

COCKTAIL MENU

Kiwifruit Caprioska 42 below kiwi vodka, lemons, kiwifruit, soda	\$14
CQ Sling Gin, cherry brandy, pineapple juice, Benedictine, cointreau, grenadine, bitters, soda	\$16
Wellington Cosmopolitan Vodka, mandarin liqueur, cointreau, limes, cranberry juice	\$14
Botanical Gardens Blend Gin, pimms, fresh fruits, lemonade	\$15
Cuba St Carnival Bourbon, limes, mint, ginger ale	\$14
Land of the long white Mojito White rum, limes, mint, soda	\$14
South Island Ice tea Whisky, bourbon, dark rum, tequila, lemons, limes, coke	\$1 <i>7</i>
The Beehive Gin, lemons, honey, soda	\$14
Mt Vic Sundowner Tequila, peach schnapps, cranberry juice, orange juice	\$14
Breakfast at Te Papa Tequila, secret recipe bloody mary mix, tomato juice, cucum	\$14.5 ber

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Dessert Cocktails	
White Chocolate Martini Vodka, vanilla, crème de cacao, baileys, cream	\$14
Banoffee Pie Vodka, butterscotch, crème de cacao, maple syrup, cream, banana liqueur, banana	\$15
After Dinner Mint Vanilla ice cream, vodka, crème de menthe, crème de cacao, chocolate	\$14.5
Non Alcoholic	
Cable Car Crush Limes, passion fruit syrup, pineapple, soda	\$8.5
Pink Panther Lemonade, raspberry, cream	\$7
Wellywood wakeup Red bull, limes, mint, Tabasco, bitters	\$9
Juices Orange, apple, pineapple, tomato, cranberry	\$5
Soft Drinks Coke, lemonade, diet coke, ginger ale, tonic, lemon lime and bitters, ginger beer	\$4.5

LIGHT BAR MENU

Snack Bar	
Grissini with marinated olives and feta	\$9
House breads with dips and Kapiti extra virgin oil	and dips V \$7
French fries with aioli	\$7
Crispy fried squid rings with aioli	\$8
Tempura battered prawn with chilli jam	\$8
Spice potato wedges with sour cream	\$7
Platters and Burger	
Mexican pizza flour tortilla With spicy chicken, cheese, tomato and onion topped with and sour cream	\$12 n salsa
Smoked Salmon Platter - Smoked Salmon on Blinis with Sour Cream and Chimichu	\$18 rri Sauce
Smoked Pork Belly Platter - Sliced Smoked Pork Belly with Kumara Rosti and Spiced E	\$15 Berry Dip
Vegetarian platter - Quesadillas with tomato and capsicum, melted mozzarell corn chips and spicy wedges salsa and sour cream	\$17 a, Samosa,
Baja Platter - Chicken Quesadillas, Mini Beef Burritos, Fried Mexican C Corn Chips with Tomato Salsa	\$16 Chillies,
Antipasto Platter - Cold cuts, pickles, and soft cheese. Warm bread, marinal crackers and grissini	\$16 ted olives,
Chicken Fajita Burger - Marinated Chicken Seared with Peppers, Mexican Spices Guacamole, Sour Cream and Salsa, served with Fries	\$14 s, Jalapenos,
Sea food platter - Squid ring, hockey bites, tempera prawns, crumbed muss fries with aioli, tomato sauce	\$16 els,
Cheese platter - Selection of 3 Kapiti cheeses and crackers.	\$16

