

COCKTAILS

bellini

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#belliniHilton

Bound to challenge everything you think you know about cocktails, this list contains traditional favourites spiced up with new world techniques.

Bellini presents an innovative selection of curated cocktails to create unforgettable experiences.

Our mixologists are well versed in the classics. If you have a favourite, feel free to go off menu.

We've categorised our cocktails by style to make it as easy as possible for you to choose your perfect drink.

★ - Bellini Signature

SPARKLING WINE COCKTAILS

Our Bellini Selection **\$16**

First created by Giuseppe Cipriani at the legendary Harry's Bar in Venice, Italy. The Bellini was originally named after painter Giovanni Bellini as the pink hue of the drink reminded Cipriani of a toga worn by a saint in one of Bellini's works.

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

Make it a Royal Bellini with Moët Champagne **\$30**

Pink Truffle **\$22**

Galliano Vanilla, white peach puree and rose water topped up with Prosecco Rose. Garnished with dried rose petals

French 75 **\$30**

Beefeater Gin, fresh lemon, simple syrup and Moët garnished with a lemon twist

Kir Royale **\$30**

Crème de cassis and Moët garnished with a lemon twist

The Classic Champagne **\$30**

Martell V.S Cognac, bitters and sugar syrup topped up with Moët, garnished with an orange twist

Chanel 42 **\$30**

42 Below Passionfruit and Chambord topped up with Moët, garnished with a cherry

Aperol Spritz **\$20**

Aperol, orange, lime, cherries and Prosecco

Pimm's Cup **\$20**

Pimm's, lemonade, cucumber, orange, lemon, lime and mint

MARTINIS

TRADITIONAL

House Gin Martini	\$20
Rogue Society	\$22
Beefeater 24	\$26
Black Robin (NZ)	\$28
Hendrick's	\$28
The Source, Cardrona	\$28
Monkey 47	\$38

VODKATINI

House Vodka Martini	\$20
Belvedere	\$24
Grey Goose	\$24
Absolut Elyx	\$26
Ciroc	\$26
Blue Duck (NZ)	\$28
The Reid, Cardrona	\$30

Choose your style:

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

Garnish: Lemon twist or olives

Preparation: Shaken or stirred

Espresso Martini \$21

Absolut Vanilla Vodka, Kahlua and Patron XO Cafe with a double shot of espresso

Style: Modern classic

Appletini \$21

Absolut Vodka, apple schnapps and Midori

Style: Refresher

Islay Martini \$45

Laphroaig Single Malt, The Botanist Gin, Lillet Blanc and muddled cucumber garnished with peppercorns

Style: Classic

MARTINIS

French Martini **\$21**

Ketel One Vodka, Chambord and pineapple juice garnished with a maraschino cherry

Style: Fruit forward

★ **Chilli Shock Martini** **\$21**

House infused chilli and Absolut Vanilla Vodka with white crème de cacao garnished with red chilli

Style: Modern classic

Viva **\$21**

Beetroot infused Beefeater Gin, Limoncello, orange and cranberry juice

Style: Fruit forward

Lemon Drop **\$21**

Absolut Citron, Limoncello, fresh lemon juice, served with a sugar rim

Style: Sours

★ **Midnight Martini** **\$28**

Charcoal infused Black Robin Gin, Maraschino liqueur, Cherry Heering and apple juice garnished with a flower

Style: Modern classic

Lychee Martini **\$21**

Absolut Raspberry Vodka, Kwai Feh and fresh lemon garnished with lime

Style: Fruit forward

Manhattan **\$21**

Rye whisky, sweet Vermouth and Angostura bitters

Style: Classic

LONG

Thyme of your Life **\$23**

Black Robin Gin, lemon juice, lychee and cucumber garnished with thyme

Style: Sours

Mojito **\$21**

Havana club 3yo, fresh lime, mint and soda water, garnished with a mint sprig

Style: Refresher

★ **Pear & Feijoa Moscow Mule** **\$21**

Fresh pear, Feijoa Vodka, fresh lime, topped up with ginger beer

Style: Refresher

Mandarin Collins Squash **\$24**

Rogue Society Gin, Cointreau, mandarin, lime and soda garnished with pink peppercorns

Style: Refresher

★ **Ho Chi Minh Mai Tai** **\$24**

Chilli infused Absolut Vodka, kaffir lime leaf infused Havana Club, lemongrass syrup and soda garnished with red chilli and coriander

Style: Refresher

★ **Shayman's Buns** **\$22**

Havana Club Especial, amaretto, passionfruit, pineapple and lime garnished with kaffir lime leaves

Style: Tropical

★ **Fairway Headache** **\$23**

Ketel Vodka, Midori, Crème de violette, Glayva and fresh lime juice

Style: Refresher

★ **Singapore Sling** **\$24**

Beefeater Gin, Heering Cherry Brandy, Cointreau, Dom Benedictine, lime, angostura bitters and pineapple juice

Style: Tropical

SHORT

★ **Smoking Barrel** **\$22**

Havana Club Especial, Cointreau and old fashioned bitters garnished with a caramelized orange and flamed cinnamon stick

Style: Vintage

Negroni **\$23**

Beefeater Gin, sweet vermouth, Campari and orange bitters garnished with an orange twist

Style: Classic

★ **Maple Bacon Old Fashioned** **\$28**

Bacon washed Bulleit Rye, Aztec Bitters and maple syrup garnished with bacon

Style: Vintage

Classic Mai Tai **\$22**

Havana Club 3yo, Havana Especial, apricot brandy, almond syrup and fresh lime. Garnished with mint and pineapple

Style: Tropical

Caipirinha **\$21**

Cachaca 51, fresh lime and sugar syrup garnished with mint

Style: Refresher

Boulevardier **\$22**

Rye whisky, Campari and sweet Vermouth

Style:

Pisco Sours **\$22**

Pisco, lime, gomme and Angostura bitters

Style: Classic

Canadian Cling **\$20**

Canadian club, Cointreau, lemon and gomme

Style: Citrus forward

SERVED UP

★ **Passion on Fire**

\$22

Havana Club 3yo, 42 Below Passionfruit Vodka, ginger liqueur, apricot brandy, fresh lime, egg white, passionfruit pulp and apple juice garnished with a flaming absinthe boat

Style: Sours

Apple Cinnamon Sours

\$23

Cinnamon infused Absolut Vodka, crème de manzana, apple puree and egg white garnished with an apple fan

Style: Sours

Corpse Reviver #2

\$21

Rogue Society Gin, Cointreau, Lillet Blanc and lime with an absinthe rinse. Garnished with a lemon twist

Style: Restorative

Sazerac

\$35

Martell VS Cognac, rye whiskey, absinthe, Angostura and Peychaud's Bitters garnished with a lemon twist

Style: Vintage

Hemingway Daiquiri

\$20

Havanan 3yo rum, Marashcino liquor, grapefruit juice and lime

Style: Classic

SERVED UP

The Last Word

\$22

Beefeater Gin, Green Chartreuse, Maraschino liqueur and lime garnished with an orange twist

Style: Vintage

★ **Black Plum Daiquiri**

\$22

Plum infused Havana Club 3yo, black plum puree, lime and simple syrup garnished with a pink sugar rim

Style: Fruit forward

Charlie Chaplain

\$21

Sloe Gin, Apricot brandy and lime

Style: Citrus forward

DESSERT

Toblerone

\$23

Baileys, Frangelico, Martell VS Cognac, butterscotch liqueur, Kahlua and fresh cream finished with a chocolate swirl

Creamy Gingerbread

\$23

Makers Mark, gingerbread liqueur, Hershey's Chocolate Syrup and fresh cream

Black Forest

\$25

Jägermeister, crème de cacao, cherry brandy and crème de cassis garnished with Frangelico whipped cream

Brandy Alexander

\$30

Hennessy VSOP, crème de cacao and fresh cream finished with nutmeg

After Eight

\$21

Kahlua, Baileys, crème de menthe, fresh cream and chocolate sauce garnished with mint and chocolate

Eggnog

\$22

Whole egg, Bourbon, maple syrup, fresh cream and nutmeg

MOCKTAILS

Tropical Fruit Punch **\$12**

Pineapple, passionfruit, orange, lime and cranberry juice

Nojito **\$12**

Fresh lime, apple juice, mint and soda

Virgin Mary **\$12**

Tomato juice, Worcestershire sauce, Kaitaia Fire, fresh lime and pepper, garnished with olives

Strawberry Storm **\$12**

Strawberry puree, passionfruit puree, cinnamon topped up with ginger ale

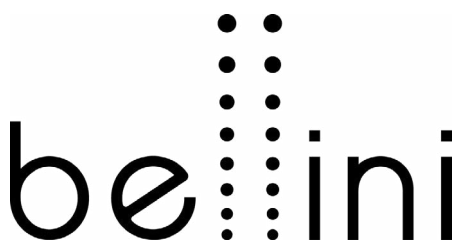
Cucumber Crush **\$12**

Passionfruit puree, cucumber lemon juice, topped with ginger beer

Shirley Temple **\$12**

Ginger Ale, Grenadine, Maraschino cherries and lime

Let us know a few of your favourite flavours so our bartenders can tailor a drink to your taste



CURATED COCKTAILS BOUND TO CREATE
UNFORGETTABLE EXPERIENCES

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