



CHAMPAGNERIA  
& BEER HALL

## DINNER MENU 3-9PM MONDAY TO SATURDAY

### 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**

#### WHIPPED FETA

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

#### FRIED CALAMARI

with wasabi mayo **NF 15**

#### JALAPEÑO POPPERS

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

#### MAC & CHEESE CROQUETTES

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

EMAIL [OTTO@THECHAMPAGNERIA.CO.NZ](mailto:OTTO@THECHAMPAGNERIA.CO.NZ)  
TO ENQUIRE ABOUT BOOKING YOUR XMAS PARTY, BIRTHDAY OR FUNCTION

### WHAT'S ON

#### BOUJEE BRUNCH!

Every Saturday

Sittings start from 11am to 2.45pm

\$65pp includes brunch & sangria / mimosa / sparkling margarita for 2 hours

BOOKINGS RECOMMENDED

### PLATTERS

#### MEDITERRANEAN PLATTER

Fried calamari, battered cauliflower bites, jalapeño poppers, maple harissa halloumi, salami, basil hummus, olive tapenade, cornichons, pretzels & toasted ciabatta **NF\***  
2 person \$55 / 4 person \$95

#### CHEESE BOARD

Camembert, blue & cheddar cheese with quince paste, red grapes & crackers **V NF 26**

#### MONDO PLATTER

Mac & cheese croquettes, garlic & rosemary smashed baby potatoes, battered cauli bites, whipped feta & balsamic roasted grapes, basil hummus, olive tapenade, cornichons, pretzels & toasted ciabatta **VG NF\***  
2 person \$55 / 4 person \$95

#### BREADS & DIPS

Olive tapenade, basil hummus & toasted ciabatta with balsamic olive oil **VG NF 22**

### MAINS

#### FRENCH ONION SOUP

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

#### MAPLE HARISSA SALAD

Salad 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 tapenade butter, citrus stock, herbs & blue cheese **V NF 24**  
Swap for vegan feta **VG\* NF 24**

#### VEGAN CHEESEBURGER

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

#### SMASHBURGER

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

#### HALLOUMI BURGER

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

#### FRENCH ONION CHICKEN BURGER

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

#### VEGAN CHICKEN BURGER

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

#### 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, in a flour tortilla, toasted & served with gremolata slaw & sriracha mayo **VG NF 24**

### DESSERTS

#### OREO CHEESECAKE

Oreo biscuit base, cookies & cream cheesecake & chocolate sauce **VG NF 13**

#### TART AU CITRON

Lemon curd, pastry & cream **VG NF 13**

#### CHOCOLATE GANACHE TART

Biscuit base, silken chocolate tart, with blueberry coulis **VG NF 13**

Add Gelissimo vanilla or hokey pokey ice cream **VG NF 4**

### DAILY DRINK SPECIALS!

\$8 BUBBLES

\$10 PINTS GISBORNE GOLD

\$12 COCKTAIL SPECIALS

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

PLEASE INFORM STAFF OF ANY ALLERGIES - ALL OUR MEATS ARE WILD & SUSTAINABLE