



Welcome to Kong Bar, Christchurch's premier destination where sophistication meets the bold spirit of King Kong. Inspired by the elegance of the 1930s, we offer expertly crafted cocktails and a luxurious atmosphere for an unforgettable night out.

Experience style, class, and adventure like never before.

# TO EAT

## SHARING PLATES

### GARLIC PIZZA BREAD | 16 | LD, V, VG

Hand stretched pizza dough, confit garlic oil, sea salt, rosemary

### MEDITERRANEAN OLIVES | 16 | LDO, LG, V, VGO

Warmed, herb marinated olives, parmesan & rosemary biscuits

### ARANCINI PORCINI | 20.5 | V

Porcini and taleggio fried rice balls, capsicum coulis

### STRACCIATELLA | 24 | LGO, V

Fresh stracciatella, toasted pistachios, beetroot and pumpkin gems, pizza crust

### ANTIPASTO BOARD | 32 | LD, LGO

Spianata, mortadella, prosciutto, finocchiona, nduja, pickles, pizza crust

### FIOR DE LATTE | 16 | V

Crumbed and deep fried soft, fresh cheese, smoked ketchup

### VENISON POLPETTE | 22 | LD, LG

Italian 'meatballs' herb pureed potato, napolitan sauce, grana padano,

LG – low gluten | LD – low dairy | V – vegetarian | VG – vegan | LGO – low gluten option  
LDO – low dairy option | VO - vegetarian option | VGO – vegan option

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

# TO EAT

## SHARING PLATES

BEEF CARPACCIO | 23 | LDO, LGO

Carpaccio, cipriani sauce, grana padano, rocket

TUNA TARTARE | 23 | LDO, LG, V

Saku yellowfin tuna, avocado mousse, fennel, citrus, sesame

OCTOPUS SALAMI | 19 | LDO, LG, V

House made octopus salami, nduja, baby capers, e.v olive oil

BEETROOT CURED SALMON | 23 | LDO, LG, V

House cured mt cook salmon, horseradish mousse

HEIRLOOM CAPRESE | 19 | LDO, LG, V, VGO

Heirloom tomato, buffalo bocconcini, basil, aceto balsamico

WITLOOF, PEAR & GORGONZOLA | 19 | LDO, LG, V, VGO

Bitter leaves, cos, pear, gorgonzola, candied walnuts

HAND CUT POTATOES | 15 | LD, LG, V, VGO

Truffle mayo, gran padano, sea salt

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# SIGNATURE COCKTAILS



## RACHEL GREEN | 22

Limoncello, gin, lemon juice,  
kiwifruit & bubble.



## CENTRAL PERK | 23

Vodka, coffee liqueur, salted  
caramel liqueur, coconut  
liqueur, cold brew coffee &  
cream of coconut



## LADY LIBERTY | 24

Advocaat, vodka, blue  
curacao, sourz apple  
liqueur, mango puree,  
cream & egg white

# SIGNATURE COCKTAILS



## BREAKFAST AT TIFFANY'S | 25

Vanilla vodka, vanilla liqueur,  
cream, salted caramel &  
caramel meringue



## PENTHOUSE 1642 | 23

Cachaça, elderflower liqueur,  
lemon juice, pink grapefruit juice &  
prosecco



## CAPTURED CAPONE | 23

Brown butter, Jameson Irish Whiskey,  
Fernet-Branca, De Kuyper Creme De  
Cacao white, sweet vermouth & egg

# SIGNATURE COCKTAILS



## A BEAUTIFUL FOOL | 24

Dark spiced rum, banana rum, bacardi ocho, pineapple juice, lemon and lime champagne shrub, falernum, sugar syrup, grenadine, angostura bitters



## SECRET STUDY | 23

Mezcal, angostura bitters  
lime juice and almond syrup



## MONEY LAUNDERING | 23

Jameson Black Barrel, amaretto liqueur, lemon juice, vanilla syrup, salted caramel & edible glitter

# SIGNATURE COCKTAILS



## **PAINTERS, POETS & PLAYS | 24**

Green tea-infused vodka, lillet blanc,  
lemon & lime champagne shrub,  
peach iced tea & saline solution



## **CIGARS AT THE BROWNSTONE | 24**

Mezcal, Amaro Montenegro, cinnamon  
syrup & grapefruit juice

# MOCKTAILS

## Easy Street | 12

Lime juice, elderflower syrup, mint leaves, cucumber  
topped with soda.

## Cranberry Sangria | 12

Orange bitters, seasonal fruit, cranberry  
juice & ginger beer.

## Watermelon Nojito | 12

Lime juice, watermelon syrup, mint leaves.  
Topped with soda.

## Matchmaker | 12

Matcha, yuzu, vanilla, tonic and guava

## Passionfruit Fizz | 12

Lime juice, passionfruit syrup, orange bitters topped with  
pineapple juice & lemonade.

# THE CLASSICS

- Daiquiri | 19
- Dark 'n' Stormy | 19
- Cosmopolitan | 19
- Pimm's Cup | 19
- Aperol Spritz | 17
- Mojito | 20
- Espresso Martini | 21
- Martini | 22
- Old Fashioned | 20
- Negroni | 21
- Piña colada | 20
- Porn Star Martini | 21
- Margarita | 20
- Whiskey Sour | 20
- Long Island | 22
- Aviation | 19
- Mai Tai | 19
- Charlie Chaplin | 17
- Manhattan | 20
- Tom Collins | 17
- Zombie | 22
- Amaretto Sour | 21
- French 75 | 17

## KONG FLIGHT BOARDS

Available until 9pm. \$38 each, serves 3

Espresso Martini

Kettle One Vodka, coffee liqueur, espresso & sugar syrup

Porn Star Martini

Vanilla Vodka, passionfruit liqueur, lime juice, passionfruit syrup & pineapple juice

Strawberry Daiquiri

Bacardi, lime juice & strawberry puree

Whiskey Sour

Whiskey, lemon juice, sugar syrup & egg white

## KONG SHARING JUGS

Available until 9pm \$50 each, serves 4

Watermelon & Gin Spritz

Tanqueray Gin, Maraschino liqueur, watermelon, cucumber & soda

Kong Old Fashioned Lemonade

Citron Vodka, Limoncello, Yuzu, lemon juice, lemonade & soda

## COCKTAIL TREES

Available until 9pm. \$60 each, serves 5

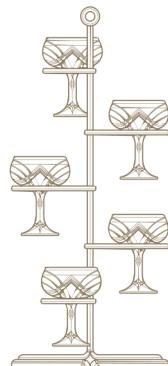
Margarita Mar-tree-ni 

Tequila, lime juice, triple sec, agave & salted rim

Spicy Marg option

Kong Mar-tree-ni 

Vodka, vanilla liqueur, lemon juice, pineapple juice & your choice of strawberry, mango, raspberry, passionfruit or blueberry syrup



# BEERS

## TAP BEERS

- Summit Ultra | 12.5
- Panhead Sandman | 13.5
- Panhead APA | 13.5
- Panhead Rat Rod Hazy | 13.5
- Emerson's Pilsner | 13.5
- Mac's Cloudy Apple Cider | 13
- Kirin Hyoktesu | 13

## BOTTLE BEERS

- Corona | 12
- Steinlager Pure | 12
- Steinlager Pure Light | 10
- Steinlager Zero | 9.5
- Stella Artois | 12

# WINE

## SPARKLING

Mount Paradiso Prosecco	South Australia	14.5	-	71
Cloudy Bay Pelorus NV	Malborough	17.5	-	87
Moët & Chandon Brut Imperial	France	-	-	138

## WHITE

Rebel Sauvignon Blanc	Marlborough	13	21.5	64
Mill Flat Sauvignon Blanc	Marlborough	15	24.5	73
Mandoletto Pinot Grigio	Delle Venezie	14	22.5	67
Rebel Pinot Gris	Central Otago	13	21.5	64
Torea Chardonnay	Martinborough	14	22.5	67

## ROSE

Rebel Rose	Hawke's Bay	12	21.5	64
SUD Rose IGP	Aude Valley	15	24.5	73

## RED

Rebel Pinot Noir	Marlborough	13	21.5	64
Torea Pinot Noir	Martinborough	15	24.5	73
Fontella Chianti DOCG	Tuscany	16	26	77
Little Giant Shiraz	Barossa Valley	16	26	77
Nicosia Nero d'Avola	Sicily	15	24.5	73

# FUNCTIONS

Your search for the ultimate function venue is over!

Kong offers an escape to 1930s glamour right on The Terrace. Whether it's a corporate event needing panache or a celebration demanding pure luxury, we host up to 95 guests with bespoke service. Our mixologists are ready to elevate your night with cocktails as unforgettable as the riverside view.

Enquire today and start designing your unforgettable night.

[info@kongbar.co.nz](mailto:info@kongbar.co.nz)

## COCKTAIL MASTERCLASSES

Elevate Your Craft at Kong.

Join us for a masterclass in true mixology. We'll take you through the history of your chosen classic and walk you through, step-by-step, how to expertly shake, stir, and present your creation.

Classes run for 60–90 minutes (subject to availability).

Ideal for intimate groups of 8–20 people.

Non-alcoholic (mocktail) options are available upon request.

**And The Oscar Goes To 45 per person**

Bubbles on arrival

Shaker secrets and cocktail making of one cocktail of your choice

Minimum 10 guests

**The Show Stopper 85 per person**

Cocktail on arrival

Shaker secrets and cocktail making for two cocktails of your choice

Kong Platter

Minimum 8 guests



**ORDER & PAY  
ON YOUR PHONE**  
Simply open the app &  
choose how to order.

Please note: all credit and debit card transactions incur a bank surcharge fee of 1.9%+GST. EFTPOS (must insert card & select cheque or savings), Me&u mobile orders, and NZVC App transactions are surcharge free. 15% public holiday surcharge applies.

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