

THE CHAMPAGNERIA

8 COURTENAY PLACE WELLINGTON - THECHAMPAGNERIA.CO.NZ - 04 802 5585

TAPAS

MARINATED OLIVES **GF** 9

ROASTED ALMONDS
Spiced & roasted **GF** 9

BEER BATTERED FRIES
with champagne aioli **NF** 11

PATATAS BRAVAS
Fried potato cubes, aioli, spicy
tomato sauce **GF NF** 13

BREADS & DIPS
Garlic rosemary focaccia, toasted
baguette, Café de Paris garlic
butter, rosemary & garlic white
bean dip, vegan foie gras **NF** 17

PAN CON TOMATE
Roasted garlic & tomato toast **NF** 9

ALBONDIGAS
Spanish 'meatballs', tomato paprika
sauce **GF** 16
add toasted bread 3

MEDITERRANEAN VEG
Charred zucchini, aubergine, semi-
dried tomato, herb oil **GF NF** 14

MINI CROQUE MONSIEURS
French onion, 'ham', cheese &
béchamel sauce on toasted
baguette **NF** 13

SPICY AUBERGINE
Chargrilled aubergine, house
smoked 'cheddar', spiced maple
syrup **GF NF** 14

ROCKET SALAD
Rocket, pickled apple, walnuts,
herb oil **GF** 11

GARLIC BREAD
Toasted baguette with Café de Paris
butter **NF** 8

CAULI BITES
Roasted spiced cauliflower,
remoulade dipping sauce **NF GF** 13

CHORIZO
Plan*t chorizo, red wine & onion
reduction **GF NF** 13

JALAPEÑO BITES
Cheesy jalapeño bites, champagne
aioli (contains nuts) 13

PLATTERS

OUR PLANT BASED PLATTERS ARE BASED AROUND THE MAIN WINE REGIONS, AVAILABLE TWO PERSON \$45 OR FOUR PERSON \$80

FRANCIA

Garlic herb Boursin cheese, nori caviar, vegan foie gras,
smoked salmon mousse, French onion croque monsieurs,
crudités, roasted balsamic grapes, toasted baguette with
Café de Paris butter, crackers, marinated olives, rocket &
pickled courgette **NF***
- add camembert cheese 6 **D**

ITALIA

Housemade 'pancetta', cashew mozzarella caprese
skewers, marinated mediterranean veg, ricotta &
balsamic cherry bruschetta, maple spiced aubergine,
parmesan zucchini, crudités, smoked mozzarella dip,
pickled zucchini, olives, rosemary focaccia, crackers

ESPANA

Red wine glazed chorizo, albondigas with tomato sauce,
pan con tomate, spicy cheese croquettes, pickled
peppers, orange marinated olives, toasted almonds,
crudités, rocket & pickled zucchini, patatas bravas,
crackers, toasted bread (contains nuts)

THE PICKLED PLOUGHMAN

Red Leicester cashew 'cheese', pickled apples, pulled
'brisket', vegan 'ham', smoked 'salmon' & horseradish,
baby beets, crudités, pickled onion, rosemary garlic
white bean dip, house Branston pickle, grapes, crackers,
toasted baguette, garlic butter
- add cheddar cheese 6 **D**

BOTTOMLESS BRUNCH

FRIDAYS, SATURDAYS, SUNDAYS &
PUBLIC HOLIDAYS 12 - 3PM
LAST SITTING 2PM / \$60 PP

D = Dairy; **GF** = Gluten Free;
NF = Nut Free; * = On Request

Our menu is plant based except for
cheese add ons on the platters

PLEASE NOTE WE CAN NOT
CATER FOR COELIACS OR
NUT ALLERGIES AS WE MAKE
OUR OWN VEGAN MEATS &
CHEESES

CHAMPLER DESSERT PLATTER

Mini spiced lemon cakes with cream
cheese frosting / raspberry brownie
with raspberry champagne whip /
dulce de leche pastry tarts **NF***
One person 16 / Two person 28

DESSERT COCKTAILS

OREO MARTINI

Vodka, Crème de Cacao Dark, Crème
de Cacao White, coconut milk,
crushed Oreo & caramel rim 19

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

PUPPUCCINO

CHARDOGNAY

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