

Bellini

Bellini Spring Cocktails

Bellini bar's expert mixologists have been toiling away creating our exciting new Spring Cocktail range – set to freshen you up from the inside out with electrifying new flavours to titillate your taste buds.

Try the **Bellini Iced Tea** with vodka, gin, rum and tequila and a distinctive touch of peach, or prepare your palate for Christmas flavours with **Yeeh Maaan**, the ultimate night cap with Appleton vx, Crème de peche, flamed muddled apple, nutmeg and cinnamon.

With 12 contemporary new cocktails, there is something on the menu for any penchant.

Bellini bar's enviable location, 300m out to sea in Auckland Harbour provides amazing views and makes the perfect scene for after work drinks, late night cocktails, a relaxing afternoon or anything else in between. At night-time the flickering lights of the city and harbour seen through the floor to ceiling windows provide a dramatic backdrop to the slick interior. Bellini is serviced by the same culinary wizards that create the sumptuous delicacies of the Hilton's famous White restaurant; providing Bellini with an exceptional bar menu.

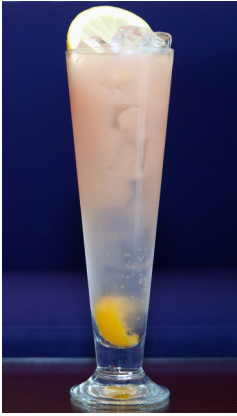
Molecular "Si Way"

Molecular Si Way is the unique cocktail that won Loic "Bartender of the year" at the 2010 New Zealand Culinary Fare. This drink mixes Tommy's Margarita with premium Patron Silver Tequila, Lime juice, Cointreau and Agave - syrup produced by the same plant tequila is made from. This blend is layered with a mango chilled coriander molecular foam.

Served in margarita glass.

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Bellini Iced Tea



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. A refreshing, light cocktail with complimentary sweet and sour flavours.

Served in a tall glass

Raspberry Collins

This cocktail is perfection when it comes to balance of summery flavours – wake up your senses and your taste buds with the fruity version of the classic Tom Collins, made with fresh raspberry puree, gin, lemon juice, sugar syrup and a splash of soda.

Served in a tall glass

The Drake



The grandfather of the Mojito – named after the famous pirate Sir Francis Drake or 'Francis the Dragon' and prepared just the way he used to drink it. Jamaican rum, fresh mint, lime and just a hint of sugar, built together with crushed ice – not a cocktail for the faint hearted.

Served in a tall glass

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Bellini Zombie



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

Served in a tall glass.

Pims Cup Martini

A fresh, crisp cocktail perfect to sip on a summers day. Pims No 1 shaken vigorously with Tanqueray, lime juice, lemon juice and sugar syrup, double strained. To make the most of this delicious cocktail, alternate sips with a slice of crunchy cucumber, served as a garnish.

Served in a martini glass

Cloud Nine



Fresh lychees and limes muddled and shaken with apple juice, passionfruit syrup and Absolut Pears, topped with lemonade and fresh mint leaves. A true summer's day cocktail, with refreshing sweetness and a perfect balance of fruity flavours.

Served in a tall glass

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Shot



Kahlua, Frangelico and Cointreau gently warmed in a shot glass, and served nestled in a short glass of muddled lime, sugar, vodka and Chambord with crushed ice. The trick is in how you drink it – a straw in each infusion so the smooth sweet and sour flavours, and warm and cold temperatures combine in your mouth creating a unique taste experience.

Served in a short glass

Booya Kasha



This cocktail is pure Kiwi – 42Below Feijoa, apple juice, lime juice and sugar syrup shaken with muddled cucumber. Fresh, tasty and sweet as!

Served in a martini glass

Yeeh Maaan!



Just like a delicious liquid apple strudel! Appleton vx, Crème de peche, lime juice and brown sugar shaken with flamed muddled apple, nutmeg and cinnamon. Tastes and smells just like Christmas should.

Served in a martini glass

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Strawberry basil Caipirinha

Based on the popular Brazilian drink the Caipirinha, this summery cocktail mixes Sagatiba premium cachaca with muddled limes and fine sugar. All shaken with strawberry puree and a basil leaf for a fresh kick. This simple and beautiful cocktail is a one way ticket to Copacabana...no return...

Served in an old fashion glass on ice.

Sun of a Peach



A Bellini twist on our old favourite, the Tequila Sunrise. Patron, crème de peach, southern comfort, lime juice, grenadine and muddled orange – magnificent fruity flavours expertly blended to create a cocktail fit for a beach in the islands!

Served in a short glass

Edible Martini (molecular cocktail)

You have to try it to believe it...