



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, cheddar & mozzarella cheese fondue with crudités, toasted baguette V GF\* NF 18

FRIED CALAMARI with horseradish mayo NF 15

PAN FRIED GREEN BEANS almond butter, fried capers VG GF 15

HALLOUMI STICKS

Crumbed halloumi with Campari marmalade VG NF 16

ALBONDIGAS

Spiced beef meatballs, red pepper tomato sauce, parmesan 16

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](mailto: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 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

## 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

Whipped almond butter toasted ciabatta with roasted cherry tomato, sliced avocado, pickled cucumber, chilli oil 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, citrus stock, crumbed blue cheese, chilli oil, microgreens V NF 24

Swap for vegan feta VG\* NF 24

**SIDES** Eggs (2) V GF NF 7

Potato Rosti VG GF NF 6

Wilted Spinach VG GF NF 6

Avocado VG GF NF 6

Pan-fried Halloumi V GF NF 7

Sticky Chilli Tofu VG GF NF 7

Smoked Salmon GF NF 8

Herbed Slaw VG GF NF 7

Gravy VG NF 3

Hollandaise V GF NF 2

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