

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 faux 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*** 16

TEMPURA ARTICHOKE
Tempura battered artichoke
hearts, miso mayo **NF** 15

SPICED CAULI SALAD
Roasted cauliflower, spiced
ricotta, avocado, red onion,
cucumber, balsamic grapes &
tahini **GF** 17

CHORIZO
Plan*t chorizo, apple cider
sauce **GF NF** 16

ZATAR TOFU
Zatar pomegranate tofu, green
tahini slaw **GF NF** 14

ALBONDIGAS
Plant based meatballs in a rich
tomato sauce **GF NF** 17
add toasted ciabatta **GF NF** 3

BABY CARROTS
Roasted baby carrots with green
tahini & pomegranate syrup
GF NF 15

GARLIC BREAD
Toasted ciabatta, kawakawa
garlic butter **GF* NF** 12

PLATTERS

AVAILABLE TWO PERSON \$50 OR FOUR PERSON \$90

BRUNCH PLATTER

Friday, Saturday, Sunday til 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

MONDO PLATTER

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

MEDITERRANEAN PLATTER

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

MEZZE PLATTER

Zatar pomegranate tofu, plant based
meatballs & tomato sauce, roasted baby
carrots, spiced ricotta cauliflower, green
tahini slaw, coriander hummus, spiced
almonds, olives, breads, crudités, crackers

KIDS PLATTER

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

MAINS

CHAMPS FRENCH ONION BURGER

Plant based beef patty, caramelised
onions, French onion mayo, cheese sauce
& pickles in a toasted brioche bun 19
add fries 6

FIDEUA

Pasta paella with plant based chorizo,
oyster mushrooms, peas & red peppers
in a rich saffron tomato gravy, served in a
paella pan 24

WHAT'S ON

CHECK OUT OUR WEBSITE
FOR UPCOMING:

WINE CLUB NIGHTS
DJ'S ON THE ROOFTOP
DRAG BRUNCHES
thechampagneria.co.nz

BOUJEE BRUNCH!

Fridays, Saturdays, Sundays
Last sitting 2pm Fridays/Saturdays
Last sitting 4pm Sunday

\$65pp includes platter for two, or
two tapas & sangria / mimosa /
sparkling margarita for 2 hours

EMAIL INFO@THECHAMPAGNERIA.CO.NZ
TO ENQUIRE ABOUT BOOKING
YOUR XMAS PARTY, BIRTHDAY OR
FUNCTION ON OUR HEATED ROOFTOP

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

DESSERT

CHAMPLER DESSERT BOARD

Mini lemon cakes, snickers slice, berry
cheesecake, seasonal fruit, hokey pokey
ice-cream

One person 16 / Two person 28

DESSERT COCKTAILS

OREO MARTINI

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

CHANTILLY SOUR

Finlandia lemon vodka, lemon juice,
coconut water 18

DOG MENU

PAMPERED POOCH SUNDAYS: DOGS
EAT FREE!

VEGAN DOG BISCUITS \$1 each

DOG PLATTER

Biscuits, treats, chardognay \$8