

SHARING PLATES

FRIES with champagne aioli VG NF 12

POUTINE

Fries with gravy, feta, crispy shallots VG NF 18

BEETS

Roasted & pickled beetroot, whipped feta, candied walnut, chive, fig balsamic V GF* NF 18

FRIED CALAMARI with wasabi mayo NF 15

BROCCOLI

Roasted broccoli with laoganma chilli, fried shallots, sesame cream VG GF 15

BURRATA

Pickled fennel jam with burrata cheese & grilled bread V NF 24

ALBONDIGAS

Spiced beef meatballs, saffron tomato sauce, shaved parmesan NF 16

CAULI BITES

Beer battered cauliflower wings, with sriracha mayo VG NF 16

HALLOUMI STICKS

Crumbed halloumi with Campari marmalade V NF 16

WHIPPED FETA

Whipped feta, roasted cherry tomato, pickled cucumber, microgreens, chilli oil, toasted ciabatta VG GF* NF 18

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

HAPPY HOUR
Every day!
\$8 Bubbles
\$10 Gisborne Gold
\$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 feta, chilli oil & microgVG 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, candied walnuts, orange balsamic dressing V GF NF* 25
Swap halloumi for sticky chilli tofu VG* GF NF* 25
Add smoked salmon 8

BOUILLABAISSSE

Prawns, mussels & hoki stew in a tomato saffron broth, served with toasted ciabatta NF GF* 32
vegan on request* VG* GF* 29

PAPPADELLE

Prawn, chorizo & jalapeño pappardelle in rich tomato sauce NF 28

VEGAN PAPPADELLE

Vegan chorizo, broccoli & jalapeño pappardelle in rich tomato sauce VG NF 25

FISH & CHIPS

Beer battered hoki, shoestrings, pea purée, slaw, wasabi mayo NF 25

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