



CHAMPAGNERIA
& BEER HALL

SHARING PLATES

- SHOESTRING 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 crudités, toasted baguette V GF* NF 18
- FRIED CALAMARI with wasabi mayo NF 15
- PAN FRIED GREEN BEANS whipped feta, fried capers VG GF 15
- HALLOUMI STICKS
Crumbed halloumi with Campari marmalade V NF 16
- ALBONDIGAS
Spiced beef meatballs, Guinness gravy, shaved parmesan 16
- SMASHED CUCUMBER
Tahini cream, smashed cucumber, shallots, chilli oil VG NF 14
- CAULI BITES
Beer battered cauliflower wings, with sriracha mayo VG 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

Email otto@thechampagneria.co.nz for your function, birthday or Xmas party!

HAPPY HOUR
Every day!
\$8 Bubbles
\$10 Gisborne Gold pints
\$14 Cocktail of the Week!

BURGERS

- SMASHBURGER
Brioche bun with wild beef smash patty, melted cheese, pickles, mustard & ketchup, with shoestring 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

LUNCH MAINS

- EGGS ON TOAST
Eggs as you like them, on toasted ciabatta V GF* 15
add hollandaise 2
- WAFFLES
Belgian waffles, toffee sauce, mascarpone & berry compote V 21
- AVO TOAST
Toasted ciabatta with roasted cherry tomato, sliced avocado, pickled cucumber, whipped tahini, chilli oil & microgreen VG GF* 22
add poached eggs 7
- HASH BENEDICT
Potato rosti, poached eggs, wilted spinach, hollandaise & microgreens V GF 24
add halloumi 7 add smoked salmon 8
- TOFU BENEDICT
Potato rosti, sticky chilli tofu, wilted spinach, whipped feta, sriracha mayo, microgreens VG GF 24
- 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 & wasabi mayo in ciabatta, with gravy 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, crumbled blue cheese, chilli oil, microgreens V NF 24
Swap for vegan feta VG* NF 24

- SIDES**
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| Eggs (2) V GF NF 7 | Sticky Chilli Tofu VG GF NF 7 |
| Potato Rosti VG GF NF 6 | Smoked Salmon GF NF 8 |
| Wilted Spinach VG GF NF 6 | Herbed Slaw VG GF NF 7 |
| Avocado VG GF NF 6 | Gravy VG NF 3 |
| Pan-fried Halloumi V GF NF 7 | Hollandaise V GF NF 2 |

V = Vegetarian; VG = Vegan; GF = Gluten Free; NF = Nut Free;
PLEASE INFORM STAFF OF ANY ALLERGIES