



CHAMPAGNERIA
& BEER HALL

SHARING PLATES

FRIES with champagne mayo
VG GF NF 12

POUTINE

Fries with gravy, crumbled feta
& crispy shallots VG NF 18

FRIED CALAMARI with wasabi
mayo NF 15

BROCCOLI

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

CAULI BITES

Beer battered cauliflower
wings, with sriracha mayo
VG NF 16

BURRATA

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

GARLIC BREAD

Toasted ciabatta with garlic
butter VG NF 13

ALBONDIGAS

Spiced beef meatballs,
saffron tomato sauce, shaved
parmesan GF NF 18

GOUDA CROQUETTES

Crumbed gouda cheese with
Campari marmalade V NF 16

WHIPPED FETA

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

MAC & CHEESE CROQUETTES

Dijon cheddar rigatoni
croquettes, wasabi mayo
VG NF 15

BREADS & DIPS

Beetroot hummus, whipped
feta with roasted tomato,
French baguette, toasted
ciabatta, balsamic olive oil
VG NF 22

HAPPY HOUR

Every day!
\$10 Bubbles
\$11 Gisborne Gold
Beer Treats of the Week

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

PLATTERS

MONDO PLATTER

Mac & cheese croquettes, sticky chilli tofu, beer battered cauli
bites, whipped feta & roast cherry tomato, pickled cucumber,
roasted broccoli & sesame cream, celery & carrot crudité, pretzels
& ciabatta VG NF* 2 person \$55 / 4 person \$95

MEDITERRANEAN PLATTER

Fried calamari, crumbed halloumi sticks, salami, beer battered
cauliflower bites, whipped feta & roast cherry tomato, roasted
broccoli & sesame cream, celery & carrot crudité, pretzels &
ciabatta NF* 2 person \$55 / 4 person \$95

DESSERTS

MANGO PANNA COTTA

Creamy coconut custard topped with mango coulis VG NF 13

SALTED CARAMEL CHEESECAKE

Cheesecake on an Oreo base & salted caramel sauce VG NF 13
Add Gelissimo vanilla or hokey pokey ice cream VG NF 4

LARGE PLATES

BOUILLABAISSE

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

FRENCH 'TACOS'

Toasted flour tortilla with fried chicken, cheese, jalapeños, fries,
gravy & caramelised onion, with gremolata slaw & sriracha mayo
NF 26

VEGAN FRENCH 'TACOS'

Toasted flour tortilla with vegan chicken, cheese sauce, jalapeños,
fries, gravy & caramelised onion, with gremolata slaw & sriracha
mayo VG NF 25

HALLOUMI BEETROOT SALAD

Pan-fried halloumi, roasted beetroot, chargrilled broccoli, red
onion, rocket, candied walnuts, orange balsamic dressing
V GF NF* 26
Swap halloumi for sticky chilli tofu VG* GF NF* 26
add smoked salmon 8

CHICKEN FETTUCINE

Chicken, charred broccoli & mushroom in a rich, creamy sauce,
with lemon oil & shaved parmesan V* NF 28

VEGAN FETTUCINE

Charred broccoli, mushroom & spinach in a creamy cheese sauce,
with lemon oil & crispy shallots VG NF 26

FISH & CHIPS

Beer battered hoki, shoestrings, slaw, wasabi mayo NF 27

BURGERS

SMASHBURGER

Beef smash patty, melted cheese, pickles, mustard & ketchup,
with fries GF* NF 26
Double beef/double cheese 7

STICKY TOFU BURGER

Sticky chilli tofu, pickled cucumber & red onion, herbed slaw,
lettuce & sriracha mayo, with fries VG GF* 26

CHICKEN BURGER

Crumbed chicken, cheese, caramelised onion, pickles, herbed
slaw, lettuce & sriracha mayo with fries NF 26

VEGAN CHICKEN BURGER

Crumbed vegan chicken patty, caramelised onion, herbed slaw,
cheese sauce, pickles, red onion, lettuce & sriracha mayo, with
fries VG NF 26

HALLOUMI BURGER

Sticky chilli halloumi, herbed slaw, red onion, lettuce & mayo,
with fries V GF* 26

PLEASE INFORM STAFF OF ANY ALLERGIES

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