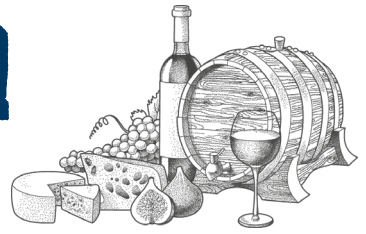


# BOUJEE BRUNCH!



Choose two plates per person or one platter for two.

**\$65** each.

Two hour sitting. Carafes are served 1 between 3 people.

We are here to make sure you have a wonderful brunch with fabulous food, delicious drinks and happy hosts with righteous responsibilities!

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

## DRINKS

Choose from sangria, sparkling margarita and mimosas.

## PLATES

### FRIES

with champagne aioli **NF**

### SMASHED POTATOES

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

### CHORIZO

Plan\*t chorizo, apple cider sauce **GF NF**

### ZATAR TOFU

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

### ALBONDIGAS

'Meatballs' in rich tomato sauce **GF 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**

## PLATTERS

### BRUNCH PLATTER

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

### BOUJEE PLATTER

Smashed baby potatoes with masala mayo, 'meatballs' with house tomato sauce, Southland cheese rolls, toasted ciabatta, kawakawa garlic butter, Kiwi onion dip, balsamic oil **NF**

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

# THE CHAMPAGNERIA