

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!

DOG BISCUITS \$1 each

DOG PLATTER
Biscuits, treats, chardognay \$8

PLATTERS

AVAILABLE TWO PERSON \$55 OR FOUR PERSON \$95

BRUNCH PLATTER
Available until 5pm
Mini pancakes, berry compote,
mascarpone, smoky BBQ beans, avocado,
hash sticks, 'chorizo', house tomato sauce,
muffin splits, almond butter **NF***

KIWIANA BOARD
Southland cheese rolls, toasted ciabatta,
kawakawa butter, Kiwi onion dip, balsamic
oil **NF** 21

MEZZE PLATTER
Zatar pomegranate tofu, lemon garlic
broccoli, tempura artichokes, cauli
croquettes, green tahini slaw, hummus,
spiced almonds, olives, ciabatta, crudités,
crackers **NF***

MEDITERRANEAN PLATTER
Vegan Duck à l'Orange, fried artichokes
with miso mayo, whipped feta, roasted
balsamic grapes, battered jalapeño bites,
vegan foie gras, olives, crudités, ciabatta,
grapes, crackers **NF**

MONDO PLATTER
Smashed baby potatoes with masala
mayo, apple cider 'chorizo', spiced ricotta
& balsamic roasted grape bruschetta,
battered jalapeño bites, whipped feta,
ciabatta, olives, crudités, crackers **NF***

KIDS PLATTER
Mini pancakes, maple syrup, seasonal
fruit, hash brown sticks, cucumber &
carrot sticks **NF** 12

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,
lettuce, 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, in a brioche bun, with fries
NF 23

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

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 & 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

ASK FOR OUR DELICIOUS
NEW **DESSERT MENU!**

DESSERT COCKTAILS

OREO MARTINI
Crème de Cacao Dark, Crème de Cacao
White, vodka, coconut milk,
crushed Oreo & salted caramel rim 20

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