi **+7** (not vegan)

### **Vegan Lovers Bowl** **\$28**

french lentils & quinoa salad with spanish onion, fresh greens, roasted sweet potato & red peppers, homemade hummus, beetroot relish, zucchini pickles, cranberries, house lemon dressing & zaatar pita bread

**add** avocado / **+4.5** halloumi **+7** / labneh **+3.5**  
(not vegan)