



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, carrot & celery batons, toasted baguette V GF\* NF 18

FRIED CALAMARI with horseradish mayo NF 15

GREEN BEANS almond butter, fried capers VG GF 15

### ALBONDIGAS

Spiced beef meatballs, red pepper tomato sauce, 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 sauce, Campari marmalade, pickled 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, pickled red onion, lettuce & sriracha mayo, with fries NF 25

### HALLOUMI BURGER

Brioche bun with 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 & roasted cherry tomato, pickled cucumber, olive tapenade, almond butter, 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, cheese fondue, olive tapenade, whipped almond butter, 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, gremolata slaw, wasabi mayo NF 25

### DIRTY MARTINI PASTA

Rigatoni, green olive tapenade butter, citrus stock, crumbed blue cheese, chilli oil, microgreens V 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