

COCKTAIL MENU

bellini

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#belliniHilton

All prices include 15% GST. An additional 15% surcharge applies on public holidays

BARS HAVE BARTENDERS. BELLINI, MIXOLOGISTS.

Enjoy a fun and interactive master class to perfect cocktail favourites. The team of award-winning mixologists will showcase three cocktail making techniques with expert advice and entertaining demonstrations.

BELLINI

First created by Giuseppe Cipriani at the legendary Harry's Bar in Venice, Italy. One could assume this iconic drink was named in honour of a famous client, but Ernest Hemmingway and Orson Wells, regulars at Harry's, had to find their fame elsewhere. The Bellini is in fact named after painter Giovanni Bellini. The pink hue of the drink reminded Cipriani of a toga worn by a saint in one of Bellini's works.

Bellini Bar and Hilton Auckland
welcomes you.



This interactive class is perfect for groups ranging from Hen's parties and birthdays to corporate incentives and social club outings.



For only \$59 per person, you will learn about three different cocktails, have an antipasto board with bread and dips to share as well as sip on cocktails that have been hand-made by you.

Go to bellini.co.nz for more information
and bookings

SPARKLING WINE COCKTAILS

This section is reserved for Champagne cocktails. Also considered as an apéritif, they are often served before a meal to stimulate the palate.

Our Bellini Selection **\$16**

Traditional Peach
Strawberry and Fresh Mint
Lychee and Vanilla
Green Apple and Ginger
Orange and Pomegranate

Upgrade **\$30**

Make it a Royal Bellini with Mumm N.V. Champagne

Kir Royale **\$30**

Blackcurrant liqueur topped up with Champagne, true French elegance. Other flavours are available on request.

French 75 **\$30**

Created in Paris over 90 years ago, the French 75 cocktail is made from Beefeater gin, Mumm Champagne, lemon juice, and sugar.

Chanel 42 **\$30**

42 Below Passionfruit and Chambord topped up with Mumm Champagne.

Pearfection **\$30**

St Germain (elderflower flavoured liqueur) and Absolut Pear topped with sparkling wine with a dash of soda, served with mint for an explosion of flavours.

Classic Champagne Cocktail **\$30**

The decadent Champagne cocktail with cognac, bitters and sugar is perfect for every occasion.

PREMIER COCKTAILS

A premium showcase of flavours from our finest in house mixologists.

Elyxr **\$22**

A twist on the Absolut Elyxr perfect serve. This premium copper distilled vodka is mixed with anise, green tea, lemon, lime and topped up with soda. A perfect summer drink, similar to an iced green tea.

Coco Amor **\$21**

A complex blend of Parfait Amour, chocolate liqueur, Campari and Lagavullin 16 to confuse and tantalise your tastebuds, great as an aperitif.

Bite of Normandy **\$22**

A cocktail of French inspiration, Calvados, caramel, raspberry and lemon all shaken together with egg white to create a velvety experience for the palate, served with dark chocolate to balance the equation.

Viva **\$20**

From the Kiwi burger to the beetroot salad, we now bring the Kiwi romance with beetroot to the cocktail world. Beetroot infused gin, shaken with Limonchello, fresh orange juice and cranberry.

Smoking Barrel **\$22**

Our twist on the classic Old Fashioned. Havan Cuban Rum mixed with Curacao, Angostura bitters, caramelised orange and a smoking cinnamon quill.

Mithryl **\$20**

Whilst digging through our minds to find a perfect beer cocktail, we dug deep and discovered this gem of a cocktail. 1800 Coconut Tequila, passionfruit, lime and basil, topped up with Emmersons Pilsner. A beer cocktail to rule them all.

SIGNATURE COCKTAILS

These signature cocktails have been created with the heart and soul of our mixologists to showcase some of the more interesting cocktails.

Passion on Fire **\$20**

Passionfruit pulp shaken with Havana 3, 42 Below Passionfruit, ginger liqueur, apricot brandy, lime and apple juice. Egg white adds texture and creates a beautiful layer on top of the cocktail.

Apple and Cinnamon Sour **\$20**

Cinnamon infused Absolut vodka shaken with apple liqueur, green apple puree and a dash of lime to balance the equation. An old school signature cocktail reviving the 21st century. The icon of an era coming back to blow your mind.

The Red Headed German **\$21**

The daring combination of Jagermeister - a German all time classic - peach and blackcurrant liquor, cranberry juice and a dash of pineapple juice guarantees an impression for life.

Bitter Britton **\$23**

Beefeater 24 shaken with Campari, passionfruit and egg white. The perfect balance of bitter and sweet to tantalize your tastebuds

Thyme of your life **\$23**

Muddled lychees and cucumber shaken with Black Robin New Zealand Gin, lemon and a sprinkle of thyme. Served on the rocks with a lychee and thyme to garnish.

Pear and Feijoa Moscow Mule **\$21**

Poached pear puree shaken with Feijoa Vodka, lime and sugar, topped with ginger beer. This cocktail is a true expression of New Zealand.

Pink Truffle **\$19**

This acclaimed cocktail has been part of Bellini's cocktail list for several years. Galliano Vanilla shaken with peach puree and rose syrup, topped with rose sparkling wine.

CONNOISSEUR COCKTAILS

As mixologists, we are tasked with taking amazing products, and making them even better. The connoisseur cocktails are our display of this talent. Each cocktail is devoted to providing moments of pure ecstasy and indulgence, leaving your tastebuds fluttering.

Alexander's Paradise **\$130**

Hennessy Paradis, an excellent, premium Cognac, shaken with White Creme de Cacao and layered with Frangelico cream on top for a moment of indulgence.

Maestros Selection **\$50**

Havana Club Seleccion de Maestros combined with White Crème de Cacao. Served over rocks in a brandy balloon. The most awarded "maestros" would be proud of it.

21 Year Old Champagne Mojito **\$45**

Appleton Estate 21 Year shaken with muddled limes raw sugar, bitters and fresh mint. Topped with crushed ice and Champagne.

Islay Martini **\$45**

Taking two premium products from Islay and combining them in this beautiful smoked Martini. Botanist Gin, Laphroaig Single Malt Whiskey, mixed with cucumber and cracked pepper.

Smokey Select **\$30**

Woodford Reserve, double oaked premium bourbon mixed with Campari, homemade raspberry syrup, bitters and smokey sea salt.

Wild Monkey **\$30**

Monkey Shoulder Blended Whiskey shaken with fresh ginger juice, freshly squeezed orange juice, dash of bitters, lime and egg white. An expression of passion and flavour.

Jimmy Hendricks **\$30**

Muddled cucumber and lime, as well as sugar and a generous pour of premium Gin makes Jimmy Hendricks a refreshing and very popular drink.

Martinis

With so many possibilities the martini is a classic around the world.

Dry: With a splash of dry vermouth
Extra dry: With a few drops of dry vermouth
Wet: With a significant quantity of Vermouth
Perfect: Equal parts of dry and sweet vermouth mixed with your spirit
Garnish: Lemon twist or Olives
Preparation: Shaken or Stirred

House Gin Martini **\$20**

HIGHLY RECOMMENDED GINS

The Black Robin (NZ) **\$24**

Beefeater 24 **\$26**

Cardrona - The Source **\$28**

Monkey 47 **\$38**

GIBSON MARTINI

The Gibson Martini is a traditional Martini garnished with pearl onions. Please select your gin for this glamorous cocktail.

VODKA – TINI (VODKATINI)

A suggestion for those not used to the botanicals present in the process of making Gin, a smoother option and an all-round great drink.

House Vodka Martini **\$20**

HIGHLY RECOMMENDED VODKAS

Absolut Elyx **\$22**

Ciroc **\$26**

The Blue Duck (NZ) **\$28**

Cardrona - The Reid **\$29**

Vesper Martini **\$23**

A classic that would make "007" very proud. Beefeater Gin, Absolut Vodka and Lillet Blanc combined with a lemon twist complements this old favourite. Served in a cocktail glass.

Flavoured Martinis

Full of flavour and super sexy, flavoured Martinis are thoroughly enjoyable to sip on.

Espresso Martini **\$21**

Absolut infused with vanilla pods, Kahlua and Café Patron. Shaken hard and served in a cocktail glass with a shot of espresso.

Apple Tini **\$21**

Belvedere Unfiltered, apple liqueur with a dash of green apple puree. The second one tastes even better.

Lychee Martini **\$21**

Absolut Raspberri, lychee liqueur with lychees and a touch of lime. Refreshing and fruity.

French Martini **\$21**

Ketel One Vodka, Chambord and pineapple juice. An old classic very popular around New Zealand.

White Lady **\$23**

Gin shaken with orange flavoured liqueur, lemon juice, sugar and egg white (optional), served in a martini glass. Dating back to the 1920's, this cocktail has a beautiful sour finish.

Chilli Shock Martini **\$21**

Bellini home-made infusions. Absolut Vodka infused with red chilli, complemented by vanilla pod infused vodka and beautifully finished with White Crème de Cacao. All shaken over ice and served in a cocktail glass rimmed with chocolate.

Aviation **\$24**

Black Robin New Zealand Gin, mixed with lemon and Maraschino liqueur, with a dash of Crème de Violette to enlighten this refreshing classic.

Japanese Slipper **\$20**

The right amount of sweetness from Midori and Cointreau balanced with the tangy citrus of lemon juice - a delicious recipe, served with style.

THE CLASSICS

Classics deserve the utmost respect. While contemporary cocktails are full of fruitiness, large and peculiar garnishes, the majority of classics are designed to hero the alcohol. Designed to be sipped and enjoyed there is no time to play around.

Mojito **\$21**

A refreshing cocktail with Havana Club White Rum, lime, sugar, mint and soda water. A favourite around the world. Take this cocktail to the next level with some of our amazing flavours or keep it classic, guaranteed to please. Zesty orange, passionfruit and mango, lychee and raspberry, apple and ginger are some of our suggested flavours, but the options are limitless. Ask our friendly staff for more ideas.

This incredible Cuban cocktail is very popular when served frozen. Let our team know if this is more suitable to your taste

Caipirinha **\$21**

This classic cocktail is the national drink of Brazil, made with Cachaca, a product similar to rum. Combined with lime and sugar this cocktail is a true case of simplicity at its finest. Substitute the Cachaca for vodka to make a Caipiroska

Pina Colada **\$21**

Originating from a Hilton Hotel in Puerto Rico, it would be a shame if we didn't pay tribute to this beautiful cocktail. A blend of Havana Club Rum, pineapple, coconut and cream, this cocktail will transport you to the tropics

Margarita **\$21**

Get the party started with this classic cocktail of Olmecca Tequila, Cointreau, lime and salt. Usually shaken but you can opt to have it blended or served over the rocks. Flavoured Margaritas are also available upon request

Cosmopolitan **\$19**

This cocktail found its fame through Sex and the City. Grey Goose Citron, shaken with Cointreau, cranberry juice and lime, then finished with a flair of flaming orange.

Whiskey Sour **\$20**

A classic cocktail perfect for summer time. Chivas Regal 12 years old is mixed with egg white, sugar syrup and lemon juice.

THE CLASSICS CONTINUED

Negroni **\$20**

Equal parts of gin, Campari and Martini Rosso this Italian classic is garnished with an orange slice. Campari maybe to strong for your palate, so Aperol can be used to craft this aperitif cocktail.

Mai Tai **\$22**

A famous Tiki Cocktail which has being Bellini-fied. Cuban Rum shaken with Apricot Brandy, bitters, almond syrup, lime, pineapple and grapefruit juice.

Manhattan **\$23**

Usually made with Rye Whiskey (served with Canadian Whiskey during prohibition) this classic can also be made with Bourbon. Whiskey and sweet vermouth splashed with a dash of bitters, Strained and served into a martini glass with a maraschino cherry for garnish.

Bramble **\$23**

Black Robin New Zealand Gin, mixed with lemon and sugar over crushed ice, plus a dash of Crème de Mûre to add flavour and sex appeal to a well known classic.

Singapore Sling **\$25**

No cocktail list is complete without this classic. From Raffles Hotel to the world, this gin based cocktail quickly became one of the most popular classics

Long Island Iced Tea **\$25**

From Long Island, New York. A well-balanced combination of vodka, gin, tequila, white rum, Cointreau, lime juice with a splash of coke.

Old Fashioned **\$25**

Woodford Reserve Bourbon, stirred with white sugar and Angostura bitters. Served on the rocks with flamed orange peel.

COCKTAIL REVIVALS

These cocktails were once the pride of any bar, but over their popularity has faded. We think it's time to bring them back to life.

Corpse Reviver #2 **\$21**

The second version of this classic cocktail is the one which found fame. Beefeater Gin, Lillet Blanc, Cointreau and lime with an Absinthe rinse. Delicious.

Hemingway Daiquiri **\$21**

Ernest Hemmingway was famous for his love of cocktails, and this is his favourite twist on the classic daiquiri. Havana Club 3 Years with grapefruit juice, lime juice, simple syrup and Maraschino liqueur.

Sazerac **\$35**

Dating back to pre-civil war in New Orleans, the traditional mix of Martell V.S. Cognac, bitters, sugar and Absinthe. The official cocktail of New Orleans.

Bahama Mama **\$22**

Dark rum, white rum and Malibu are shaken with coffee liqueur, freshly squeezed lemon juice, a dash of pineapple juice and grenadine to complete the ideal summer drink.

Tom Collins **\$20**

Beefeater London Dry Gin combined with lemon, sugar and soda to make a refreshing cocktail.

New York Sour **\$21**

A twist on the classic Whisky Sour. Rye Whisky with lemon juice, orange juice, caster sugar and a dash of Cabernet Sauvignon to give sex appeal.

The Moonwalk **\$30**

The first cocktail Neil Armstrong and Buzz Aldrin sipped on upon returning to earth. A beautiful Champagne cocktail made with grapefruit juice, Grand Marnier and rose water.

The last word **\$22**

Invented in Detroit, this cocktail has recently been re-discovered and is enjoying a new lease of life. Beefeater Gin, Green Chartreuse, Maraschino liqueur and lime shaken together for this beautiful classic.

BELLINI'S PERFECT POUR

Quality spirits served in a style that we would consider perfection.

MIXED DRINKS (45mls) \$16

Glenlivet Founders Reserve is a beautiful light Speyside Whisky with citrus notes. Our perfect pour would be over ice with fresh lemon juice and topped up with soda.

Beefeater 24 London Dry Gin, the premium gin in the Beefeater range, topped up with Quina Fina tonic and slice of fresh grapefruit in a tall glass.

1800 Anejo is an aged tequila, 100% blue agave, best served with blood orange soda, chilli and a slice of orange.

Absolut Elyx, a beautiful vodka, hand crafted in copper stills. True luxury served on the rocks with a star anise. Simple and effective.

Ciroc, a grape based vodka endorsed by P. Diddy, the vibrant notes of citrus make it the premium choice, lime and soda, with less calories than a banana.

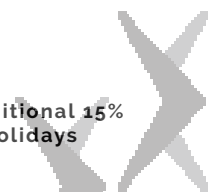
Woodford Reserve Bourbon, served in the classic fashion of a mint julep, simply adding ice, mint and sugar

Havana 7 Anos, a premium Cuban rum of high elegance and class, served with a generous helping of lime and Coca Cola.

Martell V.S., a cognac known throughout the world, best enjoyed with lime and ginger ale.

Hendricks Gin, hailing from Scotland, known for its compatibility with cucumber. We agree that the perfect way to serve this quality gin is with Quina Fina tonic, cucumber and cracked pepper.

If you have a preferred spirit ask one of our team members and it will be a pleasure to accommodate. Prices may vary.



THE JARS

LOW A.B.V. COCKTAILS \$16

The Jars section was created to provide a low alcoholic cocktail option (less than 1 standard drink per cocktail). If you're driving and still want to have a fancy drink or if you're taking it easy, you'll meet your significant other drink below.

Waterfront Spritz

Martini Bianco and Aperol, traditional Italian aperitifs topped up with mint and watermelon Hopt soda.

Pimms Cup

Pimms, gin base aperitif, topped with equal parts of old fashioned lemonade and ginger ale. This refreshing cocktail is garnished with orange, lemon, cucumber, mint and strawberry

Shipwrecked

1800 Coconut Tequila, pineapple juice and a couple of lime wedges mixed with coconut water.

MOCKTAILS

Indulge in an artisan mocktail, designed with all the style and grace of a Bellini cocktail, but without the alcohol. **\$12**

Virgin Mojito

Lime muddled with white sugar and a splash of soda water. Pressed mint and apple juice topped up with crushed ice.

Tropical Fruit Punch

Mixed tropical flavours, including pineapple, mango, coconut, passion fruit, orange, lime and cranberry, with a dash of a non-alcoholic special secret this mocktail will just wow your tastebuds.

Virgin Mary

A spiced tomato juice made with a lot of care, mixed with grounded pepper, Worchester sauce, Tabasco, salt and lemon juice. Complemented by olive brine, this is a well balanced tingly spiciness.

Summer's Dream

How about pink grapefruit, strawberry, apple and lemon juice mixed in the same glass? Sounds like a summer's dream to us.

DESSERT

Frozen Schokolini **\$25**

Bailey's Irish Cream, Dark Crème de Cacao, Vodka, chocolate ice cream and melting chocolate blended together results in THE ultimate dessert cocktail for any occasion.

Creamy Gingerbread **\$23**

Makers Mark in combination with Gingerbread Liquor, dark chocolate sauce, fresh cream and a hint of honey make this drink delicious

After eight **\$20**

Kahlua and Baileys Irish Cream shaken with mint liqueur, milk, cream and a dash of chocolate sauce. A delightful dessert experience..

Brandy Alexander **\$30**

Martell Cordon Bleu, White Crème de Cacao and cream shaken and strained into a martini glass garnished with nutmeg powder.

Toblerone **\$23**

Bailey's, Frangelico, Martell V.S., Kahlua and Butterscotch schnapps, shaken with cream and chocolate sauce.

Banana & Chocolate Mudslide **\$23**

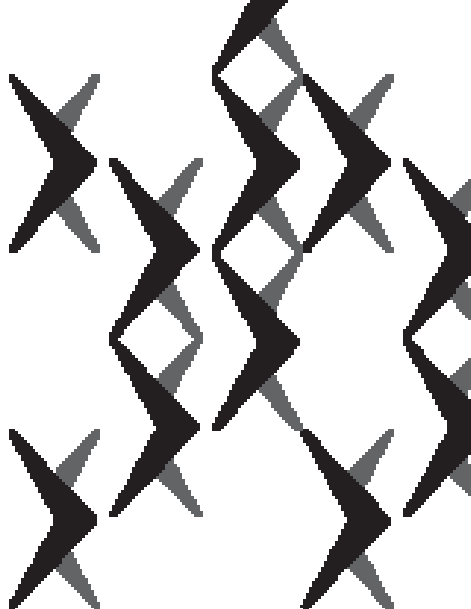
Banana puree blended with Baileys, chocolate sauce, Amaretto (Almond Liqueur) cream and a generous pour of vodka.

Nutella Martini **\$23**

Rum, white chocolate liqueur, Amaretto (Almond Liqueur), nutella and cream shaken and strained into a martini glass.

Blackforrest **\$25**

Jagermeister, Crème de Cacao, Cherry Brandy, and Crème de Cassis shaken and strained into a coupe glass. Then layered and topped with Dark Chocolate Deluxe flavoured cream and chocolate flakes.



THE COCKTAIL BAR AT HILTON AUCKLAND

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