



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 16**

### SMASHED POTATOES

Garlic butter & rosemary smashed baby potatoes with aioli **VG GF NF 16**

### 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\* 18**

### 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

## WEEKEND 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\* 22**  
add poached eggs 7

### HASH BENEDICT

Smashed potatoes, poached eggs & hollandaise with either halloumi OR wilted spinach **V GF 24**

### TOFU SMASH

Smashed garlic rosemary potato hash, wilted spinach, harissa maple tofu & sriracha mayo **VG GF 23**

### HALLOUMI BURGER

Pan-fried harissa maple halloumi, with gremolata slaw, red onion, lettuce & mayo in a brioche bun, with fries **V GF\* 26**

### SMASHBURGER

Wild beef smash patty, melted cheese, pickles, mustard & ketchup in a brioche bun, with fries **NF GF\* 26**  
double beef / double cheese 7

### 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 25**

### 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 26**

### 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\* 25**

Email [otto@thechampagneria.co.nz](mailto: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**

## WHAT'S ON

### LIVE MUSIC

Check out our website for upcoming nights: [otto.champagneria.co.nz](http://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