

Bellini's Summer Cocktails

Pure New Zealand

\$18

This cocktail is created using products from New Zealand. Muddled Kiwifruit along with fresh limes and sugar combined with New Zealand's own 42Below Feijoa vodka & 42Below Kiwifruit vodka will give guarantee the ultimate Kiwi experience. Deutz Blanc De Blanc will round off Pure New Zealand.

Served in a pilsner glass

Touch Down

\$18

This drink is made from Rosemary infused vodka, wild turkey honey liquor, cloudy apple juice, dorris plums with a hint of sugar and lime. Each ingredient compliments the other and you will experience a great burst of flavours, as well as a refreshing taste with a kick of vodka.

Served in a high ball glass

Kick Off

\$18

If you are a margarita fan don't think twice, as this drink is made to kick start your evening with a special recipe created just for you. This drink consists of el-jamidor tequila, cassis and pomegranate juice, and has a touch of freshly squeezed lime. A foam made from elderflower liquor will create a perfect balance between sweet and sour.

Served in a Margarita glass

Hooker

\$18

Wild turkey bourbon combined with strawberries, strawberry liquor and muddled orange will add a fruity flavour to the drink, and yet has the kick of bourbon. Topped up with ginger ale to balance all the flavours. Enjoy it!

Served in a pilsner glass

Samoaan Fling

\$18

This cocktail combines all the characteristics of a Samoaan – The perfect balance of sweet, sour and strong make the Samoaan Fling a hell of a sexy drink on the palate. Definitely one to always savour.

Served in a small Martini glass

Tongan Shoulder

\$18

After a few of these cocktails, you will feel like a Tongan has tackled you. Strong and yet refreshing makes this cocktail ideal for sunny summer days.

Served in a Hurricane glass

Classics & Originals *with a twist*

Feijoa & Pear Moscow Mule

\$18

Muddled fresh limes and poached pears, shaken with 42Below Feijoa Vodka and topped with ginger beer.

Served in a long glass

Pimm's Cup Martini

\$20

A fresh, crisp cocktail perfect to sip on a summers day. Pimm's No 1 shaken vigorously with Tanqueray, lime juice, lemon juice and sugar syrup, double strained.

Served in a martini glass

Poached Apple & Elderflower Martini

\$20

Muddled homemade Poached Apples shaken with a hint of fresh lemon juice, St Germain Elderflower Liqueur and Bombay Sapphire.

Served in a martini glass

Bellini Zombie

\$20

A classic from the Tiki generation of cocktails. 3 speciality Jamaican rums and apricot liqueur blended with pineapple juice, passionfruit puree and a dash of bitters, served with flamed caramelised sugar to sweeten if desired with grenadine.

Served in a tall glass.

Edible Martini (molecular cocktail)

\$25

You have to try it to believe it...

Served in a martini glass

Bellini Iced Tea

\$25

An old classic that has been 'Bellini-fied' – Equal parts of Vodka, Gin, Rum, Tequila, and peach liqueur expertly layered and infused with peaches, fresh lemon juice and lemonade

Served in a tall glass

The Bellinis

Traditional Peach	\$16
Kiwifruit & Peach	\$16
Apricot & Passionfruit	\$16
Mango & Vanilla	\$16
Wild Strawberry & Mint	\$16
Feijoa & Pear	\$16
Pineapple & Malibu	\$16

Connoisseur Cocktails

Highland Crown	\$30
Glenfiddich 15 year old Single Malt Whiskey stirred with Amaretto and Tio Pepe, drizzled with organic New Zealand Honey. <i>Served on the rocks</i>	
Molecular "Si Way"	\$35
This drink is composed using Tommy's Margarita and combining premium Patron Silver Tequila, fresh lime juice and Agave syrup. This blend is layered with a mango chilled coriander molecular foam. <i>Served in a margarita glass</i>	
Cliquot Cucumber Collins	\$40
Muddled cucumber shaken with Tanqueray 10, Creme de peach, St Germain, lemon juice and Gomme syrup, strained and topped up with Mumm Champagne. <i>Served long</i>	
21 Year Old Champagne Mojito	\$45
Muddled limes shaken with bitters, fresh mint and 21 Year Old Appleton Rum, topped with crushed ice and Mumm Champagne. <i>Served long</i>	
Rockefellers Sidecar	\$50
Hennessy XO and Grand Marnier shaken with vanilla sugar and freshly squeezed Lemon Juice. <i>Served straight up</i>	