



CHAMPAGNERIA
& BEER HALL

DINNER MENU 3-9PM MONDAY TO SATURDAY

SHARING PLATES

FRIES

with champagne aioli **VG NF 12**

POUTINE

Fries loaded with gravy, whipped 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* 17**

FRIED CALAMARI

with wasabi mayo **GF 15**

JALAPEÑO POPPERS

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

CHORIZO IN CIDER

Plant based chorizo in a cider sauce, with sliced apple **VG GF 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
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 tapanade, 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 24**

MONDO PLATTER

Garlic & rosemary smashed baby potatoes, battered cauli bites, whipped feta & balsamic roasted grapes, plant based chorizo in cider sauce, basil hummus, olive tapanade, 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

MAPLE HARISSA SALAD

Garden greens with sweet chilli dressing, Peach, red onion croutons, shaved almonds, crispy shallots & aioli drizzle 22
Choose your protein:
harissa maple tofu / harissa maple halloumi **VG* GF* NF***

HALLOUMI BURGER

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

SMASHBURGER

Wild beef smash patty, melted cheese, pickles, mustard & ketchup in a toasted brioche bun, with fries **NF GF* 23**

CHEESEBURGER

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

FRENCH 'TACOS'

Fried chicken, cheese sauce, jalapeños, fries, gravy & caramelised onion, wrapped in a flour tortilla, toasted & served with gremolata slaw **NF 24**

VEGAN FRENCH 'TACOS'

Vegan chicken, cheese sauce, jalapeños, fries, gravy & caramelised onion, wrapped in a flour tortilla, toasted & served with gremolata slaw **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