



CHAMPAGNERIA
& BEER HALL

SHARING PLATES

FRIES

with champagne aioli **VG NF 12**

POUTINE

Fries loaded with gravy, feta & crispy shallots **VG NF 18**

CAULI BITES

Beer battered cauliflower wings, with sriracha mayo **VG NF 14**

SMASHED POTATOES

Garlic butter & rosemary smashed baby potatoes with aioli **VG GF NF 15**

MAC & CHEESE CROQUETTES

Dijon & cheese rigatoni crumbed croquettes, with wasabi mayo **VG 15**

WHIPPED FETA

Whipped feta with balsamic roasted grapes & toasted ciabatta **VG GF* 17**

FRIED CALAMARI

with wasabi mayo 15

JALAPEÑO POPPERS

Three cheese stuffed crumbed jalapeños, with sriracha mayo **V NF 15**

PAN-FRIED BROCCOLI

Garlic chilli lemon pan-fried broccoli **VG GF NF 14**

GARLIC BREAD

Toasted ciabatta with garlic butter **VG NF 13**

BRUNCH COCKTAILS

MIMOSA \$10 ALL WEEKEND!
Sparkling wine, orange juice

PEACH RASPBERRY BELLINI
Sparkling wine, peachcello, raspberry syrup, lemon juice 16

PLEASE INFORM STAFF OF ANY ALLERGIES

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

BRUNCH MAINS

EGGS ON TOAST

Eggs as you like them, on toasted ciabatta **V GF* 14**
add hash sticks 6
add hollandaise 2

WAFFLES

Belgian waffles with mascarpone, berry compote & maple syrup **V 19**

AVO TOAST

Beetroot hummus, sliced avocado, crumbled feta, cherry tomato & balsamic reduction on toasted ciabatta **VG GF* 21**
add poached eggs 7

HASH BENNIE

Smashed potatoes, poached eggs & hollandaise with either halloumi OR wilted spinach **V GF 22**

TOFU SMASH

Smashed garlic rosemary potato hash, wilted spinach, harissa maple tofu & sriracha mayo **VG GF 20**

HALLOUMI BURGER

Pan-fried harissa maple halloumi, with gremolata slaw, red onion, lettuce & mayo in a brioche bun, with fries **V GF* 24**

SMASHBURGER

Wild beef smash patty, melted cheese, pickles, mustard & ketchup in a brioche bun, with fries **NF GF* 24**
double beef / dboulbe cheese 7

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

BRUNCH SIDES

Eggs (2) **V GF 7**
Hash sticks **VG GF 6**
Wilted spinach **VG GF 6**
Avocado **VG GF 6**
Pan-fried halloumi **V GF 7**
Gravy **VG GF 3**
Hollandaise **V GF 2**

VEGAN CHEESEBURGER

Plant based beef patty, melted cheese, pickles, mustard & ketchup in a toasted brioche bun, with fries **VG NF 23**

FRENCH 'TACOS'

Fried chicken, cheese sauce, jalapeños, fries, gravy & caramelised onion, wrapped in a flour tortilla, toasted & served with gremolata slaw & sriracha mayo **NF 24**

VEGAN FRENCH 'TACOS'

Vegan chicken, cheese sauce, jalapeños, fries, gravy & caramelised onion, wrapped in a flour tortilla, toasted & served with slaw & sriracha mayo **VG NF 24**

FRENCH ONION CHICKEN BURGER

Crumbed yoghurt marinated chicken, caramelised onions, herbed slaw, cream cheese sauce, lettuce & pickles in a brioche bun, with fries **NF 25**

VEGAN CHICKEN BURGER

Crumbed vegan chicken, caramelised onions, herbed slaw, cream cheese sauce, lettuce & pickles in a brioche bun, with fries **VG NF 25**

MAPLE HARISSA SALAD

Garden greens with sweet chilli dressing, peach, red onion, croutons, shaved almonds, crispy shallots & aioli drizzle
Choose your protein:
harissa maple tofu / harissa maple halloumi **VG* GF* NF* 22**

WHAT'S ON

LIVE MUSIC

Check out our website for upcoming nights: otto.champagneria.co.nz

HAPPY HOUR

Every day!
\$8 Bubbles
\$10 Gisborne Gold pints

BOJEE BRUNCH!

Every Saturday & Sunday
Sittings start from 11am to 3pm
\$65pp includes brunch & sangria / mimosa / sparkling margarita for 2 hours
BOOKINGS RECOMMENDED