VOCO AN IHG HOTEL | Auckland City Centre

BREAKFAST (06:30 - 10:00)

TOFU SCRAMBLED (V) (DF) 19
with dukkha spice, roasted vine tomatoes, grilled toast.

EGGS BENEDICT * 25
two free range eggs, wilted spinach, potato rosti, hollandaise

choose one (1) from

mushroom / bacon / smoked salmon

AKAROA SMOKED SALMON 24
avocado smash, toasted sourdought, fresh tomatoes

CIABATTA FRENCH TOAST 23
grilled banana, bacon, berry compote, mascarpone, maple syrup.

HOT RICE PUDDING 17
Orange, coconut milk, berry compote

ALL DAY MENU (06:30 - 10:00)

SMALL PLATES

HOUSE MADE FOCACCIA (DF) 11
Olive oil and balsamic

WARM MARINATED OLIVES * (DF) 9
Citrus zest, thyme and garlic

WAGYU MEATBALLS 23
Napolitana sauce, parmesan

CAPRESSE SALAD * (V) 21
Truss tomatoes, buffalo mozzarella, fresh basil, balsamic

PIZZAS

MARGHERITA (V) 26
Fresh basil, mozzarella, napoli sauce

PEPPERONI 29
spicy salami, mozzarella, napoli sauce

POLLO 30
Chicken, spinach, caramelized onion, aioli, capsicum, napoli sauce

QUATTRO FORMAGGI (V) 29
Gorgonzola, provolone, parmesan, mozzarella, walnuts, honey

PASTA

FETUCCINE CACIO E PEPE (V) 28
pecorino and black pepper

BUCATTINI AL PESTO (V) 31
Pangritata, semi dried tomatoes, EVOO

SQUID INK LINGUINI 34
Prawns, tomato, garlic confit, parsley, lemon, chilli

PAPPARDELLE 32
Beef shin ragout, swiss brown mushrooms and pecorino

SPAGHETTI CHICKEN PARMIGIANA 36
Napolitana sauce, mozzarella

DESSERTS

TRADITIONAL TIRAMISU 16
Mascarpone, espresso, savoiardi biscuits, biscotti

PANNA COTTA * 14
Vanilla panna cotta, rhubarb

AFFOGATO * 14
Vanilla gelato, amaretto liquor, espresso

PISTACHO CANNOLI 9

WINES

	GLASS	BOTTLE
SPARKLING		
Quartz Reef Brut, Central Otago, New Zealand	18	82
Col de'Salici Valdobbiadenne, Prosecco, Italy	16	72
WHITE		
Nautilus Estate Sauvignon Blanc, Marlborough, New Zealand	16	72
Zonin Classici Pinot Grigio, Friuli, Italy	14	62
Seresin Ciaroscuro, Marlborough, New Zealand	15	68
Hunter's Chardonnay, Marlborough, New Zealand	16	72
ROSE		
Man O War Pinque, Waiheke Islan, New Zealand	16	74
RED		
Lake Hayes Pinot Noir, Central Otago, New Zealand	15	62
Frescobaldi Castiglioni Chianti Classico, Tuscany, Italy	16	72
Stone Paddock Paritua Syrah, Hawke's Bay, New Zealand	16	72
Man O War Island Blend, Waiheke Island, New Zealand	18	80

SOFT DRINKS

Coca Cola/Zero	6
Karma Orange Juice	6
East Imperial	6
Ginger Beer / Ginger Ale / Yuzu Lemonade / Soda	

NIGHT OWL (22:00 - 06:00)

MARGHERITA (V) 26
Fresh basil, mozzarella, napoli sauce

PEPPERONI 29
spicy salami, mozzarella, napoli sauce

POLLO 30
Chicken, spinach, caramelized onion, aioli, capsicum, napoli sauce

CHOCOLATE MOUSSE 8

TIRAMISU 8

* gluten free available on request (V) Vegetarian

Our food is freshly prepared in our kitchen therefore there is a risk of crosscontamination, please advise staff if you have any allergies.
Consumption of raw or undercooked meats, seafood or shellfish may increase the risk of foodborne illness.