

THE CHAMPAGNERIA

8 COURTENAY PLACE WELLINGTON - THECHAMPAGNERIA.CO.NZ - 04 802 5585

TAPAS

MARINATED OLIVES **GF NF** 11

SPICED ROASTED ALMONDS **GF** 9

FRIES

with champagne aioli **NF** 12

FAUX GRAS

Housemade vegan foie gras with crackers **NF** 12

SMASHED POTATOES

Baby potatoes, masala butter, curry mayo, crispy curry leaves **GF NF** 15

CAULI CROQUETTES

Caramelised cauliflower cheese croquettes, black garlic mayo **NF** 15

SOUTHLAND CHEESE ROLLS

Melted cheese & onion rolled in bread & toasted **NF** 14

WHIPPED FETA

Roasted balsamic grapes, whipped feta, ciabatta **GF*** 17

TEMPURA ARTICHOKE

Tempura battered artichoke hearts, miso mayo **NF** 15

CHORIZO

Plan*t chorizo, apple cider sauce **GF NF** 16

ZATAR TOFU

Zatar pomegranate tofu, green tahini slaw **GF NF** 15

BROCCOLI

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

GARLIC BREAD

Toasted ciabatta, kawakawa garlic butter **GF* NF** 13

DOG MENU

PAMPERED POOCH SUNDAYS: DOGS EAT FREE!

VEGAN DOG BISCUITS \$1 each

DOG PLATTER

Biscuits, treats, chardognay \$8

BURGERS

FRENCH ONION CHICKEN BURGER

Crumbed 'chicken' patty, caramelised onions, herbed cream cheese, French onion mayo, lettuce & pickles in a toasted brioche bun, with fries **NF** 25

CHEESEBURGER

Plant based beef patty, melted cheese, pickles, mustard & ketchup in a toasted brioche bun, with fries **NF** 22

PUMPKIN BURGER

Pumpkin & spinach patty, whipped feta, red onion, lettuce & green tomato jalapeño relish, with fries **NF** 23

TRIPLE CHEESE TOASTIE

Cheddar, feta & cream cheese with balsamic grapes in garlic butter toasted ciabatta **NF** 17 add fries 6

DESSERT

TART AU CITRON

of lemon, pastry & cream **NF** 14

CHOCOLATE GANACHE TART

with roasted strawberries **NF** 14

VANILLA CREME BRULEE

with candied orange **GF NF** 13

CARAMELISED APPLE TARTE TATIN

with hokey pokey ice cream **NF** 13

VANILLA & BISCOFF CHEESECAKE

with caramel fudge sauce **NF** 13

CHOCOLATE COATED DOME

filled with praline mousse on an oreo crumb, served with hokey pokey ice cream 13

THREE MINI LEMON CAKES

with lemon cream cheese frosting **NF** 10

Add Gelissimo Gelato hokey pokey ice cream or Vanilla ice cream **NF** 4

WHAT'S ON

DAILY DRINK SPECIALS!

\$6 BUBBLES

\$8 PINTS GISBORNE GOLD

\$10 COCKTAIL SPECIALS

BOUJEE BRUNCH!

Fridays, Saturdays, Sundays

Sittings from open time until 3pm

\$65pp includes platter for two, or two tapas with sangria / mimosa / sparkling margarita for 2 hours.

BOOKINGS RECOMMENDED

EMAIL INFO@THECHAMPAGNERIA.CO.NZ TO ENQUIRE ABOUT BOOKING YOUR XMAS PARTY, BIRTHDAY OR FUNCTION ON OUR HEATED ROOFTOP

DESSERT COCKTAILS

OREO MARTINI

Crème de Cacao Dark, Crème de Cacao White, vodka, coconut milk, crushed Oreo 20

CHANTILLY SOUR

Finlandia lemon vodka, lemon juice, coconut water 18

BUTTERSCOTCH MARTINI

Vodka, espresso, butterscotch liqueur, hazelnut syrup, almond milk 20

GF = Gluten Free;

NF = Nut Free; * = On Request

Our menu is 100% plant based

PLEASE NOTE WE CAN NOT CATER FOR COELIACS OR NUT ALLERGIES