

RELAX, RECHARGE, REFUEL



Step inside Capers Café and Food Store and you'll soon realise why they've become a firm favourite in the Rotorua Café scene.

For nearly 18 years the Capers team have served both the local community and visitors with the very best seasonal dishes and service.

The friendly front of house staff offer a warm welcome on your arrival, giving you the time to feast your eyes on the vast selection of freshly made cabinet food – including their “world famous” salad selection, before introducing you to the latest offerings on their Menu. Depending on what time of the day you visit, you can choose from their breakfast menu between 7 am and 2 pm, or dinner menu from 2 pm till close at 9 pm.

Breakfast includes the Capers Nourish Bowl which is vegan, gluten, dairy and refined sugar-free or for something more hearty, you can order the Eggs Benedict served with succulent Pork Belly, giving this classic dish a modern twist! Along with plenty more breakfast dishes to get your day off to the best possible start.

Capers reputation for coffee is set high, with the team of professionally trained barista's delivering the perfect cup of fair trade Organico Coffee, every time, just ask the regulars who swing by most mornings for their perfect caffeine fix.

As the day continues the dinner menu arrives from 2 pm with a diverse selection of dishes to suit all nutritional requirements. From the daily Vegetarian and Vegan Blackboard Specials to their well thought out evening offerings – including Lamb Rump Salad with Cauliflower and Brazilian Nut Puree. Steak Wellington also features, served with Truffle Mash and Broccolini, it's sure to satisfy your appetite if you're after a dish of comfort food to nourish your body!



The Capers team are more than happy to recommend a drink to go with your meal – from a glass of Sauvignon Blanc from local Winery Volcanic Hills, craft beer from Three Boys or a non-alcoholic option in our drinks fridge – including the award-winning Happy Belly Ferments Kefir Water or Kombucha and No Ugly Wellness Tonic.

The Café provides a relaxed atmosphere to catch up with friends, colleges and family in the evenings – to share a platter and the events of the day, over a cold beverage. There's even a playroom to keep the little ones occupied and great kids menu options to impress the fussiest of eaters.

If you're celebrating a special occasion – either in the café or at home, be sure to ask in advance about their custom cake and tart service, freshly made to order. Choosing is a hard task – with options being plentiful and beautifully executed by their Patisserie Team at the Capers Food Preparation Kitchen. The team can talk you through the options to ensure your sweet treat is exactly what you're after to mark a milestone or celebration. Popular options include the Capers Chocolate Cake and Baked Lemon Tart – decorated to suit the personality of the guest of honour!

The Capers Food Store is a great addition to this humming café, featuring the very best New Zealand Artisan Products, it truly is “foodie heaven”. The chocolate range features boutique companies from the top of the north island, with Bennetts of Mangawhai to OCHO – Otago Chocolate Company in the deep of the South, Dunedin. Not such a sweet tooth – you'll be impressed with the range of Rubs and Spices to transform your next meal or barbeque at home – with offerings from Wild Fennel and Raptor Rubs to take fish, beef, duck, pork and vegetables to the next level in flavour and taste!

They also stock their famous Organico Coffee – for you to make your favourite brew in Whole Bean. Plunger or Espresso options. Along with a range of Barista + Co Plungers, Jugs and Measuring Spoons.



You're spoilt for choice when it comes to tea also available, with T2 Tea, Libertine Blends, Websters Organic Tea and Kerikeri Organic Tea rounding off their tea offerings – perfect for the ritual of tea making at home. With a delightful range of teaware available also – you'll be set to kick back and pop your feet up to enjoy a cuppa – chilled or hot!

The art of gifting is also at the forefront at Capers Food Store. With Gift Hampers made to order, overflowing with goodies from the shelves – creating a visual symphony of delicious treats including granola's, macaroons, dressings, pasta sauces and more – each one made with love and attention to detail with the recipient in mind!

Capers Café and Food Store – more than just your ordinary café – a place to feel welcome and at home on every visit – whether it's breakfast, lunch or dinner – or to simply grab a takeaway meal.

Capers Roasted Carrot and Harissa Spice Salad



INGREDIENTS

- 4 large Carrots washed and sliced into ovals
- 2 tablespoons of Olive Oil*
- 1 tablespoon of Alexandra's Harissa Spice*
- 6 Sundried Tomato Halves*
- ¼ cup of Toasted Almond Slivers
- 100 grams Feta Cheese crumbled
- 250 grams of fresh Spinach or Rocket

Pre heat oven to 160 degrees.

Toss Carrots in Olive Oil and sprinkle with Harissa Spice. Mix well and pop in oven for 20 minutes.

Slice Sundried Tomato into strips.

Place Almond Slivers in a pan and toast over a low heat until golden brown.

Place Carrots, Tomatoes and Almonds into a bowl add your choice of greens and crumbled Feta and gently mix till combined.

Salad is ready to enjoy – serve on a platter if you like, or dig in straight from the mixing bowl to save on dishes!

*Ingredients available at Capers Café & Foodstore.

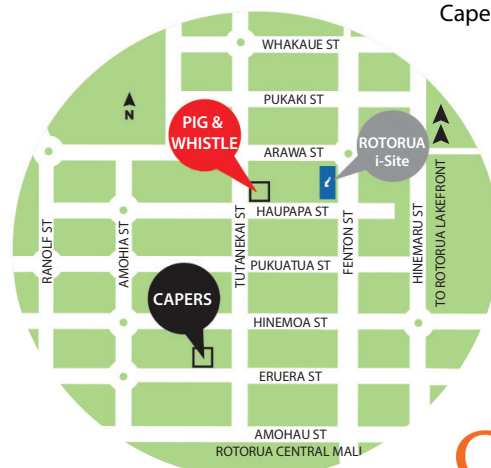
Capers, open 7 am till 9 pm, 7 days a week

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www.capers.co.nz

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