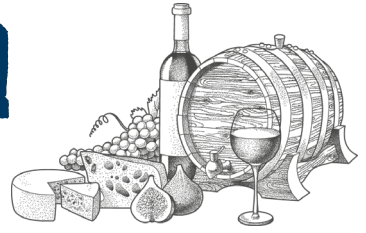


BOUJEE BRUNCH!



Choose two plates per person or one platter for two.

\$65 each.

Two hour sitting.

Please respect our right to be responsible hosts, and intoxicated people will not be served.

DRINKS

Choose from sangria, sparkling margarita, mimosas & Gisborne Gold lager.

PLATES

FRIES

with champagne aioli **NF**

SMASHED POTATOES

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

ZATAR TOFU

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

CAULI CROQUETTES

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

BURGERS

BRUNCH PLATTER

Mini pancakes, berry compote, mascarpone, smoky BBQ beans, avocado, hash sticks, plant based chorizo, house tomato sauce, ciabatta, almond butter **NF***

SOUTHLAND CHEESE ROLLS

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

WHIPPED FETA

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

GARLIC BREAD

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

CHORIZO

Plant*t chorizo, apple cider sauce **GF NF**

BOUJEE PLATTER

Smashed baby potatoes with masala mayo, plant based chorizo with apple cider sauce, Southland cheese rolls, garlic bread, Kiwi onion dip **NF**

GF = Gluten Free; **NF** = Nut Free; * = On Request **100% Plant Based Menu**

THE CHAMPAGNERIA