



CHAMPAGNERIA
& BEER HALL

SHARING PLATES

FRIES with champagne aioli VG NF 12

POUTINE

Fries with gravy, feta, crispy shallots VG NF 18

AGED CHEDDAR FONDUE

Pilsner, aged cheddar & mozzarella cheese fondue, with carrot & celery batons, toasted baguette V GF* NF 18

FRIED CALAMARI with wasabi mayo NF 15

GREEN BEANS whipped feta, fried capers VG GF 15

SMASHED CUCUMBER

Tahini cream, smashed cucumber, shallots, chilli oil VG NF 14

ALBONDIGAS

Spiced beef meatballs, Guinness gravy, shaved parmesan NF 16

CAULI BITES

Beer battered cauliflower wings, with sriracha mayo VG NF 16

HALLOUMI STICKS

Crumbed halloumi with Campari marmalade V NF 16

WHIPPED FETA

Whipped feta, roasted cherry tomato, pickled cucumber, microgreens, chilli oil, toasted ciabatta VG GF* NF 18

MAC & CHEESE CROQUETTES

Dijon cheddar rigatoni croquettes, wasabi mayo VG NF 15

GARLIC BREAD

Toasted ciabatta with garlic butter VG NF 13

BURGERS

SMASHBURGER

Brioche bun with wild beef smash patty, melted cheese, pickles, mustard & ketchup, with fries GF* NF 26
Double beef/double cheese 7

STICKY TOFU BURGER

Brioche bun with sticky chilli tofu, pickled cucumber & red onion, herbed slaw, lettuce & sriracha mayo, with fries VG GF* 26

CHICKEN BURGER

Brioche bun with crumbed chicken, cheese, Campari marmalade, McClures's pickles, red onion, herbed slaw, lettuce & mayo with fries NF 26

VEGAN CHICKEN BURGER

Brioche bun with crumbed vegan chicken patty, Campari marmalade, herbed slaw, cheese sauce, McClures's pickles, red onion, lettuce & sriracha mayo, with fries NF 25

HALLOUMI BURGER

Brioche bun with sticky chilli halloumi, herbed slaw, red onion, lettuce & mayo, with fries V GF* 26

V = Vegetarian; VG = Vegan; GF = Gluten Free;
NF = Nut Free; * = On Request

PLEASE INFORM STAFF OF ANY ALLERGIES

PLATTERS

MONDO PLATTER

Mac & cheese croquettes, sticky chilli tofu, beer battered cauli bites, whipped feta & roast cherry tomato, pickled cucumber, olive tapenade, tahini & smashed cucumber, crudités, pretzels & ciabatta VG NF*

2 person \$55 / 4 person \$95

CHEESE BOARD

Camembert, Kikorangi blue, aged cheddar cheese, Campari marmalade, toasted walnuts & crackers V NF* 26

MEDITERRANEAN PLATTER

Fried calamari, crumbed halloumi sticks, salami, beer battered cauliflower bites, whipped feta & roast cherry tomato, olive tapenade, tahini & smashed cucumber, crudités, pretzels & toasted ciabatta NF* 2 person \$55 / 4 person \$95

BREADS & DIPS

Green olive tapenade, whipped feta, French baguette, toasted ciabatta, balsamic olive oil VG NF 22

LARGE PLATES

FRENCH 'TACOS'

Toasted flour tortilla with fried chicken, cheese sauce, jalapeños, fries, gravy & caramelised onion, with gremolata slaw & sriracha mayo NF 25

VEGAN FRENCH 'TACOS'

Toasted flour tortilla with vegan chicken, cheese sauce, jalapeños, fries, gravy & caramelised onion, with gremolata slaw & sriracha mayo VG NF 24

HALLOUMI BEETROOT SALAD

Pan-fried halloumi, roasted beetroot, red onion, rocket, toasted walnuts, orange balsamic dressing V GF NF* 25
Swap halloumi for sticky chilli tofu VG* GF NF* 25
add smoked salmon 8

PULLED KING OYSTER SARNIE

Smoky red pepper pulled king oyster mushroom, caramelised onion, rocket, shallots, & wasabi mayo in ciabatta, with gravy dipping sauce VG GF* 23
add shoestring fries 7

FISH & CHIPS

Beer battered hoki, shoestrings, herbed slaw, wasabi mayo NF 25

DIRTY MARTINI PASTA

Rigatoni, green olive tapenade butter, citrus stock, crumbled blue cheese, chilli oil, microgreens V NF 24
Swap for vegan feta VG* NF 24

DESSERTS

MANGO PANNA COTTA

Creamy coconut custard topped with mango coulis VG NF 13

SALTED CARAMEL CHEESECAKE

Cheesecake on an Oreo base & salted caramel sauce VG NF 13

CHOCOLATE FONDANT

Goopy chocolate domes with mascarpone NF 13

Add Gelissimo vanilla or hokey pokey ice cream VG NF 4