

OTTO

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

Sparkling wine, orange juice 12

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

LUNCH MAINS

EGGS ON TOAST

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

AVO TOAST

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

FRENCH ONION SOUP

Classic French onion soup, topped with a cheesy crouton. Choose from dairy or vegan cheese **V VG* GF* 20**

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**

DIRTY MARTINI PASTA

Rigatoni in a green olive tapenade butter, citrus stock, herbs & blue cheese **V 21**
Swap for vegan feta **VG 21**

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 / 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 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**

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

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**